



# YARDBIRD

LAS VEGAS PRIVATE DINING & EVENTS





## 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 <sup>GF</sup>

Candied Bacon, Chives

#### Yardbird Fruit Plate <sup>GF/VEGAN</sup>

Seasonal Fruit

#### Yardbird Cinnamon Roll <sup>V</sup>

Salted Bourbon Caramel, Cream Cheese Frosting

#### Granny's Monkey Bread <sup>V</sup>

Pull-Apart Housemade Biscuits, Cinnamon Sugar, Caramel Glaze

#### Granola & Berry Parfait <sup>GF/V</sup>

Greek Yogurt, Honey, Housemade Granola, Fresh Berries

### SIDES

#### Yardbird Hashbrowns <sup>GF/V</sup>

Scallions, Housemade Buttermilk Ranch

#### Cheddar Waffle <sup>V</sup>

Crispy Cheddar, Bourbon Maple Syrup

#### Classic Cut Bacon <sup>GF</sup>

#### House Sausage <sup>GF</sup>

Signature Links

#### Cheesy Grits <sup>GF/V</sup>

Nora Mills Grits, Sharp Cheddar

#### Fresh Farm Eggs <sup>GF/V</sup>

Scrambled Eggs

### MAINS

#### Gravy Train

Our Famous Fried Chicken, Creamy Country Gravy,

Baker's Bacon, Scrambled Eggs, American Cheese

#### Mix & Match Bayou Benedict\* <sup>GF</sup> | add'tl 5 per person

White Cheddar, Poached Eggs, Hollandaise, GF Potato Waffles

**Choice of:** smoked salmon | avocado | ham

#### Garden Frittata\* <sup>GF/V</sup>

Egg Whites, Avocado, Cottage Cheese, Pimento, Baby Kale,

Cherry Tomato, Mushrooms, Swiss, Petite Salad

#### Biscuit French Toast <sup>V</sup>

Overnight-Soaked Cinnamon Biscuits, Powdered Sugar, Fresh Berries

#### Flapjack Stack <sup>V</sup>

Classic Buttermilk Pancakes, Lemon Zested Blueberries,

Fresh Whipped Cream

#### Braised Short Rib Huevos Rancheros\* <sup>GF</sup>

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 <sup>AVAILABLE VEGAN</sup>

Multigrain Bread, Radish, Basil, Pickled Shallot, Fennel

#### Steak & Eggs\* <sup>GF</sup> | add'tl 10 per person

Snake River Farms Prime Skirt Steak, Soft Scramble,

Boiled Peanut, Chili Crisp

### DESSERTS | add'tl 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% administration fee and selected gratuity.

### 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'tl \$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 & Crudité's 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 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'tl 6 per person

#### Chef's Selection

### MAINS

#### St. Louis Ribs GF

Hickory Smoked, Housemade BBQ Sauce

#### Big Easy Blackened Shrimp & Grits\* GF | add'tl 6 per person

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

Louisiana Hot Sauce Butter

#### Low Country Salmon Filet\* GF | add'tl 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'tl 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'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

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'tl \$2 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 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'tl 6 per person

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

Louisiana Hot Sauce Butter

### Low Country Salmon Filet\* GF | add'tl 10 per person

Blackened Salmon, Roasted Corn Succotash,

Chipotle Butter Beurre Blanc

### Sliced Prime New York Strip\* GF | add'tl 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'tl 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'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

GF - GLUTEN-FRIENDLY / V - VEGETARIAN / VEGAN

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### 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 Aioli, 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@YARDBIRDBGROUP.COM](mailto:LVEVENTS@YARDBIRDBGROUP.COM)**

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