



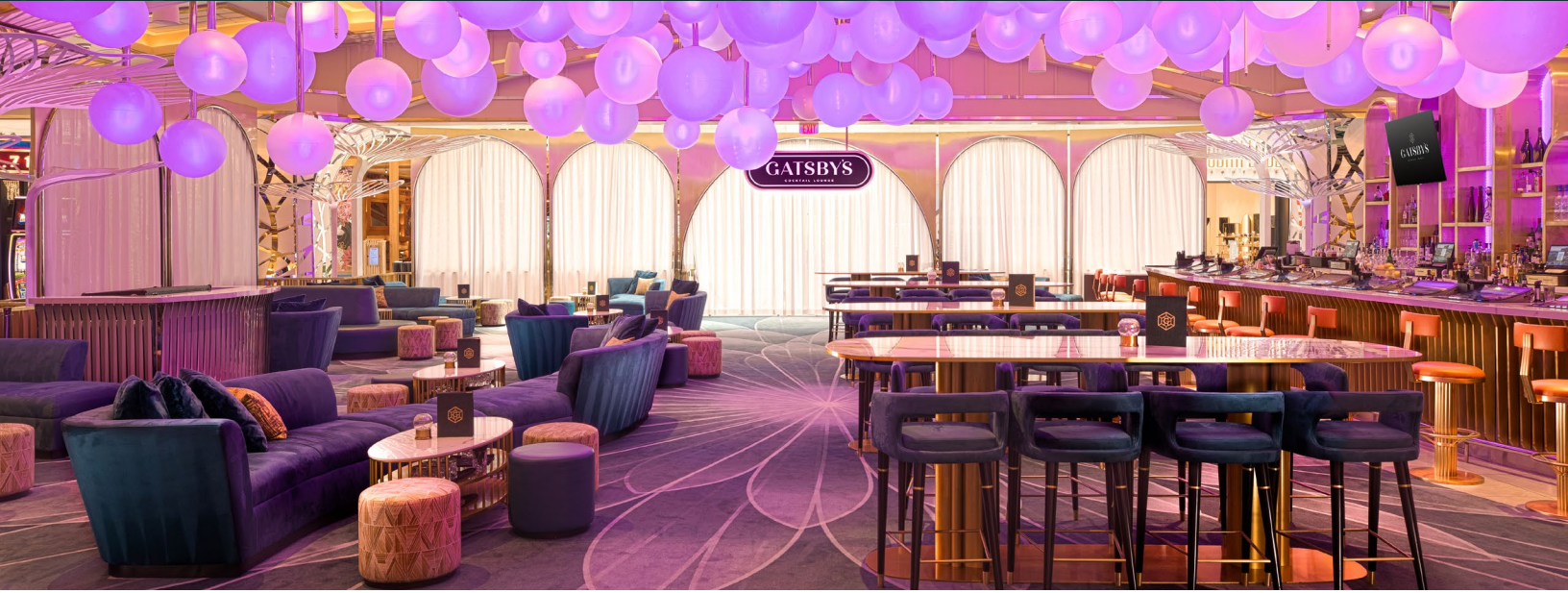
# GATSBY'S

COCKTAIL LOUNGE



RESORTS WORLD LAS VEGAS | 3000 S LAS VEGAS BLVD | LAS VEGAS, NV

# ABOUT GATSBY'S

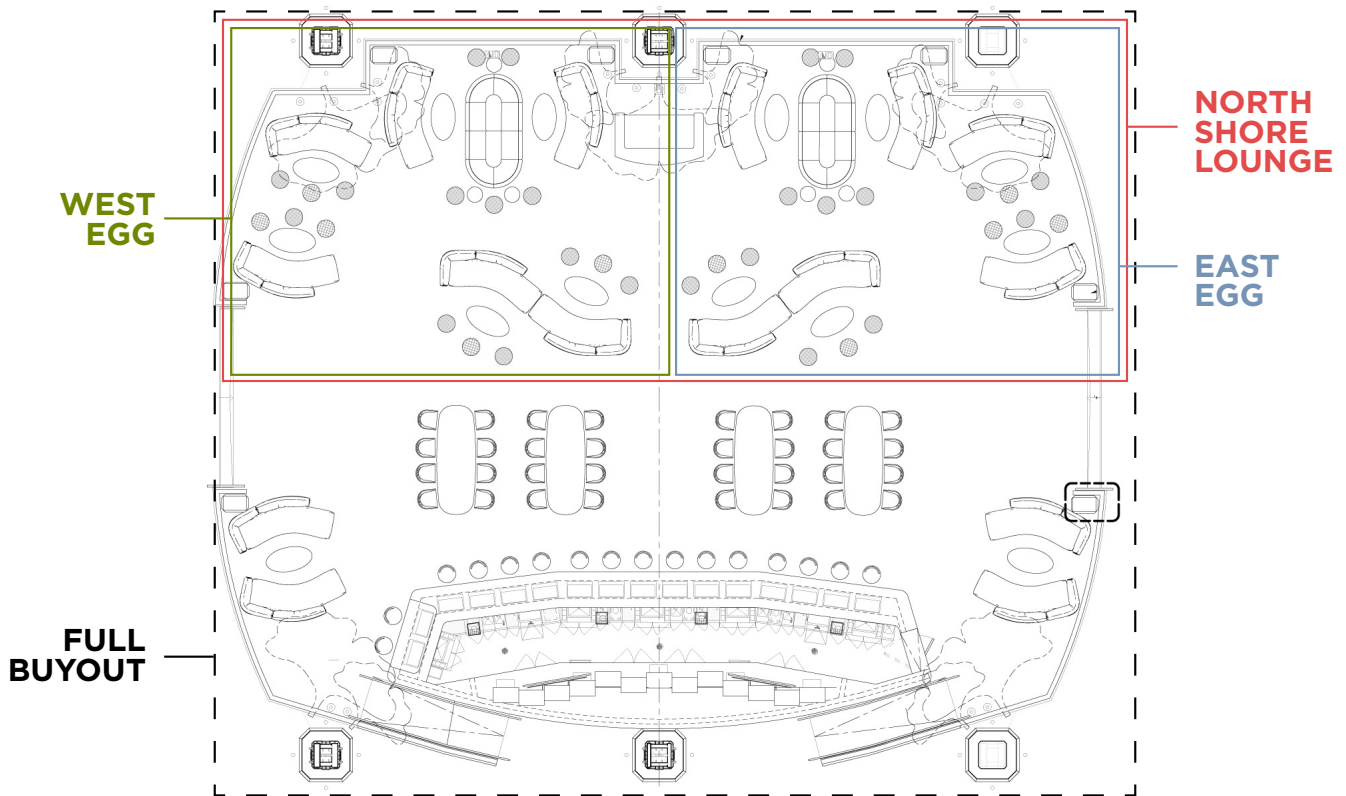


Gatsby's Cocktail Lounge, located in the heart of the ultra-luxury Resorts World Las Vegas, is the perfect venue for your next event. Whether a corporate networking mixer, or a special celebration to commemorate any of life's most significant milestones, Gatsby's offerings are certain to impress even the most discerning of guests. With over 4,000 sq. feet of space, Gatsby's offers flexibility for any group size. Our attentive and skilled service, paired with the energetic atmosphere and unrivaled craft-cocktails & champagne selections, Gatsby's calling card is our ability to curate the perfect experience for you and your invitees.

A colorful and eye-catching bar by nature, Gatsby's Cocktail Lounge's whimsical "ceiling bubbles" overhead are an alluring play to the array of effervescence available on our extraordinary wine list, and are customizable by color to illuminate your overall event vision. Whether your goal is to showcase your company colors, or you're looking to make a nod to your nuptials, Gatsby's is here to produce the perfect palette for your party.



# FLOORPLAN



ROOM	CAPACITY
North Shore Lounge	120
West Egg	60
East Egg	60
Full Buyout	240



# GATSBY'S SPECS



## AUDIO & VISUAL SPECS

Brandable Kiosk

(2) 60" Screens at the Bar Available for  
Live Broadcasts, Branding and Custom Slide-Shows

Multiple Locations Throughout the Venue Pre-Wired for Connection of Additional Screens

State of the Art Sound System

Ability to Accommodate Live Bands & Performances

Customizable LED Lighting Features

Full A/V Specs Available Upon Request



## BEVERAGE PACKAGES

### Premium

One Hour Bar  
Two Hour Bar  
Three Hour Bar  
Four Hour Bar

### Super Premium

One Hour Bar  
Two Hour Bar  
Three Hour Bar  
Four Hour Bar

## PREMIUM BRANDS

Premium Brand includes Premium Brands, House Red & White Wine, Imported & Domestic Beer, Bottled H2O, Soda & Juice.

**Titos, Skyy, Haku | Bombay, Botanist | Casamigos Blanco, Casamigos Reposado  
Crown, Jack Dewars White Label, Johnny Black Label, Buffalo Trace, Bulleit Bourbon, Makers Mark  
Bacardi Superior, Captain Morgan, Malibu | Amaretto, Baileys, Frangelico**

## SUPER PREMIUM BRANDS

Super Premium Brand includes all Premium and Super Premium Brands, House Red & White Wine, Imported & Domestic Beer, Bottled H2O, Soda & Juice.

**Belvedere, Ciroc, Chopin, Grey Goose | Bombay Sapphire, Tanqueray Ten  
Don Julio Silver, Don Julio Reposado | Crown Royal Reserve, Jameson, Dewars 12,  
Glenfiddich 12 yr, Macallan 12 yr | Makers Mark, Wild Turkey, Woodford Reserve, Bulleit  
Bacardi Select, Myers, Angels Envy, Hennessy Vs, Grand Marnier, Jagermeister**

*Red Bull, shots, champagne and martinis are not included in any open bar packages.*

*Red Bull and specialty cocktails are available at an additional \$7.00 Per person.*

*Tray-passed cocktails can be added to any event for a maximum of 30 minutes.*

*Brands are subject to change*

## CHAMPAGNE COCKTAILS

### STRAWBERRY BELLINI

Brut Champagne, Peach Purée, Muddled Strawberry

### SUMMERTIME SOIRÉE

Ciroc Peach, Grand Marnier, Lavender Lemon Syrup, Pomegranate Blueberry, Brut Champagne

### FRENCH 75

Monkey 47, Brut Champagne, Lemon Juice, Lemon Twist

## SPECIALTY COCKTAILS

### ARROW COLLAR

Patron Reposado, Banane-Du Bresil, Coconut,  
Passion Fruit, Lemon

### GATZ OLD FASHIONED

Russell's Reserve 6yr. Rye, Clyde May's Alabama Whiskey,  
Spiced Demerara, Cherry Bark Vanilla Bitters

### SOME LIKE IT HOT

Volcan XA, Fresno Chili Peppers, Cilantro, Lime Juice, Agave

### SMOKE & MIRRORS

Basil Hayden & Russell's Reserve 10yr Bourbon,  
Black Tea & Lavender Syrup, Montanaro Rosso Sweet  
Vermouth, Laphroaig 10yr Spray

### \*OLD SPORT

Remy Martin 1738, Cointreau Noir, Luxardo Apricot,  
Orgeat Syrup, Lemon Juice, Barrel Spice Bitters,  
Egg Whites

### HIBISCUS PALOMA

Casamigos Blanco, Hibiscus Syrup, Lime,  
Fever Tree Grapefruit Soda

### MOSCOW MULE

Absolute Elyx, Fever Tree Ginger Beer, Lime Juice

### GATSBY'S GIN & TONIC

Bombay with Your Choice of Fever Tree Tonic  
(Cucumber, Elderflower, Mediterranean)

### \*DAISY'S SOUR

Haku Vodka, Lazzaroni Amaretto, Lemon & Lime Juice,  
Rosemary Syrup, Lavender Bitters, Egg Whites

### RUNAWAY MYRTLE

Malibu Coconut Rum, Lime, Mint, Pineapple Juice,  
Red Bull Energy Drink

### \*LAVENDER LOTUS

Tanqueray 10, Dry Vermouth, Crème De Violette,  
Lavender Syrup, Lime, Egg Whites

## BEER

Bud Light, Budweiser, Michelob Ultra, Shock Top, Pacifico  
Corona, Guinness, Lagunitas IPA, Modelo Especial, Stella Artois, Duvel  
Bud Light Cherry Seltzer

## WINE

### ROSE

Rosé, Rumor, Côtes De Provence

### WHITE

Dr. Loosen, Riesling, Germany  
Justin, Sauvignon Blanc, Central Coast  
Chalk Hill, Chardonnay, Sonoma 2022  
Far Niente, Chardonnay, Napa, 2022

### RED

Napa Cellars, Merlot, Napa 2021  
The Pessimist, Red Blend, Paso Robles 2022  
Davis Bynum, Pinot Noir, Russian River Valley 2022  
Justin, Cabernet Sauvignon, Paso Robles, 2021

# RESORTS WORLD CATERING OPTIONS

## HORS D'OEUVRES

Requires a minimum of (50) pieces per selection. All options can be displayed or tray passed.  
Tray-passed items require a dedicated server at \$350 per server, per 100 guests. Designed for a maximum of two (2) hours of service

### COLD HORS D'OEUVRES

*Portioned at approx. 2 oz per piece | Displayed on the platter*

- Hamachi Crudo | Sea Beans, Green Grapes, Ginger Ponzu **DF, SOY, G**
- Prawn Ceviche | Buttermilk Leche de Tigre, Pickled Cucumber, Sweet Onion **M, SH, GF**
- Smoked Salmon RiletteTart | Chives, Crème Fraîche, Pickled Shallots **E, M, TN, G**
- Chilled Lobster Roll | Lobster Pieces, Mini Brioche, Tarragon Aioli **E, M, SH, G**
- American Wagyu Beef Tartare on Brioche Crostini | Bottarga, Fried Capers, Micro Chives **E, M, G**
  
- Fresh Vegetable Summer Roll | Seasonal Vegetables, Mint, Passion Fruit Sweet Chili Sauce **GF, V**
- Chickpea Crisp | Black Olive Hummus, Pomegranate Syrup, Mint **SES, GF, V**
- Miniature Tostada | Crisp Corn Tortilla, Refried Beans, Shredded Lettuce, Pico De Gallo, Avocado Aioli **GF, V**
- Miniature Artichoke Taco | Coriander Aioli, Blistered Shishito Peppers **M, E, GF, VG**
- Creole Grilled Chicken Salad in Wonton Chip **M, E, SES, G**
- Prosciutto & Melon Skewer | Mozzarella, Basil, Aged Balsamic Drizzle **M, GF**
- Brie en Croute | Raspberry Jam, Lemon CremeFraiche **M, E, G, VG**
- Brown Butter Dates | Aged Cheddar, Crispy Phyllo, Pistachio Powder **M, TN, GF, VG**
- Mascarpone Tartlet | Yuzu Marmalade, Sunflower Seed **M, TN, G, VG**

### HOT HORS D'OEUVRES

*Portioned at approx. 2 oz per piece | Displayed in the chaffer*

- Miniature Crab Cake | Dijon Mustard, Fine Herbs **E, M, GF, SH**
- Coconut Dusted Prawns | Lime Zest, Passion Fruit Aioli **E, M, SH, G**
- Crispy Shrimp Roll | Szechuan Peppercorn Aioli **E, SOY, SH, G**
- Philly Cheesesteak Eggroll | Herbed Crème Fraîche **G, E, M**
- Piedmontese Beef Slider | Onion Jam, Havarti Cheese, Fry Sauce **G, E, M**
  
- Seasonal Vegetable Skewer | Chermoula, Piquillo Pepper **GF, V**
- Crispy Vegetable Spring Roll | Mango Sweet Chili **G, V**
- General Tso Cauliflower | Sweet & Spicy Glaze, Scallions **SOY, G, V**
- Kabocha Squash Croquette | IdiazabalCheese, Dill Crème Fraîche **M, G, VG**
- Fried Mac & Cheese Balls | Smoked Gouda, Chipotle Ranch **M, E, G, VG**
- Chicken Karaage Skewer | Shiso Mayo, Fried Shishito Peppers **E, M, SOY, G**
- Chicken & Waffle Cone | Smoked Maple Syrup **M, E, G**
- Pork Belly Skewer | Calabrian Pepper, Honey Glaze, Micro Cilantro **DF, GF**
- Nacho Beef Empanada | Tomato, Peas, GuacatilloSauce **E, M, G**

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### ARTISANAL CHEESE DISPLAY

*Portioned at approx. 3 oz per person | Artfully displayed on the wooden board.*

Selection of Small Batch Production Cheeses **M**, Fig-Orange Chutney **GF, V**,  
Sour Cherry Preserve **GF, V**, Quince Jam **GF, V**, Seasonal Grape Clusters **GF, V**,  
Toasted Nuts **TN, GF, V**, Assorted Freshly Baked Rolls **E, M, G, VG** & Crackers **E, M, G, VG**

### BRUSCHETTA DISPLAY

*Portioned at 3 pieces per person and approx. 1.5 oz per piece. | Artfully displayed on the platter.*

#### Classic Heirloom Tomato & Basil Bruschetta **E, G, VG**

Heirloom Tomato **GF, V**, Basil **GF, V**, Garlic Crostini **E, G, VG**

#### Forest Mushroom & Leeks Bruschetta **E, G, VG**

Forest Mushroom **GF, V**, Leeks **GF, V**, Garlic Crostini **E, G, VG**

#### Chorizo & Boursin Bruschetta **E, M, G, VG**

Spanish Chorizo **GF, DF**, Boursin Cheese **M**, Garlic Crostini **E, G, VG**

### CRUDITÉ DISPLAY

*Portioned at 4 oz per person. Artfully displayed on the wooden board.*

Cauliflower Florets **GF, V**, Heirloom Carrots **GF, V**, Celery Sticks **GF, V**,  
Kohlrabi **GF, V**, Radish **GF, V**, Cucumber **GF, V**, Cherry Tomatoes **GF, V**,  
Beets **GF, V**, Hummus Dip **SES, GF, V**, Preserved Lemon & Cucumber Dip **M, GF, V**,  
Olive Tapenade **GF, V**

### CURED MEATS AND PÂTÉ DISPLAY

*Portioned at 4 oz per person. Artfully displayed on the wooden board.*

Prosciutto di Parma **GF, DF**, Spanish Ibérico Chorizo **GF, DF**, Saucisson Sec **GF, DF**,  
Assorted Pâté **GF, DF** served with Dijon Mustard **GF, V**,  
Lavash **G, VG** and Rustic Bread **E, M, G, VG**

### GRILLED VEGETABLE MOSAIC DISPLAY

*Portioned at 4 oz per person. Artfully displayed on the wooden board.*

Cumin Baby Carrots **GF, V**, Sichuan Peppercorn Fennel **GF, V**, Tajín Chayote Squash **GF, V**,  
Creole Spiced Asparagus **GF, V**, Chili Furikake Shishito Peppers **SES, GF, V**,  
Five Spices Peewee Potatoes **GF, V**, Edamame Hummus **SOY, GF, V**,  
Romesco Sauce **TN, GF, V** & Lebanese Garlic Sauce **GF, V**

### MEDITERRANEAN MEZZA DISPLAY

*Portioned at 4 oz per person. Displayed on the platter and individual Bowls.*

Classic Hummus **SES, GF, V**, Red Pepper Hummus **SES, GF, V**, Baba Ghanoush **SES, GF, V**,  
Tabbouleh **G, V**, Artichoke Dip **M, GF, VG**, Marinated Olives **GF, V**, Pita Chips **E, M, G, VG**,  
Warm Pita Bread **E, M, G, VG** & Lavash **G, VG**

### SEASONAL TROPICAL FRUIT DISPLAY

*Portioned at 4 oz per person. Artfully displayed on the platter.*

Fresh Tropical Fruits **GF, V**, Dried Tropical Fruits **GF, V**,  
Pomegranate Yogurt Dip **M, GF, VG**

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# RESORTS WORLD CATERING OPTIONS

## RECEPTION DISPLAYS

### MARKETPLACE SALAD DISPLAY

Portioned at 4oz per selection per person

Salads are presented fully constructed in large bowls with dressings on the side

One Selection

Two Selections

#### Caprese Salad **M, GF, V**

Buffalo Mozzarella **M**, Heirloom Tomatoes **GF, V**, Fresh Basil **GF, V**,

Drizzled with White Balsamic Vinaigrette **GF, V**

#### Chopped Vegetable Salad **E, GF, V**

Celery **GF, V**, Asparagus **GF, V**, Green Beans **GF, V**, Cucumbers **GF, V**,

Tomatoes **GF, V**, Radishes **GF, V**, Olives **GF, V**, Eggs **E**,

Side of Sherry Vinaigrette **GF, V**

#### Lola Rosa Salad **M, G, TN, VG**

Baby Lola Rosa **GF, V**, Chopped Pistachios **TN, GF, V**, Herbed Lavash **G, VG**,

Side of Blue Cheese Dressing **M, G, VG**

#### Kale Salad **M, E, G, VG**

Romaine **GF, V**, Kale **GF, V**, Julienne Carrots **GF, V**, Heirloom Tomato **GF, V**,

Red Cabbage **GF, V**, Pecorino **M**, Garlic Croutons **E, G, VG**,

Side of Romano Cheese Dressing **M, G, VG**

#### Mediterranean Salad **M, GF, V**

Romaine Lettuce **GF, V**, Heirloom Tomatoes **GF, V**, English Cucumbers **GF, V**,

Roasted Peppers **GF, V**, Kalamata Olives **GF, V**, Feta **M**,

Side of Lemon Dill Vinaigrette **GF, V**

#### Roasted Beets Salad **M, TN, GF, V**

Baby Arugula **GF, V**, Toasted Almonds **TN, GF, V**, Blue Cheese **M**,

Drizzled with Red Wine Vinaigrette **GF, V**

#### Steak House Salad **M, G**

Romaine **GF, V**, Lola Rosa **GF, V**, Hearts of Palm **GF, V**, English Cucumbers **GF, V**,

Tomatoes **GF, V**, Salami **GF, DF**, Crispy Shallots **G, VG**,

Side of Champagne Vinaigrette **GF, V**

#### Cobb Salad **M, E, GF**

Chopped Romaine **GF, V**, Tomato **GF, V**, Bacon **GF, DF**, Chicken **GF, DF**,

Hard-Boiled Eggs **E**, Avocado **GF, V**, Chives **GF, V**, Blue Cheese **M**,

Side of Red Wine Vinaigrette **GF, V** Avocado, Chives, Blue Cheese, Red Wine Vinaigrette

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### CHILLED SEAFOOD STATION

*Minimum order of 50 pieces per selection | Individual pieces displayed on a bed of ice*

Presented with Cocktail Sauce **GF, V**, Ponzu Soy Aioli **SOY, G, VG**, Lemon Caper Remoulade **M, GF**, Creamy Avocado Dip **M, GF**, Creamy Horseradish **M, GF**, Tabasco **GF, V**, Lemon Wedges **GF, V**

Jumbo Tiger Prawns **SH**  
Fresh Shucked Seasonal Oysters **SH**  
Alaskan King Crab Legs **SH**  
Whole Maine Lobster 1.5lbs (Tail & Claw) **SH**

### POKE & CEVICHE STATION

*Portioned at 3 servings per person, approximately 2 oz each | Individual servings presented to order*

Tuna Poke **DF, SOY, G** | Ponzu Sauce **SOY, G, VG**, Sweet Onions **GF, V**, Scallions **GF, V**  
Shrimp Aguachile Ceviche **GF, DF, SH** | Shrimp **SH**, Cucumber **GF, V**  
Fried Tofu **GF, V** | Vegan Spicy Mayo **SOY, G, VG**, Kelp Caviar **GF, V**

### SUSHI & SASHIMI STATION

*Portioned at 4 pieces per person, approximately 2 oz each | Presented on the platter*

California Roll **M, SH, GF** | Veggie Roll **GF, V** | Spicy Tuna Roll **E, DF, GF** | Philly Roll **M, SH, GF** | Tuna Nigiri **DF, GF** | Salmon Nigiri **DF, GF**  
Shrimp Nigiri **SH, DF, GF** | Tuna Sashimi **DF, GF** | Salmon Sashimi **DF, GF**  
Presented with Wasabi **GF, V**, Pickled Ginger **GF, V**, Ponzu **SOY, G, VG**, Gluten-Free Soy Sauce **SOY, GF**

### SUSHI & SASHIMI ENHANCEMENT

*Portioned at 2 pieces per person, approximately 2 oz each | Presented on the platter*  
Enhance your sushi display with additional specialty rolls.

#### Select two rolls:

Shrimp Tempura Roll **M, SH, G** | Crunchy Roll **M, SH, G** | Rainbow Roll **M, SH, G** | Caterpillar Roll **M, SH, G** | Dynamite Roll **M, SH, G**  
Eel Nigiri **GF, G** | Yellowtail Nigiri **DF, GF** | Salmon Sashimi **DF, G** | Yellowtail Sashimi **DF, GF**

### OHANA BOWL ACTION STATION\*

Portioned at 3 oz per bowl, served over Brown or White Rice | Individual servings presented to order.

Select Two (2) Bowls:

Ahi Tuna & Crab Bowl **E, M, SH, SOY, G** | Masago **SOY**, Green Onion **GF, V**, Sweet Chipotle Mayo **E, M, SOY, G, VG**, Unagi Sauce **SOY, G, VG**  
Salmon Bowl **SOY, DF, G** | Cucumber **GF, V**, Green Onion **GF, V**, Dynamite Sauce **SOY, G, VG**  
Tofu Bowl **SES, SOY, GF, V** | Seaweed Salad **SOY, GF, V**, Crispy Garlic **GF, V**, Sesame **SES**

### HARBOR ROLL ACTION STATION\*

*Portioned at 2 rolls per person, approximately 3 oz each | Individual servings presented to order*

Select Two (2) Rolls In Advance:

Classic Lobster Roll **M, SH, G** | Maine Lobster **SH**, Old Bay Seasoning **GF, V**,  
Lemon Butter **M**, Toasted Brioche Roll **E, M, G**, served warm  
Crab Roll **M, SH, G** | Crab **SH**, Dill **GF, V**, Remoulade Aioli **M, G, VG**, Buttered Brioche Roll **E, M, G**, served warm  
Crispy Tofu Roll **GF, V** | Old Bay Spice **GF, V**, Mirepoix **GF, V**, Vegan Avocado Aioli **SOY, GF, V**, Baby Gem Lettuce **GF, V**  
Served with House-made Potato Chips **GF, V**

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### AL DENTE PASTA ACTION STATION\*

*Prepared by a Uniformed Chef and presented in the chaffer | Portioned at 4 oz of pasta per selection*

Select Two (2) Pastas:

Orecchiette **E, M, G** | Italian Sausage **GF, DF**, Tuscan Kale **GF, V**, Garlic **GF, V**, Chili Pepper **GF, V**, Pecorino **M**

Penne **E, M, G** | Slow-Cooked Short Rib Ragu **M, GF**, Scallion **GF, V**, Horseradish Crema **M, GF**

Fusilli **E, M, SH, G** | Shrimp Scampi **SH, M**, Cherry Tomatoes **GF, V**, Basil **GF, V**, Parmigiano Reggiano **M**

Tortellini **E, M, G** | Cacio e Pepe **M, G**, Baby Arugula **GF, V**, Crispy Prosciutto **GF, DF**

Rigatoni **E, M, G, VG** | Pink Vodka Pomodoro **M, G, VG**, Seasonal Vegetables **GF, V**

Vegan Gnocchi **GF, V** | Wild Mushroom Ragu **GF, V**

Served with Crushed Red Pepper Flakes **GF, V**, Grated Parmesan **M**, Artisan Bread Sticks **E, M, G, VG**, & Extra Virgin Olive Oil **GF, V**

### DONNA ITALIA FRESH-BAKED PIZZA ACTION STATION\*

*Prepared by a Uniformed Chef in the Donna Italia Pizza Oven and presented under the heat lamp.*

*Portioned at 2 slices per person. Approx. 3 oz per slice*

Select Two (2) Pizzas:

Tomato, Basil, Mozzarella Cheese Pizza **E, M, G, VG** | Tomato **GF, V**, Basil **GF, V**, Mozzarella Cheese **M**

Pepperoni & Mozzarella Cheese Pizza **E, M, G** | Pepperoni **GF, DF**, Mozzarella Cheese **M**

BBQ Chicken Pizza **E, M, G** | BBQ Chicken **GF, DF**, Cilantro **GF, V**, Caramelized Onion **GF, V**, Mozzarella **M**

Gorgonzola, Ricotta, Pecorino, Mozzarella Cheese Pizza **E, M, G, VG** | Gorgonzola **M**, Ricotta **M**, Pecorino **M**, Mozzarella **M**

Vegetable Ratatouille Pizza **SOY, TN, G, V** | Ratatouille Vegetables **GF, V**, Soy-Based Sauce **SOY**, Nuts **TN**

Served with Crushed Red Pepper Flakes **GF, V**, Grated Parmesan **M**, Fresh Oregano **GF, V**

### GRECIAN DELIGHTS ACTION STATION\*

*Prepared by a Uniformed Chef, finished on the grill and presented under the heat lamp*

*Portioned at 2 oz per gyro and 2 oz per tater tot per person*

**Shawarma Spiced Grilled Chicken M, GF**

**Shaved Lamb Gyro E, M, G**

Served with Sliced Red Onion **GF, V**, Diced Tomato **GF, V**, Shredded Romaine **GF, V**, Olives **GF, V**,

Feta Cheese **M**, Cucumber Tzatziki Sauce **M, GF**, Grilled Pita Bread **E, M, G**

**Feta Cheese Tater Tots with Charred Peppers M, GF, VG**

*Presented in the chaffer*

### CHURRASCARIA GRILL ACTION STATION\*

*Prepared by a Uniformed Chef, finished on the grill and presented under the heat lamp*

*Portioned at 3 pieces per person and approx. 3 oz per piece.*

MurghChicken Kabob **M, GF**

Prawn Tandoori **M, SH, GF**

King Trumpet Mushroom Tandoori **DF, V**

Served with Naan Bread **E, M, G** & Mint Chutney **GF, V**, Mango Chutney **GF, V**

### MASALA DISPLAY

*Portioned at 4 oz per selection per person | Presented in the chaffer.*

Chicken Tikka Masala **M, GF** | Onions **GF, V**, Tomatoes **GF, V**, Turmeric **GF, V**, Coriander **GF, V**

Tandoori Prawn **M, GF** | Prawn **SH**, Fenugreek **GF, V**, Tomato-Onion Sauce **M, GF**

Tofu Coconut Curry **GF, V** | Tofu **SOY, GF, V**, Curry Spice **GF, V**, Tomatoes **GF, V**, Coconut Flake **TN, GF, V**

Served with Basmati Rice **GF, V**, Naan **E, M, G**, Raita **M, GF**, Coriander Chutney **GF, V**

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### SLIDER & FRY DISPLAY

*Portioned at 2 sliders per person. Approx 2 oz per slider and 2 oz per fry | Presented in the chaffer*

Select (2) Two Sliders:

Piedmontese Beef Slider **G, E, M** | Onion Jam **GF, V**, Havarti Cheese **M**, Fry Sauce **E, M, G, VG**

Pulled BBQ Pork Slider **E, M, G** | House Cole Slaw **E, M, G, VG**

Chicken Parmesan Slider **E, M, TN, G** | Provolone Cheese **M**, Sundried Tomato Pesto **TN, G, VG**, Parmesan Aioli **E, M, G**

Botanical Slider **G, V** | Housemade Vegetable Patty **SOY, GF, V**, Red Pepper **GF, V**, Tomato Chutney **GF, V**, Vegan Slider Bun **G, V**

Select (1) One Fry:

Seasoned Wedge Fries **G, V**

Tater Tots **GF, V**

Steak Fries **GF, V**

Served with House-made Ketchup **GF, V**, Fry Sauce **E, M, G, VG** & Sriracha Mayo **E, G, VG**

### HOT 'N' SMOKIN' DISPLAY

*Portioned at 4 oz per person | Presented in the chaffer*

Mesquite Smoked Brisket Burnt End **DF, GF**

Hot Honey Chicken Wings **M, G**

Jalapeño Poppers **M, G**

Roasted Corn Cheddar Gratin **M, GF, VG**

Served with House-made Cornbread **E, M, G, VG**, Ranch Dip **M, G, VG** & Blue Cheese Dip **M, GF**

### STREET TACO ACTION STATION\*

*Prepared by a Uniformed Chef, finished on the grill and presented under the heat lamp*

*Portioned at 2 tacos per person and approx. 3 oz per taco*

Select Two (2) Street Tacos:

Beef Birria Taco **M, GF** | Monterey Jack Cheese **M**, Corn Tortilla **GF**

Tequila Lime Grilled Chicken Taco **M, GF** | Oaxaca Cheese **M**, Corn Tortilla **GF**

Cilantro Lime Shrimp Taco **M, GF** | Queso Fresco **M**, Corn Tortilla **GF**, Shrimp **SH**

Mushroom and Fire Roasted Vegetable Taco **SOY, TN, GF, V** | Vegan Cheese **SOY, GF, V**, Corn Tortilla **GF, V**, Mushrooms **GF, V**, Fire Roasted Vegetables **GF, V**

Served with Salsa Roja de Molcajete **GF, V**, Pico De Gallo **GF, V**, Mexican Crema **M, GF**, Lime Wedges **GF, V**

### QUESADILLA ACTION STATION\*

*Prepared by a Uniformed Chef, finished on the grill and presented under the heat lamp*

*Portioned at 2 quesadillas per person and approx. 3 oz per quesadilla*

Select Two (2) Quesadillas:

Carne Asada **M, G** | Pepper Jack Cheese **M**, Pico De Gallo **GF, V**, Flour Tortilla **E, G**

Grilled Chicken **M, G** | Al Pastor Marinade **GF, V**, Monterey Jack Cheese **M**, Grilled Pineapple Salsa **GF, V**, Flour Tortilla **E, M, G**

Fajita Veggie **M, GF, VG** | Cheddar Cheese **M**, Fire Roasted Peppers **GF, V**, Onions **GF, V**, Corn Tortilla **GF, V**

Dos Quesos **M, GF, VG** | Pepper Jack Cheese **M**, Cheddar Cheese **M**, Corn Tortilla **GF, V**

Served with Guacamole **GF, V**, Sour Cream **M, GF**, House-made Salsa **GF, V**

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# RESORTS WORLD CATERING OPTIONS

## RECEPTION STATIONS

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### SPANISH PAELLA ACTION STATION\*

*Prepared by a Uniformed Chef and presented in the paella pan | Portioned at 4 oz per person*

Select Two (2) Paellas:

Seashore **SH, GF** | Lobster **SH**, Mussels **SH**, Shrimp **SH**, Calamari **SH**, Saffron **GF, V**

Onshore **DF, GF** | Chicken **GF, DF**, Pork Chorizo **GF, DF**

Garden **GF, V** | Summer Squash **GF, V**, Artichokes **GF, V**, Asparagus Tips **GF, V**, Peas **GF, V**,

Cherry Tomatoes **GF, V**, Saffron **GF, V**

Accompanied with Rustic Tomato Focaccia **E, M, G, VG**

### TAPAS DISPLAY

*Portioned at 4 pieces per person and approx. 2 oz per piece | Presented on the platter and under the heat lamp*

Pan Con Tomate with Boquerones **E, DF, G** | Tomato **GF, V**, Boquerones **FISH, GF**, Bread **E, M, G**

Chorizo Deviled Egg **E, M, GF** | Chorizo **GF, DF**, Egg **E**, Aioli **M, GF**

Idiazabal Cheese Croquette with Pimientos de Padrón Aioli **E, M, G** | Idiazabal Cheese **M**, Croquette **E, M, G**,

Pimientos de Padrón **GF, V**, Aioli **E, M, GF**

Warm Potato & Octopus Salad with Charred Onion Dressing **M, GF** | Potato **GF, V**, Octopus **SH**, Onion Dressing **M, GF**

### DIM SUM DISPLAY

*Portioned at 4 pieces per person and approx. 2 oz per piece | Presented in bamboo steamer baskets*

Shrimp Har Gow **SES, SOY, SH, G** | Shrimp **SH**, Dumpling Wrapper **E, G**, Sesame Oil **SES**, Soy Sauce **SOY, G, VG**

Steamed Minced Pork Dumpling **E, SH, DF, G** | Pork **GF, DF**, Dumpling Wrapper **E, G**, Shrimp Paste **SH**

Crispy Spring Rolls **DF, V, G** | Julienned Vegetable **GF, V**, Yellow Chives **GF, V**, Spring Roll Wrapper **G, VG**

Served with Sweet Chili Sauce **DF, GF, V** and Calamansi Soy Sauce **SOY, G**

### YAKITORI SKEWER ACTION STATION\*

*Prepared by a Uniformed Chef, finished on the grill and presented under the heat lamp*

*Portioned at 2 skewers per person and approx. 3 oz per skewer*

Select (2) Two Skewers:

Miso Chicken with Green Onion **SOY, DF, GF** | Chicken **GF, DF**, Miso **SOY, G, VG**, Green Onion **GF, V**

Soy Glazed Beef Tenderloin with Mushrooms **SOY, DF, GF** | Beef Tenderloin **GF, DF**, Soy Glaze **SOY, G, VG**, Mushrooms **GF, V**

Gochujang Marinated Grilled Prawns **SH, SOY, DF, GF** | Prawns **SH**, Gochujang Marinade **SOY, G, VG**

Tomato, Mushroom, & Mini Pepper **SOY, GF, V** | Tomato **GF, V**, Mushroom **GF, V**, Mini Pepper **GF, V**,

Soy Glaze **SOY, G, VG**

Served with Roasted Shishito Peppers **GF, V** and Warm Salted Edamame **SOY, GF, V**

### BAO DISPLAY

*Portioned at 3 bao per person and approx. 3 oz per bao | Presented in bamboo steamer baskets*

Select Two (2) Bao in advance

Braised Bulgogi Beef **SOY, SES, DF, G** | Beef **GF, DF**, Sweet Soy **SOY, G, VG**, Pickled Cucumbers **GF, V**, Micro Cilantro **GF, V**, Bao Bun **E, M, G**

Crispy Five Spice Pork **SOY, SES, DF, G** | Pork **GF, DF**, Radish Sprouts **GF, V**, Green Onion **GF, V**, Spicy Plum Sauce **SOY, G, VG**, Bao Bun **E, M, G**

Enoki Mushroom **SOY, SES, V, G** | Enoki Mushroom **GF, V**, Julienne Radish **GF, V**, Coriander **GF, V**, Sweet and Sour Sauce **SOY, G, VG**, Bao Bun **E, M, G**

Served with Furikake Spiced Wonton Chips **SOY, SES, G, V**

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# RESORTS WORLD CATERING OPTIONS

## CARVING STATIONS

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### PROTEINS

*Carved to order by a Uniformed Chef and presented under the heat lamp.  
Sides presented in the chaffer.*

Slow Cooked Prime Ribeye **M, GF**

Yukon Gold Garlic Mashed Potatoes **M, GF, VG** & Au Jus **GF, DF**

Roast Beef Tenderloin **M, GF**

Roasted Fingerling Potatoes **GF, V**, Port Wine Demi Glace **GF, V**, Horseradish Cream **M, GF**

Steamship Of Domestic Wagyu Beef **M, GF** | 100 guest minimum

Mascarpone Mashed Potatoes **M, GF, VG**, Shishito Peppers **GF, V** & Natural Jus **GF, DF**

16-hour Smoked Brisket **M, GF**

Cheddar and Bacon Potato Hash **M, GF**, Guava BBQ Sauce **G, VG**

Garlic Rubbed Tri-tip **M, GF**

Garlic **GF, V**, Thyme **GF, V**, Whipped Potato **M, GF, VG** & Classic Chimichurri **GF, V**

Leg of Lamb **M, GF**

Herb Roasted Fingerling Potatoes **GF, V**, Tzatziki **M, GF**, Harissa Sauce **GF, V**

Roasted KurubotaPork Rack **MN, GF**

Saffron Rice Pilaf **GF, V**, Red Cabbage **GF, V**, Apple **GF, V** & Cherry Chutney **GF, V**

Slow-roasted Turkey Breast **M, G**

Roasted Brussels Sprouts **GF, V** & Brown Gravy Dijonnaise **M, G, VG**

Lemongrass Scented Roasted Salmon **M, GF**

Calamansi Crème Fraîche **M, GF**, Steamed Vegetables **GF, V**

Roasted Whole Cauliflower Crown **SES, TN, GF, V**

Roasted Cauliflower with Tahini Lemon Sauce **SES, GF, V**,

Pomegranate Molasses **GF, V**, Pistachio Gremolata **TN, GF, V**, Charred Seasonal Vegetables **GF, V**

### STARCH ENHANCEMENTS

*Charged per selection | Portioned at 2 oz per person  
Presented in the chaffer.*

Lobster Mac & Cheese **E, M, SH, G**

Tater Tots, Poutine, Cheese Curd **M, G, VG**

Truffled Au Gratin Potatoes **M, GF, VG**

Roasted Garlic Mashed Potatoes **M, GF, VG**

### VEGETABLE ENHANCEMENTS

*Charged per selection | Portioned at 2 oz per person  
Presented in the chaffer*

Green Asparagus **M, GF, VG**

Sautéed Mushrooms with Sherry Wine Butter Sauce **M, GF, VG**

Fire-Roasted Creamed Corn **M, GF, VG**

Agave Roasted Baby Vegetables **M, GF, VG**

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# RESORTS WORLD CATERING OPTIONS

## DESSERT STATIONS

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### TRAY PASSED DESSERTS

*Portioned in total at four (4) individual pieces per person  
Select five (5) in advance:*

Matcha Truffle **E, M, SOY, G, VG**  
Mini Fruit Tart **E, M, SOY, G, VG**  
Pistachio Financier **E, M, TN, SOY, G, VG**  
Assorted French Macaroons **E, M, TN, SOY, GEL, GF**  
Mini Chocolate Tart **E, M, SOY, G, VG**  
Mini Vanilla Cream Puff **E, M, SOY, G, VG**  
Mini Opera Cake **E, M, SOY, G, VG**  
Raspberry Pâte de Fruit **SOY, GF, V**

### BEIGNET DISPLAY

*Presented on the platter. Portioned at 4 oz per person.*

Warm Raspberry & Caramel Beignets **E, M, SOY, G, VG**  
Powdered Sugar **GF, V**, Honey Drizzle **GF, V**, Strawberry Sauce **GF, V**, Chocolate Sauce **SOY, GF, V**,  
Crushed Pistachio **TN, GF, V**, Crushed Toffee **M, GF**, Whipped Cream **M, GF**

### CHOUX DISPLAY

*Presented on the platter. Portioned in total at two (2) pieces per person.*

*Select Two (2) Cream Puff Flavors & Two (2) Éclair Flavors:*

Vanilla **E, M, SOY, G, VG** | Salted Caramel **E, M, SOY, G, VG** | Coffee **E, M, SOY, G, VG** | Key Lime **E, M, SOY, G, VG** | Lemon **E, M, SOY, G, VG**  
Mango **E, M, SOY, G, VG** | Hazelnut **E, M, TN, SOY, G, VG** | Triple Berry **E, M, SOY, G, VG**

*Additional Specialties:*

Vanilla & Hazelnut Paris-Brest **E, M, TN, SOY, G, VG**  
Pecan, Maple & Chocolate Profiterole Tarts **E, M, TN, SOY, G, VG**

### ARTISANAL CUPCAKE DISPLAY

*Presented on the platter. Portioned in total at two (2) cupcakes per person.*

*Select three (3) flavors in advance:*

Pina Colada Cupcake **E, M, TN, SOY, G, VG**  
Salted Caramel Popcorn Cupcake **E, M, SOY, G, VG**  
Matcha Oreo Cupcake **E, M, SOY, G, VG**  
Vegan Strawberry Cupcake **SOY, G, V**  
Red Velvet with Cream Cheese **E, M, SOY, G, VG**  
German Chocolate with Coconut Filling, Chocolate Buttercream **E, M, TN, SOY, G, VG**  
Vanilla with White Chocolate Mousse, Vanilla Buttercream **E, M, SOY, GEL, G, VG**

### MINIATURE "SPIKED" CUPCAKE DISPLAY

*Presented on the platter. Portioned in total at two (2) cupcakes per person.*

Pink Champagne **E, M, G, VG** | Coconut Rum **E, M, TN, G, VG** | Chocolate Baileys **E, M, SOY, G, VG**

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# RESORTS WORLD CATERING OPTIONS

## DESSERT STATIONS

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### GENTING MARKET PLACE DISPLAY

*Presented on the platter. Portioned at 4 oz per person*

Pralines **TN, M, G, VG**, Bon Bons **M, SOY, G, VG**, Truffles **M, SOY, G, VG**,  
Chocolate Caramel Entremets **E, M, SOY, G, VG**  
Yuzu Meringue Tarts **E, M, SOY, G, VG**  
Champagne Fruit Shots **GF, V**,

Tropical Macaroons **E, M, TN, SOY, GF** (Lemon Yuzu, Blood Orange, Banana Guava, Pineapple Coconut, Lychee, Mango)

### VIENNESE DESSERT DISPLAY

*Presented on the platter. Portioned at four (4) pieces per person.*

*Select five (5) desserts in advance:*

Vanilla & Cranberry Verrine **E, M, SOY, G, VG**

Chocolate & Mint Parfait **E, M, SOY, G, VG**

Seasonal Panna Cotta **M, GEL, GF**

French Pastries **E, M, SOY, G, VG**

White Chocolate Raspberry Cheesecake **E, M, SOY, G, VG**

Key Lime Tart **E, M, SOY, G, VG**

Chocolate Tart with Hazelnut Cream **E, M, TN, SOY, G, VG**

Pineapple Financier **E, M, SOY, G, VG**

Banana Tart with Huckleberry Whipped Cream **E, M, SOY, G, VG**

### VENETO TIRAMISU DISPLAY

Presented on the platter. Portioned at 2 pieces per person.

Select three (3) tiramisu flavors in advance:

Coffee **E, M, SOY, G, VG**

Chocolate **E, M, SOY, G, VG**

AmarettoBerries **E, M, TN, SOY, G, VG**

Matcha **E, M, SOY, G, VG**

Caramel **E, M, SOY, G, VG]**

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