



CATERING MENU

OUR AWARD-WINNING TEAM
IS READY TO CREATE OUR AWARD-WINNING
CUISINE WITH YOU.





BREAKFAST/BRUNCH

PAGES 3-9

BREAKS

PAGES 10-14

LUNCH

PAGES 15-21

RECEPTION

PAGES 22-30

DINNER

PAGES 31-37

DESSERT

PAGES 38-40

BEVERAGES

PAGES 41-45

BANQUET POLICIES

PAGES 46-48

ADDITIONAL VENUES

PAGES 49-61



All Prices are subject to 8.375% sales tax & 23% service charge on all food & beverage. Consuming uncooked meat, fish, or dairy foods increases the risk of illness. Please state any food allergies or dietary restrictions.

WESTGATE LAS VEGAS RESORT & CASINO | 3000 PARADISE ROAD LAS VEGAS, NV 89109 | 702.732.5111

BREAKFAST



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GOOD MORNING

BREAKFASTS ARE DESIGNED FOR 90 MINUTES OF SERVICE. ADD \$3.00 PER ADDITIONAL 30 MINUTES. 2 HOUR SERVICE/ MAX. \$5.00 ADDITIONAL SURCHARGE PER PERSON FOR LESS THAN 25 GUESTS. **ALL BREAKFAST SELECTIONS ARE SERVED WITH GOURMET BREWED COFFEE, HERBAL TEA ASSORTMENT AND FRESH JUICES.**

THE CALIFORNIA CONTINENTAL 38 (per guest)

SEASONAL WHOLE & SLICED FRUIT, FRESH BERRIES
LOW-FAT FRUIT YOGURTS, HOUSE-MADE GRANOLA
SELECTION OF ASSORTED CEREALS, CHILLED WHOLE, 2% & SKIM MILK
DAILY BAKERY SELECTION OF FRUIT DANISH, BUTTER CROISSANTS
AND MUFFINS, WHIPPED BUTTER, FRUIT PRESERVES

THE WESTWING CONTINENTAL 46 (per guest)

SEASONAL WHOLE & SLICED FRUIT, FRESH BERRIES
LOW-FAT FRUIT YOGURTS, HOUSE-MADE GRANOLA
UNIQUE BREAKFAST SANDWICH (select one on pg. 6)
SELECTION OF ASSORTED CEREALS, CHILLED WHOLE, 2% & SKIM MILK
DAILY BAKERY SELECTION OF FRUIT DANISH, BUTTER CROISSANTS
AND MUFFINS, WHIPPED BUTTER, FRUIT PRESERVES

THE MORNING SUNRISE CONTINENTAL 44 (per guest)

SEASONAL WHOLE & SLICED FRUIT, FRESH BERRIES
ASSORTED BAGELS & CREAM CHEESE
SMOKED SALMON, SLICED TOMATOES, CHOPPED EGGS, CAPERS & ONIONS
DAILY BAKERY SELECTION OF ASSORTED MUFFINS AND DANISH
WHIPPED BUTTER, FRUIT PRESERVES

THE HEALTHY BREAKFAST BUFFET 46 (per guest)

FRESH STRAWBERRY YOGURT & HOUSE MADE GRANOLA
BREAKFAST TACOS WITH PICO DE GALLO SALSA
HEART HEALTHY MUFFINS AND FRUIT BREADS WITH APPLE BUTTER
ASSORTED CEREALS WITH BERRIES AND FRUIT
GRILLED GARDEN VEGETABLES AND EGG WHITE FRITTATA

THE EARLY BIRD BREAKFAST

52 (min 35 guests)

CULTIVATED

WHOLE FRUIT, SLICED FRUIT, EXOTIC MELONS & FRESH BERRIES
PARFAITS - VANILLA YOGURT, FRESH MIXED BERRIES AND GRANOLA

GRAINS & DAIRY

SELECTION OF ASSORTED CEREALS, CHILLED WHOLE, 2%, SKIM MILK
DAILY BAKERY SELECTION OF FRUIT DANISH, CROISSANTS AND MUFFINS TOAST
STATION - MINI BAGELS, FLAVORED CREAM CHEESES, BUTTER, PRESERVES

BAKED & SAUTÉED

SCRAMBLED EGGS, SKILLET POTATOES WITH CARAMELIZED ONIONS

PLEASE SELECT ONE:

CINNAMON COFFEE CAKE, STRAWBERRY PANCAKES OR BLUEBERRY WAFFLES

PLEASE SELECT TWO:

HICKORY-SMOKED BACON, COUNTRY LINK SAUSAGE, CHICKEN SAUSAGE OR PORTUGUESE SAUSAGE

BREAKFAST ENHANCEMENTS

ENHANCEMENTS MUST BE ORDERED WITH A BREAKFAST DISPLAY FOR THE ENTIRE GROUP AND ARE PRICED PER PERSON. ENHANCEMENTS ARE NOT TRANSFERABLE TO REFRESHMENT BREAKS OR SESSIONS.

SCRAMBLED EGGS, BACON, BREAKFAST POTATOES **17** (per guest)

BREAKFAST FLAUTAS **9** (per guest)

SCRAMBLED EGGS, POBLANOS, ONIONS, CHORIZO SAUSAGE, CHEESE, SALSA

THE BAKER'S HAND (select one) **9** (per guest)

CINNAMON COFFEE CAKE, BAKED PEACH PANCAKE BLUEBERRY
WAFFLE CRUNCH

ARTISAN QUICHE **11** (per guest)

ARTISAN QUICHES WITH BACON, GRUYÈRE CHEESE, FRESH SPINACH

HOUSE-MADE GRANOLA PARFAIT **9** (per guest)

MACERATED STONE FRUITS, MELONS, FLAVORED YOGURT

HOT CEREAL BAR **8** (per guest)

OATMEAL, CREAMY GRITS, SWEET & SAVORY TOPPINGS

TOASTER STATION **8** (per guest)

ASSORTED BAGELS, FLAVORED CREAM CHEESES

UNIQUE BREAKFAST SANDWICHES

CANADIAN BACON	9 (per guest)
EGG, AMERICAN CHEESE, CHALLAH BREAD	
COUNTRY SAUSAGE PATTY	9 (per guest)
EGG, HAVARTI CHEESE, CHALLAH BREAD	
HAM & EGG	9 (per guest)
HAM, GRUYÈRE CHEESE, SOFT PRETZEL BREAD	
SMOKED BACON	10 (per guest)
EGG, CROISSANT	
BRAISED STEAK	12 (per guest)
EGGS, SUN-DRIED TOMATO, CIABATTINI	
ROASTED VEGETABLES	9 (per guest)
EGG WHITE, GOAT CHEESE, SOURDOUGH BREAD	
BLACK FOREST HAM	9 (per guest)
HAM, AGED WHITE CHEDDAR, CIABATTINI	

HOT PLATED BREAKFAST SELECTIONS

BREAKFASTS ARE DESIGNED FOR 90 MINUTES OF SERVICE. ADD \$3.00 PER ADDITIONAL 30 MINUTES. 2 HOUR SERVICE/ MAX. \$5.00 ADDITIONAL SURCHARGE PER PERSON FOR LESS THAN 25 GUESTS. **ALL HOT PLATED BREAKFAST SELECTIONS ARE SERVED WITH GOURMET BREWED COFFEE, HERBAL TEA ASSORTMENT AND FRESH JUICES.**

UP AT SUNRISE

43 (per guest)

A SELECTION OF CUT VINE AND TREE RIPENED FRUIT, MELONS AND BERRIES
FARM FRESH SCRAMBLED EGGS, CRISP HONEY CURED BACON STRIPS
AND SEASONED SAUSAGE LINKS
SKILLET POTATOES AND CARAMELIZED ONIONS
FRESH BAKERY BASKET, SWEET BUTTER, PRESERVES AND HONEY

SOUTHWEST MOUNTAIN

44 (per guest)

A SELECTION OF CUT VINE AND TREE RIPENED FRUITS, MELONS AND BERRIES
SCRAMBLED EGGS AND JACK CHEESE BURRITO WITH PICO DE GALLO
CRISP HONEY CURED BACON STRIPS AND SAUSAGE
SKILLET POTATOES WITH CARAMELIZED ONIONS
FRESH BAKERY BASKET, SWEET BUTTER, PRESERVES AND HONEY

THE WESTGATE

44 (per guest)

GRANOLA AND FRUIT PARFAIT
FARM FRESH POACHED EGGS AND JUMBO LUMP CRAB CAKE
HOLLANDAISE AND GRILLED ASPARAGUS, BREAKFAST POTATOES
FRESH BAKERY BASKET, SWEET BUTTER, PRESERVES AND HONEY

VEGAS MORNING

48 (per guest)

A SELECTION OF VINE CUT AND TREE RIPENED FRUITS, MELONS AND BERRIES
FARM FRESH SCRAMBLED EGGS, CRISP HONEY CURED BACON STRIPS
AND SEASONED SAUSAGE LINKS
SKILLET POTATOES AND CARAMELIZED ONIONS
SILVER DOLLAR SHORT STACK WITH WARM MAPLE SYRUP
FRESH BAKERY BASKET, SWEET BUTTER, PRESERVES AND HONEY

THE NEVADAN BREAKFAST

48 (per guest)

A SELECTION OF VINE CUT AND TREE RIPENED FRUITS, MELONS AND BERRIES
CHICKEN FRIED STEAK WITH NEVADA COUNTRY GRAVY
FARM FRESH SCRAMBLED EGGS
SKILLET POTATOES WITH CARAMELIZED ONIONS
FRESH BAKERY BASKET, SWEET BUTTER, PRESERVES AND HONEY

"WE ALL EAT
AND IT WOULD
BE A SAD WASTE
OF OPPORTUNITY
TO EAT BADLY."

- Anna Thomas



BRUNCH DISPLAYS

STATIONS MUST BE ORDERED WITH A BREAKFAST FOR THE ENTIRE GROUP AND ARE PRICED PER PERSON. STATIONS ARE NOT TRANSFERRABLE TO REFRESHMENT BREAKS. CHEF OR ATTENDANT FEE IS \$200 EACH FOR TWO HOURS. (PRICING SUBJECT TO CHANGE BASED ON DURATION OF SERVICE) IF MORE THAN 12 CHEFS ARE NEEDED; EACH CHEF WILL BE \$250 FOR TWO HOURS. **ALL BRUNCH DISPLAYS ARE SERVED WITH GOURMET BREWED COFFEE, HERBAL TEA ASSORTMENT AND FRESH JUICES.**

THE RESORT BRUNCH

71 (per guest)

SELECTION OF:

DAILY BAKERY SELECTION OF FRESHLY BAKED FRUIT DANISHES, CROISSANTS
CINNAMON ROLLS, MUFFINS, BAGELS
FLAVORED CREAM CHEESES, WHIPPED BUTTER, FRUIT PRESERVES

CHEF PREPARED EGGS (two or more per station required)

CHOICE OF WHOLE EGGS, EGG BEATERS AND EGG WHITES
SELECTION OF INGREDIENTS: BACON, MUSHROOMS, SCALLIONS, TOMATOES
BELL PEPPERS, SHREDDED CHEDDAR CHEESE, BLACK FOREST HAM, BABY SPINACH LEAVES
DICED SAUSAGE, SHRIMP, CRAB

PREPARED SELECTIONS

COBB SALAD PLATTER, WEDGE LETTUCE, CRUMBLED BLUE CHEESE, BACON
TOMATOES AND HARD-BOILED EGGS
SALMON, FENNEL, LEMON, THYME
ROASTED SEASONAL VEGETABLES, HEIRLOOM TOMATO REDUCTION

SWEETS

FRESH FRUIT TARTLETTES, COCONUT MACAROONS, KEY LIME MERINGUE
TART, TIRAMISU

THE WESTGATE BRUNCH

73 (per guest)

SELECTION OF:

DAILY BAKERY SELECTION OF FRESHLY BAKED FRUIT DANISHES
CROISSANTS, CINNAMON ROLLS, MUFFINS, BAGELS
FLAVORED CREAM CHEESES, WHIPPED BUTTER, FRUIT PRESERVES

INDIVIDUAL BAKED SKILLETS FRESH FROM OUR OVEN (CHEF REQUIRED)

EGGS, BACON, HASH BROWN SKILLETS
CORNED BEEF HASH, POACHED EGG SKILLETS
BUTTERMILK BISCUITS AND GRAVY SKILLETS

CHEF PREPARED

STEAK & EGGS - BRAISED SHORT RIBS, CRISPY POTATOES, MUSHROOM-LEEK CUSTARD
CHICKEN & RICE - CHICKEN CONFIT, CREAMY RISOTTO
FISH & CHIPS - HALIBUT, GAUFRETTE POTATOES

DESSERT FIRST

NEW YORK CHEESECAKE, CANNOLIS, DOUBLE FUDGE BROWNIES, KEY LIME MERINGUE
TARTS

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BREAKS



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DESIGNED BREAKS

PACKAGED BREAKS ARE DESIGNED FOR 30 MINUTES OF SERVICE AND A MINIMUM OF 35 GUESTS. PACKAGED BREAKS MUST BE ORDERED FOR THE ENTIRE GROUP. CHEF ATTENDANT FEE IS \$200 EACH FOR TWO HOURS. **ALL DESIGNED BREAKS AND BREAK PACKAGES ARE SERVED WITH GOURMET BREWED COFFEE AND HERBAL TEA ASSORTMENT.**

FROM THE STANDS (chef required) 24 (per guest)

POPCORN FRESH FROM OUR CARTS, CHEESE-FLAVORED AND CARAMEL POPCORN
CANDY BARS, ROASTED PEANUTS, CRACKER JACKS

DOES A BODY GOOD 26 (per guest)

CRISP VEGETABLE CRUDITÉS WITH DIPS, WHOLE FRESH FRUIT
HUMMUS AND FRESH PITA CHIPS, SAVORY SNACKS, GRANOLA BARS
AND ENERGY BARS

THERE'S "NUTTIN" BETTER 26 (per guest)

PEANUT BUTTER COOKIES, BAGS OF PEANUTS, PECAN BARS
REESE'S PEANUT BUTTER CUPS, CANDIED ALMONDS, WALNUT BROWNIES, PEANUT M&M'S

ASK YOUR CATERING MANAGER FOR A NUT-FREE GRANOLA OPTION

BREAK PACKAGES

SOUTH BAVARIAN FEST 29 (per guest)

WARM TRADITIONAL SOFT BAVARIAN PRETZEL BITES, SPICY YELLOW MUSTARD
ROAST TURKEY AND SWISS ON A PRETZEL ROLL, HORSERADISH MUSTARD,
BLACK FOREST TART

CHOCOLATE 27 (per guest)

FRENCH CARIBE CHOCOLATE GANACHE TART, CHOCOLATE BISCOTTI RICH
CHOCOLATE FUDGE BROWNIE, CHOCOLATE DIPPED LOLLIPOPS CHOCOLATE BONBONS

PUB CRAWL

32 (per guest)

CHICKEN WINGS TOSSED IN A TEXAS BBQ SAUCE
MINI MEATBALLS IN A SPICY TERIYAKI SAUCE, CABBAGE SLAW,
"REUBEN STYLE" MINI SANDWICH, SLICED PASTRAMI, SAUERKRAUT, RUSSIAN DRESSING
INDIVIDUAL VEGETABLE CRUDITÉ, CHIPOTLE RANCH

GLUTEN-FREE TREATS

26 (per guest)

FRUIT & VEGETABLE SPEAR CUPS, FRESH LIME, CHILI POWDER
INDIVIDUAL HOUSE BLEND TRAIL MIX
CLASSIC LAY'S POTATO CHIPS, FRESH SOUR CREAM DIP
HERSHEY'S MILK CHOCOLATE BAR, MILK CHOCOLATE ALMOND BAR

ALL-DAY BREAKS AND REFRESHMENTS

CREATE YOUR OWN BREAK BY CHOOSING FROM THESE SNACKS AND BEVERAGES

ORCHARD

SLICED AND WHOLE FRUITS, MELONS & BERRIES	9 (per guest)
WHOLE FRESH FRUIT	4 (each)
LOW-FAT FRUIT FLAVORED YOGURTS	6 (each)

FROM THE MILL

ASSORTED DANISH PASTRIES	66 (dozen)
ASSORTED MUFFINS	66 (dozen)
CINNAMON ROLLS	66 (dozen)
PECAN STICKY BUNS	66 (dozen)
FRESHLY BAKED CROISSANTS	66 (dozen)
ASSORTED FRUIT BREADS	66 (dozen)
INDIVIDUAL BOXED DRY CEREAL	9 (each)
CHILLED FAT-FREE, 2%, OR WHOLE MILK	
FRESH BAGELS	78 (dozen)
VARIETY OF FLAVORED CREAM CHEESES	
ASSORTED GRANOLA BARS	60 (dozen)

REWARDED

AFTERNOON TEA COOKIES	48 (dozen)
HOMEMADE COOKIES	60 (dozen)
CHOCOLATE FUDGE BROWNIES	60 (dozen)
WHITE AND DARK CHOCOLATE- DIPPED STRAWBERRIES	72 (dozen)
HOUSE BISCOTTI	60 (dozen)
RICE CRISPY BARS	60 (dozen)
PECAN BARS	60 (dozen)
FRENCH MACAROONS	72 (dozen)
CANDY BARS	60 (dozen)
FROZEN ICE CREAM BARS / ICE CREAM SANDWICHES	72 (dozen)
PREMIUM ICE CREAM BARS	84 (dozen)
FROZEN FRUIT BARS	72 (dozen)
ASSORTED ENERGY BARS	72 (dozen)

CRUNCHY

INDIVIDUAL BAGS OF TRAIL MIX	9 (each)
INDIVIDUAL BAGS OF POTATO CHIPS	5 (each)
INDIVIDUAL BAGS OF PRETZELS	5 (each)
CHIPS AND SALSA BAR WITH FIRE-ROASTED SALSAS	9 (per guest)
SNACK SPECIAL MIXED NUTS, POTATO CHIPS, PRETZELS AND DORITOS CHIPS	12 (per guest)
FANCY MIXED NUTS (1 lb.)	60 (each)
PITA CHIPS (serves 10)	40 (bowl)
POTATO CHIPS (serves 10)	40 (bowl)
DORITOS CHIPS (serves 10)	40 (bowl)
TORTILLA CHIPS (serves 10)	40 (bowl)
WARM PRETZEL BITES, MUSTARD, & BEER CHEESE SAUCE (minimum 20 orders) (5 pieces per order)	11 (order)

DIPS (served in glass Supremes, 10 servings)

GUACAMOLE	48 (each)
JALAPEÑO CHEESE	42 (each)
BLEU CHEESE	42 (each)
SALSA	42 (each)
ONION	42 (each)
RED PEPPER HUMMUS	42 (each)
ARTICHOKE AND CRAB (cold)	60 (each)
CREAM CHEESE AND SMOKED SALMON	55 (each)

SPLASH

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE	96 (gal)
SELECTION OF HOT TEAS	96 (gal)
LEMONADE, ICED TEA, FRUIT PUNCH	86 (gal)
BOTTLED SELECTION OF JUICES	7 (each)
CHILLED FRUIT JUICES	42 (per liter)
ORANGE, GRAPEFRUIT, TOMATO, CRANBERRY AND APPLE	
FRUIT SMOOTHIES	52 (per liter)
ASSORTED SOFT DRINKS	5 (each)
SPARKLING WATER	6 (each)
WESTGATE RESORT BOTTLED WATER	5 (each)
ASSORTED BOTTLED ICED TEAS	7 (each)

HIGH OCTANE

STARBUCKS® FRAPPUCCINO®	8 (each)
RED BULL ENERGY DRINK	7 (each)



CHEFS TABLE

LUNCH BUFFETS ARE DESIGNED FOR 90 MINUTES OF SERVICE AND A MINIMUM OF 25 GUESTS. DESSERTS ARE NOT TRANSFERABLE TO REFRESHMENT BREAKS. ALL LUNCH BUFFETS ARE SERVED WITH GOURMET BREWED COFFEE AND HERBAL TEA ASSORTMENT.

DELICATESSEN

56 (per guest)

SOUP

DAILY SPECIAL

ON THE SIDE

BAKED POTATO SALAD, ORGANIC KALE SALAD, MACARONI SALAD

CURED, ROASTED, AND SLICED

HOUSE-ROASTED TURKEY BREAST, ARTISAN SALAMI, PASTRAMI, BLACK FOREST HAM
STRIP LOIN OF BEEF, VERMONT WHITE CHEDDAR, SWISS, PEPPER JACK CHEESE,
SLICED TOMATOES, ONIONS, PICKLES, LETTUCE
MUSTARD, MAYONNAISE, ARTISAN HARD ROLLS, SLICED BREADS

SWEET

LEMON MERINGUE TARTS, ASSORTED COOKIES TRADITIONAL
BROWNIES, CHOCOLATE COCONUT BARS

LUNCH BUFFETS

FLAVORS OF ITALY BUFFET

59 (per guest)

GARDEN

ROMAINE, SHAVED PARMESAN, AND HOUSE-MADE CAESAR DRESSING

PAN ZANELLA SALAD

CANNELLINI BEANS, PANCETTA, RAPINI

SEARED AND SIMMERED

"CHICKEN SALTIMBOCCA" WITH CRISPY PROSCIUTTO, PERLINI MOZZARELLA, AND NATURAL JUS

PAN FLASHED SALMON, SUN-DRIED TOMATO CREAM

BRAISED BEEF SHORT RIB "VESUVIO", POTATOES, PEPPERS, ONIONS, PEAS

VEGGIES AND PASTAS

CHEESE-STUFFED TORTELLINI PASTA, CREAMY VODKA SAUCE

MINI MEATBALLS WITH MARINARA

HERB-ROASTED SEASONAL VEGETABLES TOSSED IN OLIVE OIL

ASSORTED HEARTH-BAKED BREADS

SWEET

CHOCOLATE DIPPED BISCOTTI, TRADITIONAL TIRAMISU,

TUSCAN CANNOLIS

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SANDWICHED BUFFET

59 (per guest)

CULTIVATED

GREENS, GARDEN VEGETABLES, SMOKED TOMATO-RANCH, VINAIGRETTE
 MARBLE POTATOES, STONE MUSTARD VINAIGRETTE
 FIVE-GRAIN PASTA, TOASTED PINE NUTS, WHITE BALSAMIC
 CITRUS-MARINATED FRUITS

PRESSED

REUBEN PANINI WITH PASTRAMI, CORNED BEEF, SWISS CHEESE, SAUERKRAUT
 THOUSAND ISLAND DRESSING

STUFFED

PUMPKIN ROLL, TURKEY, STUFFING, CRANBERRY MAYONNAISE
 PRETZEL ROLL WITH ROAST BEEF, AGED CHEDDAR, CREAMY HORSERADISH, BALSAMIC ONIONS
 FATTOUSH WRAP, MEDITERRANEAN VEGETABLES, HUMMUS SPREAD
 DELI FAVORITES, HAM, CAPICOLA, SALAMI, PROVOLONE, AND SWISS CHEESE ON FOCACCIA BREAD

SWEET

RED VELVET CUPCAKES, MESSY CHOCOLATE COCONUT BARS
 SEASONAL FRUIT TARTS, COCONUT MACAROONS

SOUTHWEST BUFFET

59 (per guest)

CHILLED, GARDEN AND ORCHARD

“ENSALADA DE CEBOLLAS”
 SWEET GRILLED ONIONS, COTIJA CHEESE, CORN, RADISHES, SMOKEY LIME DRESSING
 “ENSALADA DE FRIJOLES”
 BLACK BEANS, BELL PEPPERS, ROASTED CORN, CILANTRO, LIME DRESSING
 “ENSALADA DE JICAMA Y ANÍS”
 JICAMA AND FENNEL SALAD, CAVA VINAIGRETTE
 TORTILLA CHIPS WITH PICO DE GALLO, GUACAMOLE, FIRE-ROASTED SALSA

BRAISED

SEASONED GRILLED CHICKEN
 BARBACOA TACOS: SHORT RIB-BRAISED CHILI BEEF
 ADOBO CHEESE ENCHILADAS, MELTED CHEESE
 PESCADO VERACRUZ: OAXACA COAST CORVINA BRAISED IN SAUCE VERA CRUZ
 SEASONAL VEGETABLE CALABACITA, SPANISH RICE, REFIED BEANS, CORN TOTILLAS

SWEET

ACAPULCO FLAN, MESSY CINNAMON CHURROS

FARMHOUSE BUFFET

59 (per guest)

GARDEN

ICEBERG LETTUCE, SPROUTS, CANDIED NUTS
 CREAMY BLUE CHEESE DRESSING
 TOMATOES, CUCUMBERS, RED ONIONS, CIDER VINAIGRETTE
 FUSILLI PASTA, PESTO, HEIRLOOM TOMATOES

SOUTHERN

SMOKED BBQ PULLED PORK, SOURDOUGH ROLLS
 CLASSIC SALISBURY STEAK, BEEF REDUCTION
 BBQ CHICKEN BREAST

BAKED

CLASSIC MACARONI & CHEESE
 HONEY-ROASTED CARROTS
 GOLDEN RAISINS SOFT SWEET ROLLS

SWEET

PEACH COBBLER
 CARROT CAKE CUPCAKES
 STRAWBERRY CREAM PUFFS
 CHOCOLATE ECLAIRS

ASIAN BUFFET

59 (per guest)

CULTIVATED

ASIAN SALAD, CILANTRO, BEAN SPROUTS, CANDIED PEANUTS
 SESAME MINT DRESSING
 THAI CUCUMBER SALAD
 RAMEN SALAD, SHOYU VINAIGRETTE

MARINATED AND SAUTÉED

ORANGE CHICKEN, TINKERBELL PEPPERS, CILANTRO
 MONGOLIAN BEEF TENDERLOIN, SCALLIONS, TINKER BELL PEPPERS
 CARAMELIZED ONIONS
 MISO SALMON, WOK-CHARRED BEANS

GARDEN

ASIAN WOK VEGETABLES
 FRIED RICE AND VEGETABLES

SWEET

WHITE CHOCOLATE YUZU CUPS
 LYCHEE FRUIT CUPS
 FORTUNE COOKIES
 CHINESE ALMOND COOKIES
 MANDARIN CHEESECAKE

"ONE CANNOT
THINK WELL,
LOVE WELL,
SLEEP WELL,
IF ONE HAS NOT
DINED WELL."

- Virginia Woolf



MEDITERRANEAN BUFFET

62 (per guest)

GARDEN

GREEK SALAD WITH RED WINE VINAIGRETTE
 YELLOW POTATO SALAD, CAPERS
 TABBOULEH, HUMMUS, BABA GHANOUSH

HANDCRAFTED

MARINATED FETA CHEESE, CURED TOMATOES, OLIVES

BOLDLY MARINATED

CHICKEN TAOUK, COUSCOUS, CUCUMBER YOGURT SAUCE
 BEEF & LAMB SHAWARMA WITH FETA, ARTICHOKE, SHAVED RED ONIONS

BRAISED AND BAKED

MEDITERRANEAN VEGETABLES, EGGPLANT, TOMATOES, CHICKPEAS, OLIVES
 ARTICHOKE, FRESH OREGANO BRAISED KING SALMON WITH FENNEL, OLIVES, CHICKPEAS
 PERSIAN RICE, TURMERIC, CURRANTS, ALMONDS
 LAVOSH, PAPADUMS

SWEET

TRADITIONAL BAKLAVA
 COCONUT CHOCOLATE BARS
 MACAROONS

BUILD-YOUR-OWN PLATED LUNCH

ALL MENU ITEMS ARE SERVED WITH CHOICE OF SOUP OR SALAD AND DESSERT, GOURMET BREWED COFFEE
 HERBAL TEA ASSORTMENT AND A SELECTION OF ROLLS WITH BUTTER.

SELECT ONE STARTER (salad or soup)

SALAD

FIELD GREEN SALAD, TANGLED SEASONAL VEGETABLES, LEMON-THYME VINAIGRETTE
 PANZANELLA SALAD, CUCUMBERS, ROASTED RED PEPPERS, TOMATOES, CIABATTA CROUTONS
 WHITE BALSAMIC VINAIGRETTE
 THE WEDGE SALAD WITH BABY ICEBERG, BACON, TOMATOES, RED ONION, PEA SPROUTS
 TOMATO-RANCH DRESSING
 CAESAR SALAD, CROUTONS, SHAVED PARMESAN CHEESE, CREAMY GARLIC CAESAR DRESSING
 GREEK-STYLE SALAD, CRISP LETTUCE, RED ONIONS, OLIVES, ROASTED RED PEPPERS
 CUCUMBERS, FETA, RED WINE VINAIGRETTE

SOUPS

CHILLED MEDITERRANEAN GAZPACHO
 BISQUE OF FORAGED WILD MUSHROOMS
 MINISTRONE SOUP WITH BASIL PESTO
 SOUTHWEST ROASTED CHICKEN AND CORN CHOWDER
 CREAMY ASPARAGUS BISQUE

ENTRÉES (select one)

GREENS

CONTEMPORARY CHEF'S SALAD, EGG, HAM, TURKEY, GOAT CHEESE
SWISS, CHEDDAR, SHERRY VINAIGRETTE 52 (per guest)

CHICKEN CAESAR SALAD, SHAVED PARMESAN, HAND-CUT CROUTONS
"HOUSE SPECIALTY" CAESAR DRESSING 52 (per guest)

LAND

SLOW-BRAISED BEEF SHORT RIB WITH CREAMY POTATO GRATIN
HEARTY ROOT VEGETABLES 62 (per guest)

HERB-CRUSTED CHICKEN, NATURAL JUS
CREAMY FONTINA RISOTTO 54 (per guest)
SCALDED SPINACH AND BABY CARROTS

PAN-SEARED CHICKEN BREAST 54 (per guest)
CHARRED CORN, COUSCOUS, SEASONAL VEGETABLES

EGG DIPPED TURKEY PAILLARD 52 (per guest)
WHITE CAPER BUTTER SAUCE
MASHED RED-SKINNED POTATOES
BROCCOLI FLORETTES

FILET MEDALLIONS 64 (per guest)
MARBLE POTATOES, ROASTED BABY CARROTS, PEARL ONIONS
HARICOT VERTS, RED WINE DEMI-GLACE

SEA

ATLANTIC SALMON, BUERRE BLANC SAUCE, FRESH PICKED VEGETABLES 58 (per guest)

SWEET

LEMON MERINGUE TART
POMEGRANATE CRÈME BRULE
DARK CHOCOLATE MOUSSE DOME
TIRAMISU
FRESH FRUIT TART



All Prices are subject to 8.375% sales tax & 23% service charge on all food & beverage. Consuming uncooked meat, fish, or dairy foods increases the risk of illness. Please state any food allergies or dietary restrictions.

WESTGATE LAS VEGAS RESORT & CASINO | 3000 PARADISE ROAD LAS VEGAS, NV 89109 | 702.732.5111

HORS D'OEUVRES SELECTION (minimum 100 pieces per item)

HOT BITES

MINI CRAB CAKES	9 (per piece)
KING CRAB POPPERS	9 (per piece)
BUFFALO CHICKEN SPRING ROLLS	8 (per piece)
BLUE CHEESE DIP	
MEATBALL PARMESAN SPRING ROLLS	8 (per piece)
MARINARA	
MINI CALZONES	8 (per piece)
TOMATO, ITALIAN SAUSAGE AND MOZZARELLA	
FIRE-GRILLED CHICKEN EMPANADAS	7 (per piece)
PHILLY CHEESESTEAK SPRING ROLLS	8 (per piece)
BRAZILIAN BEEF SKEWER	10 (per piece)
CHIMICHURRI SAUCE	
CHICKEN SATAYS	8 (per piece)
THAI PEANUT SAUCE	
LOBSTER ARANCINI	9 (per piece)
BACON-WRAPPED CHICKEN SKEWERS	8 (per piece)
BEER MUSTARD	
TEMPURA SHRIMP	8 (per piece)
COCONUT SHRIMP	8 (per piece)
MINI REUBEN	8 (per piece)
MINI CUBAN SANDWICHES	8 (per piece)
KALBI BEEF TACOS	9 (per piece)
MINI CHICKEN SOFT TACOS	8 (per piece)
MINI GYRO WITH TZATZIKI SAUCE	8 (per piece)
BUFFALO CHICKEN CONES	8 (per piece)

VEGETARIAN HOT BITES (minimum 100 pieces per item)

VEGETABLE SPRING ROLLS	7 (per piece)
CHILI SAUCE	
DEEP-FRIED MACARONI AND CHEESE BITES	7 (per piece)
MUSHROOM ARANCINI	7 (per piece)
VEGETABLE EMPANADAS	7 (per piece)
VEGETABLE SKEWERS	8 (per piece)

COLD BITES (minimum 100 pieces per item)

MINI NEW ENGLAND LOBSTER ROLLS	12 (per piece)
SPICY TUNA HAND ROLLS, WASABI	8 (per piece)
SMOKED CHICKEN WITH PEPPERY GREENS	8 (per piece)
SMOKED SALMON, POTATO LATKES, CAPER AIOLI	9 (per piece)
CREAMY CRAB BREAD BOULE	9 (per piece)
CHILLED GRILLED BEEF ROULADE	8 (per piece)
TOGARASHI TUNA SLIDERS	9 (per piece)
CALIFORNIA ROLLS	8 (2 Pieces)
SHRIMP CEVICHE LETTUCE CUPS	9 (per piece)

VEGETARIAN COLD BITES (minimum 100 pieces per item)

VEGETABLE VIETNAMESE SUMMER ROLLS, PEANUT SAUCE	8 (per piece)
CRISPY VEGGIE PITA TACOS	8 (per piece)
GRIDDLED CORN, BLACK BEANS, CRUMBLLED QUESO FRESCO	8 (per piece)
ANTIPASTO LOLLIPOPS	9 (per piece)
GRILLED ARTICHOKE WITH OLIVE TAPENADE	7 (per piece)
FUTOMAKI ROLLS	8 (per piece)
GOAT CHEESE, OLIVE-SMOKED TOMATO TARTS	8 (per piece)

CULINARY DISPLAYS (minimum 50 orders)

CULINARY CHEESE SHOP

17 (per guest)

DISPLAY OF DOMESTIC AND IMPORTED BLOCK CHEESE.
ALL CHOICES SERVED WITH ARTISAN CRACKERS, DRIED FRUIT AND SPREADS
LAYERED HERB TORTA, SLICED BAGUETTES

CHARRED AND MARINATED VEGETABLES

17 (per guest)

GRILLED - CHARRED ASPARAGUS SPEARS, ZUCCHINI, YELLOW SQUASH, EGG PLANT
ROASTED - PEPPERS, BALSAMIC ONIONS, EGG PLANT, ARTICHOKE
SUN DRIED TOMATO DIP AND VEGETABLE SPREAD

RAW & CRISPY GARDEN CRUDITES

14 (per guest)

CARROT AND CELERY STICKS, CUT RADISHES, BROCCOLI FLORETTES
CUCUMBER WHEELS, GREEN ONIONS, BELL PEPPER SPEARS
CHERRY TOMATOES AND ZUCCHINI SPEARS
COUNTRY RANCH DIP AND HUMMUS DIP

CULINARY FLAVORS IN ACTION

STATIONS ARE DESIGNED FOR TWO HOURS OF SERVICE AND A MINIMUM OF 50 GUESTS. STATIONS MUST BE ORDERED FOR THE ENTIRE GROUP. CHEF OR ATTENDANT FEE IS \$200 EACH FOR TWO HOURS.

SIGNATURE SALADS

22 (per guest)

A SAMPLING OF SALADS FROM OUR SIGNATURE RESTAURANTS
PRESENTED WITH ASSORTED ARTISAN BREADS

PLEASE SELECT THREE

WESTGATE GARDEN

MARKET BASKET OF ORGANIC GREENS, HOUSE VINAIGRETTE, HEIRLOOM TOMATOES
SHAVED FENNEL, CARROTS, CUCUMBERS, PEA SPROUTS, RADISHES

SIDS CAFÉ

THE WEDGE, BABY ICEBERG, BLUE CHEESE, CHERRY TOMATOES, BACON
SHAVED RED ONION, RANCH DRESSING

SILK ROAD WOK

THAI CHICKEN SALAD WITH CILANTRO, BEAN SPROUTS, CANDIED NUTS, SESAME-MINT DRESSING

EDGE STEAKHOUSE

CLASSIC CAESAR WITH SHAVED PARMESAN, CROUTONS, PEA SPROUTS

FRESCO ITALIANO

CAPRESE SALAD WITH BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, BALSAMIC VINAIGRETTE

FLAVORS OF MOZZARELLA

20 (per guest)

FRESH MOZZARELLA CHEESE PREPARED IN A VARIETY OF WAYS
OLIVE TAPENADE, SWEET BASIL PESTO, ROASTED GARLIC, CURED TOMATOES
HEIRLOOM TOMATO RELISH, ARTICHOKE RAGOÛT

"THE SECRET
OF SUCCESS IN
LIFE IS TO EAT
WHAT YOU LIKE
AND LET THE
FOOD FIGHT IT
OUT INSIDE."

- Mark Twain



BAMBOO BASKET (based on four pieces per guest)	30 (per guest)
CHICKEN GINGER POT STICKERS, VEGETARIAN SPRING ROLLS SHRIMP DUMPLINGS AND CHAR SU PORK BUNS SOY SAUCE, RED CHILI SAUCE	
SEAFOOD EXTRAVAGANZA (based on four pieces per guest)	52 (per guest)
SHRIMP CEVICHE, SWEET ALASKAN CRAB, MAINE LOBSTER TAILS AND MARINATED SCALLOPS VERACRUZ HORSERADISH, COCKTAIL, COGNAC LOUIE, REMOULADE, LEMON, TABASCO SAUCE	
SHRIMP FRENZY (based on three servings per guest)	42 (per guest)
JUMBO RED SHRIMP COCKTAIL, SHRIMP LOUIE AND FRESHWATER PRAWN CEVICHE COCKTAIL COGNAC LOUIE, REMOULADE, LEMON, TABASCO SAUCE	
STADIUM TASTING (based on one serving of each selection per guest)	40 (per guest)
NACHOS WITH BEEF CHILI, CHIPOTLE CHEESE SAUCE, SOUR CREAM, ROASTED SALSA "JUICY LUCY'S" ANGUS BEEF PATTY WITH AMERICAN CHEESE, BUBBIES PICKLES SOUTHWEST BLACK BEAN SLIDERS WITH BLACK BEANS, JACK CHEESE, EDAMAME SPREAD THREE-BITE HOT DOGS WITH KETCHUP, MUSTARD AND RELISH	
YAKITORI BAR	30 (per guest)
MARINATED BACON-WRAPPED CHICKEN SKEWERS VEGETABLE SKEWERS AND BEEF SKEWERS PEANUT, PONZU, SOY AND CHILI SAUCE	
OPAH	38 (per guest)
CHARRED VEGETABLE KEBABS, BEEF KEBABS LEMON CHICKEN SKEWERS WITH OREGANO, OLIVE OIL MINTED COUSCOUS, CUCUMBER YOGURT SAUCE, HUMMUS PITA AND NAAN	
TAPAS BAR	42 (per guest)
PLEASE SELECT FIVE	
STUFFED PEPPERS MANCHEGO AND SERRANO HAM MARINATED OLIVES AND TOMATOES HUMMUS, NAAN CRISPS AND ARTISAN CRACKERS HOUSE-PICKED VEGETABLES MARINATED WHITE ANCHOVIES CHICKEN AND CHORIZO SKEWERS WITH TOMATO VINAIGRETTE ARTICHOKES WITH SERRANO HAM CHICKEN CROQUETTES BERKSHIRE PORK, FRESH MOZZARELLA	

OVEN-BAKED PASTA

CHOICE OF TWO PASTAS **29** (per guest)

CHOICE OF THREE PASTAS **33** (per guest)

PASTA SELECTIONS

PENNETTE WITH ITALIAN SAUSAGE, ROASTED PEPPERS, ONIONS, MARINARA

RICOTTA RIGATONI, SMOKED CHICKEN, SPINACH, CREAMY MARINARA

MUSHROOM RAVIOLI, BROCCOLINI, BOLOGNESE SAUCE

ZITI, LOBSTER CARBONARA, SMOKED HAM, SWEET PEAS (+ \$4.00 per guest)

POTATO GNOCCHI, PARMESAN, TOMATOES, PESTO SAUCE

DOUBLE CHEESY MACARONI & CHEESE

PASTA TOPPED WITH ARTISAN CHEESE AND PRESENTED FRESH-BAKED GARLIC BREADSTICKS
GRISSINI AND PARMESAN LAVOSH

FLAVORS IN ACTION

STATIONS ARE DESIGNED FOR TWO HOURS OF SERVICE AND A MINIMUM OF 50 GUESTS. STATIONS MUST BE ORDERED FOR THE ENTIRE GROUP. CHEF OR ATTENDANT FEE IS \$200 EACH FOR TWO HOURS. \$50 EACH ADDITIONAL HOUR.

SOUTHSIDE STREET TACOS (one of each serving per guest) **26** (per guest)

MINI CHEESE QUESADILLAS, CHICKEN FLAUTAS, CARNE ASADA SOFT TACOS
ROASTED SALSA, SALSA VERDE, GUACAMOLE, SOUR CREAM

"AUTHENTIC" NACHO BAR **26** (per guest)

STONE-GROUND TORTILLA CHIPS, BEEF BARBACOA, CHICKEN ADOBO, CHIPOTLE
CHEESE SAUCE, BLACK BEAN CORN SALAD, QUESO FRESCO, CHOPPED ONIONS
CILANTRO, FRESH SALSA, GUACAMOLE

MEDITERRANEAN ANTIPASTO BOARD **30** (per guest)

A VARIETY OF CURED AND DRIED ITALIAN MEATS, AGED PARMESAN CHEESE
FRESH MOZZARELLA, MARINATED TOMATOES, MARINATED ARTICHOKES
SELECTION OF OLIVES, ROASTED PEPPERS. OLIVE BREADS AND TOMATO FOCACCIA

FUN IN THE SUN

STATIONS ARE DESIGNED FOR TWO HOURS OF SERVICE AND A MINIMUM OF 25 GUESTS. STATIONS MUST BE ORDERED FOR THE ENTIRE GROUP. CHEF OR ATTENDANT FEE IS \$200 EACH FOR TWO HOURS. \$50 EACH ADDITIONAL HOUR. ALL STATIONS ARE SERVED WITH A SELECTION OF GOURMET BREWED COFFEE AND HERBAL TEA ASSORTMENT.

WESTGATE TAILGATE PARTY

LUNCH	65 (per guest)
DINNER	78 (per guest)

SUMMER GARDEN

- FARMER’S GREENS, CARROTS, CUCUMBERS, ONIONS, SMOKED TOMATO RANCH DRESSING
- OLD-FASHIONED POTATO SALAD
- PESTO PASTA SALAD, LEEKS, TOMATOES, PESTO MAYONNAISE

OFF THE GRILL

- BRATWURST, HOTDOGS, CHEESEBURGERS, HAMBURGERS, GRILLED HERB CHICKEN

CLASSIC CONDIMENTS

- HEINZ RED KETCHUP, BALLPARK YELLOW MUSTARD, SWEET GREEN RELISH, SHREDDED LETTUCE
- SLICED TOMATOES, ONIONS AND PICKLES, BASKETS OF CHIPS AND DIPS, KETTLE CHIPS AND TORTILLA CHIPS
- TOMATO RANCH DIP AND ROASTED SALSA

SWEETS

- ASSORTED CHOCOLATE BONBONS, BLONDIES
- HOUSEMADE TEA COOKIES



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THE BUTCHER BLOCK

STATIONS ARE DESIGNED FOR TWO HOURS OF SERVICE AND A MINIMUM OF 50 GUESTS. STATIONS MUST BE ORDERED FOR THE ENTIRE GROUP. CHEF OR ATTENDANT FEE IS \$200 EACH FOR TWO HOURS. \$50 EACH ADDITIONAL HOUR. ALL STATIONS ARE SERVED WITH A SELECTION OF GOURMET BREWED COFFEE AND HERBAL TEA ASSORTMENT.

CARVING STATIONS (chefs required)

INCLUDES ARTISAN ROLLS

BEST OF BEEF TENDERLOIN (25 servings) PICKLED HORSERADISH CREAM	625
HERB-CRUSTED PARK AVENUE STRIP LOIN (30 servings) PICKLED HORSERADISH CREAM	600
PRIME RIB ROAST (35 servings) PICKLED HORSERADISH CREAM	600
"SLOW AND LOW" ROASTED HERITAGE PORK LOIN (40 servings) PINEAPPLE SALSA	500
SMOKED TURKEY BREAST (75 servings) CRANBERRY RELISH	525
BONE-IN HONEY MUSTARD-GLAZED BEEF RIB (50 servings) CHESTNUT MUSTARD SAUCE	600
ROOT BEER-GLAZED HAM (80 servings) COUNTRY-STYLE BISCUITS, HONEY BUTTERBREAD	550
MAHOGANY DUCK (15 servings) SWEET SHOYU DRESSING, ASIAN PANCAKES	275
BBQ COUNTRY BRISKET (40 servings) CHIPOTLE BBQ SAUCE	375
TOP ROUND OF BEEF (100 servings) PICKLED HORSERADISH CREAM	525
SLOW-ROASTED BEEF STEAMSHIP (200 servings) PICKLED HORSERADISH CREAM	975
WHOLE ROASTED SUCKLING PIG (100 servings) CHINESE STEAMED BUNS, HONEY HOISIN	800



CHEF'S TABLE

DINNER BUFFETS ARE DESIGNED FOR 90 MINUTES OF SERVICE AND A MINIMUM OF 50 GUESTS. DESSERTS ARE NOT TRANSFERABLE TO REFRESHMENT BREAKS. ALL MENU ITEMS ARE SERVED WITH GOURMET BREWED COFFEE AND HERBAL TEA ASSORTMENT.

THE TAVERN BUFFET

85 (per guest)

STARTERS

BUTTER AND ROMAINE LETTUCE, TOMATOES, SHAVED RED ONION
SPROUTS, LEMON THYME DRESSING
ROASTED PEPPERS, BUFFALO MOZZARELLA, PICKED BASIL, BALSAMIC SYRUP
GREEK SALAD-TOMATOES, RED ONION, ARTICHOKE, OLIVES, CUCUMBER
FETA CHEESE, MEDITERRANEAN DRESSING

ENTRÉES

BURGUNDY-BRAISED SHORT RIB OF BEEF
CONFIT OF CHICKEN, BUTTER BRAISED LEEKS AND CARROTS
PATAGONIA HALIBUT, YUZU BUTTER SAUCE, SHAVED FENNEL, CARAMELIZED ARTICHOKE

SIDES

CHARRED FRENCH GREEN BEANS, TINKER BELL PEPPERS, FINGERLING POTATOES
BAKED ZITI WITH SPICY SAUSAGE
HEARTH-BAKED BREAD & BUTTER

SWEET

TIRAMISU, KEY LIME TARTS, CHOCOLATE TARTS, COCONUT MACAROONS

TUSCAN DINNER

85 (per person)

STARTERS

CLASSIC CAESAR SALAD
TUSCAN FOUR BEAN SALAD
PESTO PASTA SALAD WITH GRILLED SHRIMP

ENTRÉES

RIGATONI WITH SHORT RIB AND PORCINI MUSHROOM RAGU
SPINACH WITH RICOTTA RAVIOLI, SAGE SAUCE
ROSEMARY CHICKEN BREAST, GARLIC CREAM SAUCE
EGGPLANT PARMESAN
WILD MUSHROOM RISOTTO, ROASTED ASPARAGUS
ARTISAN BREADS, EXTRA VIRGIN OLIVE OIL, PARMESAN

SWEET

TIRAMISU, CHEESECAKE, CANNOLIS, FRUIT TARTS

COWBOY COOKOUT

STARTERS

OPEN RANGE MIXED GREENS WITH BUTTERMILK RANCH DRESSING
 SPINACH, RUSTIC MUSHROOMS, WARM BACON VINAIGRETTE
 RANCH BEAN SALAD, FRIED ONION GARNISH
 TRI-ROASTED POTATO SALAD

ENTRÉES

FROM THE MESQUITE GRILL:
 GRILLED NEW YORK STRIP LOIN,
 PEPPERY MUSHROOM RELISH
 PORK CHOP, PASILLA DEMI
 MOLASSES BBQ CHICKEN
 PAN FLASHED SALMON

SIDES

SOUR CREAM HORSERADISH MASHERS
 CAST IRON BAKED BEANS WITH BACON AND ONIONS
 APPLEJACK GLAZED CARROTS,
 CHEDDAR CHEESE CORN MUFFINS
 SOURDOUGH ROLLS, BUTTER

SWEET

BUTTERMILK BREAD PUDDING WITH VANILLA SAUCE, WHISKEY PECAN PIE, HI-DESERT HONEY FLAN

TWO ENTRÉES	80 (per person)
THREE ENTRÉES	85 (per person)
FOUR ENTRÉES	90 (per person)

MEXICAN FIESTA

86 (perperson)

STARTERS

MIXED BABY GREENS MARGARITA VINAIGRETTE
HORCHAN MARINATED MELON SALAD
MARINATED JICAMA ROASTED CORN, POBLANO AND SHRIMP SLAW
CRISP TORTILLA CHIPS, HOMEMADE ROJA, SALSA VERDE

ENTRÉES

ROASTED "FRESH CATCH OF THE DAY," VERACRUZANA SAUCE
TENDERLOIN BEEF, PINE NUT CRUST AND HORSERADISH
SMOKED CHICKEN AND DRIED FRUIT STUFFED ANCHOS, ROASTED TOMATILLO SAUCE
MANGO SHRIMP QUESADILLAS
BAKED CHORIZO AND POTATO CASSEROLE

SIDES

ASPARAGUS, SMOKED CHILI HOLLANDAISE
SPANISH STYLE RICE AND BEANS
HEARTH BAKED BREADS AND BUTTER

SWEET

KAHLUA CHEESECAKE WITH CHOCOLATE PECAN CRUST, MOCHA CRÈME BRULEE, ACAPULCO FLAN

PLATED DINNERS

ALL MENU ITEMS ARE SERVED WITH GOURMET BREWED COFFEE AND HERBAL TEA ASSORTMENT AND A SELECTION OF ROLLS WITH BUTTER.

SELECT ONE STARTER

CLASSIC ICEBERG WEDGE SALAD

RED ONION, TOMATOES, BACON, BLUE CHEESE CRUMBLES, RANCH DRESSING

CAPRESE SALAD

TOMATOES, BUFFALO MOZZARELLA, ARUGULA, FRISÉE, TOMATO WATER
EXTRA-VIRGIN OLIVE OIL, AGED BALSAMIC

WINE COUNTRY SALAD

GEM LETTUCE, HEIRLOOM TOMATOES, CUCUMBERS, WATERMELON
RADISHES, GRAPE SEED EMULSION

TENDER GREENS SALAD

ROASTED ARTICHOKES, CULTIVATED GREENS, SHAVED CARROTS, CUCUMBER
TOMATOES, SHERRY VINAIGRETTE

CLASSIC CAESAR SALAD

PARMESAN CRISPS, PEA SPROUTS, AGED PARMESAN, CREAMY GARLIC DRESSING

RIESLING POACHED PEAR SALAD

GOLDEN ENDIVE, FRISÉE, CRUMBLED GORGONZOLA, WALNUTS
CHAMPAGNE VINAIGRETTE

SELECT ONE ENTRÉE

PASTURE

HERB-ROASTED CHICKEN

NATURAL JUS, HERITAGE GRAIN RICE, FARM-FRESH VEGETABLES

72 (per guest)

SLOW-BRAISED BEEF SHORT RIBS

GARLIC MASHED POTATOES, BUTTER-BRAISED FENCH BEANS

82 (per guest)

SEARED CENTER CUT FILET

POMME PURÉE, ASPARAGUS TIPS, RED WINE REDUCTION

92 (per guest)

DOUBLE-CUT PORK CHOPS

SHALLOT REDUCTION, WARM CELERIAC SALAD
ROASTED APPLE BREAD PUDDING

72 (per guest)

HOOKED

ALASKAN HALIBUT **88** (per guest)
BRAISED BELUGA LENTILS, ROASTED LEEKS, ROMESCO SAUCE

ATLANTIC SALMON **80** (per guest)
CILANTRO LIME RICE, PUMELO BUTTER NAGE, CONFIT PARSNIPS

FARM AND FIELD

LENTIL AND QUINOA PILAF **68** (per guest)
WILTED SPINACH, CARROT PURÉE

CREAMY HERB POLENTA **70** (per guest)
CARAMELIZED BEETS, YOUNG CARROTS, ROASTED GARLIC BOURSIN
CRISPY SWEET ONIONS

WILD MUSHROOM CANNELLONI **70** (per guest)
WILTED SPINACH, TOMATO RAGOUT

HANDPICKED HARVEST **70** (per guest)
CRISPY EGGPLANT, CARAMELIZED MUSHROOMS, APPLES, FRENCH BREAD
WARM TOMATO SALAD, BEET & CARROT EMULSION

COMBINATION

BEEF FILET & BUTTER-POACHED LOBSTER **119** (per guest)
YUKON GOLD POTATO PUREE, FIRST-PICKED VEGETABLES, VEAL REDUCTION

BEEF FILET & BUTTER-POACHED SHRIMP **99** (per guest)
FINGERLING POTATOES, FIRST-PICKED VEGETABLES, VEAL REDUCTION

BRAISED SHORT RIB & BUTTER-POACHED SHRIMP **89** (per guest)
FINGERLING POTATOES, FIRST-PICKED VEGETABLES, VEAL REDUCTION

BEEF FILET & ATLANTIC SALMON **95** (per guest)
CREAMY HERB PARMESAN RISOTTO, FIRST-PICKED VEGETABLES
NATURAL JUS, LEMON THYME SAUCE

SELECT ONE DESSERT

RED VELVET CREAM CHEESE MOUSSE BAR
CHOCOLATE MOUSSE CAKE-BLACK FOREST CHERRIES
DUO OF OREO CHEESECAKE & STRAWBERRY SHORTCAKE
AMERICANA SWEET TRILOGY OF BANANA CREAM PIE, RASPBERRY CHEESECAKE, CHOCOLATE TRIFLE
CARAMEL PASSION FRUIT CAKE

"THE ONLY
TIME TO EAT DIET
FOOD IS WHILE
YOU'RE WAITING
FOR THE STEAK
TO COOK."

- Julia Child



DESSERT



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TEMPTING DESSERTS

DESSERTS ARE DESIGNED FOR TWO HOURS OF SERVICE AND A MINIMUM OF 50 GUESTS.
DESSERTS MUST BE ORDERED FOR THE ENTIRE GROUP.

MAKE YOUR OWN ICE CREAM SUNDAE (chef required) **27** (per guest)

CHOCOLATE AND VANILLA ICE CREAM SERVED WITH A VARIETY OF TOPPINGS:
BANANAS FOSTER, FRESH STRAWBERRIES, HOT FUDGE, BUTTERSCOTCH
OREO COOKIE BITS, M&M'S, HEATH BAR PIECES, CHOPPED WALNUTS & CHERRIES
FRESHLY WHIPPED CREAM

AMERICAN FLOAT (chef required) **13** (per guest)

SERVED WITH VANILLA ICE CREAM
SODAS: ORANGE CREAM AND ROOT BEER

WESTGATE RESORT CORNER CAKES DISPLAY **14** (per guest)

VANILLA CAKE CUPCAKES, SWEET CREAM, SPRINKLES
CHOCOLATE CAKE CUPCAKES, CHOCOLATE CREAM, CRUNCHY PEARLS
RED VELVET CAKE CUPCAKES, SWEET CREAM CHEESE, RED VELVET DUST

CRÈME BRÛLÉE STATION **17** (per guest)

PLEASE SELECT THREE

VANILLA, BANANA, RASPBERRY, CHOCOLATE MOCHA PRALINE, POMEGRANATE

À LA CARTE DESSERT SELECTIONS (minimum order 100)

ASSORTED CHOCOLATE BONBONS	72 (per dozen)
WHITE AND DARK CHOCOLATE-DIPPED STRAWBERRIES	72 (per dozen)
ASSORTED FRENCH AND ITALIAN PASTRIES	72 (per dozen)
ASSORTED BISCOTTI	60 (per dozen)
HOMEMADE COOKIES	60 (per dozen)
MINI CUPCAKES	60 (per dozen)
CAKE POPS	84 (per dozen)
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE	96 (per gallon)
ASSORTMENT OF HOT TEAS	96 (per gallon)





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OPEN BAR PACKAGES

A FULLY STOCKED BAR FEATURING A SELECTION OF LIQUORS, SOMMELIER SELECTION OF WINES, ASSORTED BEER, SOFT DRINKS, WESTGATE RESORT BOTTLED WATER AND JUICE MIXERS. A BARTENDER FEE OF \$200 PER BARTENDER WILL APPLY (ONE BARTENDER PER 100 GUESTS).

CALL BRAND LIQUOR

ONE HOUR	27 (per guest)
TWO HOURS	35 (per guest)
THREE HOURS	42 (per guest)
FOUR HOURS	49 (per guest)

PREMIUM BRAND LIQUOR

ONE HOUR	30 (per guest)
TWO HOURS	38 (per guest)
THREE HOURS	45 (per guest)
FOUR HOURS	52 (per guest)

À LA CARTE BEVERAGE SELECTIONS

HOSTED AND CASH BARS ARE CHARGED ON CONSUMPTION. A BARTENDER FEE OF \$200 PER BARTENDER WILL APPLY (ONE BARTENDER PER 100 GUESTS). A WAIT STAFF LABOR FEE OF \$150 FOR EACH BAR

	CASH BAR	HOSTED BAR
PREMIUM BRANDS	12 (per drink)	11 (per drink)
CALL BRANDS	11 (per drink)	10 (per drink)
WESTGATE WINE SELECTION	11 (per drink)	10 (per drink)
PREMIUM AND IMPORTED BEER	11 (per drink)	10 (per drink)
DOMESTIC BEER	10 (per drink)	9 (per drink)
RED BULL ENERGY DRINK	8 (each)	7 (per drink)
FRUIT JUICE	5 (each)	5 (each)

SOFT DRINKS	5 (each)	5 (each)
WESTGATE RESORT BOTTLED WATER	5 (each)	5 (each)
CORDIALS (ON REQUEST)	14 (per drink)	12 (per drink)

CASH BAR PRICES ARE INCLUSIVE OF SALES TAX AND SERVICE CHARGE. CASH BARS ARE SUBJECT TO \$600 MINIMUM SALES PER BAR. SHOULD SALES FALL SHORT OF THIS MINIMUM, THE HOST IS RESPONSIBLE FOR THE ADDITIONAL AMOUNT. COCKTAIL CONSUMPTION IS CALCULATED ON A ONE OUNCE POUR PER DRINK. ROCK DRINKS, MARTINIS AND MULTI-LIQUOR DRINKS CAN THEREFORE INFLATE CONSUMPTION FIGURES.

WINE FROM OUR CELLAR

CHAMPAGNE AND SPARKLING WINE

PROSECCO, LA MARCA (Italy)	48 (per bottle)
SPARKLING WINE, DOMAINE CARNEROS (CA)	59 (per bottle)
CHAMPAGNE, NICOLAS FEUILLATTE (France)	75 (per bottle)
CHAMPAGNE, VEUVE CLICQUOT PONSARDIN, YELLOW LABEL (France)	95 (per bottle)

WHITE WINE

RIESLING, CHATEAU STE. MICHELLE (WA)	47 (per bottle)
RIESLING, LOOSEN BROS., DR. L (Germany)	49 (per bottle)
PINOT GRIGIO, SANTA MARGHERITA (Italy)	53 (per bottle)
SAUVIGNON BLANC, VILLA MARIA, PRIVATE BIN (New Zealand)	47 (per bottle)
SAUVIGNON BLANC, HONIG, NAPA VALLEY (CA)	49 (per bottle)
FUMÉ BLANC, FERRARI-CARANO (CA)	50 (per bottle)
CHARDONNAY, CHALK HILL, SONOMA COUNTY (CA)	51 (per bottle)
CHARDONNAY, FERRARI-CARANO (CA)	53 (per bottle)
CHARDONNAY, TALBOTT, SLEEPY HOLLOW VINEYARD (CA)	61 (per bottle)
CHARDONNAY, JORDAN, RUSSIAN RIVER VALLEY (CA)	70 (per bottle)

ROSÉ WINE

WHITE ZINFANDEL, BERINGER (CA)	45 (per bottle)
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RED WINE

PINOT NOIR, MACMURRAY RANCH (CA)	53 (per bottle)
PINOT NOIR, BELLE GLOS, MEIOMI (CA)	53 (per bottle)
PINOT NOIR, ERATH (OR)	57 (per bottle)
MALBEC, ALAMOS (Argentina)	47 (per bottle)
SHIRAZ, LAYER CAKE (Australia)	47 (per bottle)
ZINFANDEL, ST. FRANCIS, OLD VINES (CA)	47 (per bottle)
MERLOT, COLUMBIA CREST, RESORT ESTATES (WA)	47 (per bottle)
MERLOT, RODNEY STRONG (CA)	49 (per bottle)
MERLOT, ST. FRANCIS (CA)	51 (per bottle)
MERLOT, FERRARI-CARANO (CA)	55 (per bottle)
CABERNET SAUVIGNON, LOUIS M. MARTINI, SONOMA COUNTY (CA)	55 (per bottle)
CABERNET SAUVIGNON, JUSTIN, PASO ROBLES (CA)	50 (per bottle)
CABERNET SAUVIGNON, ROBERT MONDAVI, NAPA VALLEY (CA)	51 (per bottle)
CABERNET SAUVIGNON, JORDAN, ALEXANDER VALLEY (CA)	80 (per bottle)

"COOKING IS LIKE
LOVE. IT SHOULD
BE ENTERED
INTO WITH ABANDON
OR NOT AT ALL."

- Harriet van Horne

