



Alhambra

TM

HOTEL



CATERING & BANQUETS MENU



Ahern
HOTEL

CATERING & BANQUETS MENU

COFFEE BREAK

COFFEE & HOT TEA STATION \$6

Includes unlimited fresh Peet's brewed coffee, hot water, sweetener selection, flavored Monin syrups, milk, half and half and a selection of Mighty Tea bags

- EARLY MORNING -

Greek Yogurt Parfaits \$6

Honey Greek yogurt, wild blueberry compote, almond granola

Fruit Platter \$6

Chef's hand selected seasonal fruits, berries and citrus

Breakfast Pastries \$7

Chef's selection of individual sized croissants, muffins and other pastry items

Bagel and Schmear \$7

Toaster station with assorted bagels, creamed cheese, and strawberry jam

Fresh Fruit Smoothies \$8

Individual sized in assorted flavors:
Strawberry banana chia seed,
mango pineapple, peanut butter
yogurt, blackberry mint

Smoked Salmon \$12

Premium smoked salmon garnished with lemon, scallion, hard boiled eggs and diced tomato, served with crème fraiche and bagel chips



CATERING & BANQUETS MENU • COFFEE BREAK

 **Gluten-free**  **Vegan**  **Vegetarian**

All prices are per person per event and subject to change. Options are self-serve. Additional options for Pre-Meetings or Group Breakouts. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

- AFTERNOON SNACK TIME -

Granola Bars \$5  

Nature Valley, assorted flavors

Planter's Peanuts \$5 

Honey Roasted, Fruit & Nut Trail Mix, or Plain Salted

Vegetable Crudité \$6   *

Farmers market vegetables,
buttermilk ranch dressing, traditional hummus

**Ranch is not vegan*

House Potato Chips & Dip \$7 

Idaho potatoes sliced thick and fried crispy served
with sour cream and onion dip

Chips & Salsa \$7  

Multicolor tortilla chips, house guajillo salsa

Seasoned Popcorn \$7  

Choice of Movie Theater Buttered/Black Pepper,
Sea Salt and Parmesan/ Tex-Mex Chili Lime

Chips & Guac \$11  

Multicolor tortilla chips, house guacamole with
cilantro and jalapeño



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RECEPTION

- HORS D'OEUVRES -

Buffalo Mozzarella Caprese Skewer \$8

Imported cheese, heirloom tomato, local basil,
Sicilian olive oil and balsamic reduction

Ahi Tartare Spoon \$9

Diced Hawaiian tuna, ginger-soy marinade,
sesame seeds, mango

Veggie Empanada \$9

Flaky crust, mixed veggie filling with
Mediterranean spices, cilantro pesto



Bite Sized Italian Meat Balls \$9

Made with 100% beef, pecorino
Romano cheese, Parmesan and garlic

Smoked Salmon Tarts \$9

Bite sized savory tart shell, crème fraiche,
chives and crispy capers

Corn Crusted Crab Cakes \$10

Creole seasoning, remoulade sauce

Chicken Empanada \$10

Flaky crust, minced chicken filling, guajillo chili sauce

Steak Tartare Crostini \$10

Minced beef, whole grain mustard, caper
and cracked pepper on toast

Prosciutto Grissini \$10

Italian ham sliced paper thin and wrapped
around a crispy breadstick

Brazilian Beef Skewer \$12

Seared tenderloin, steakhouse seasoning, chimichurri sauce

Prosciutto Wrapped Scallops \$12

Day-boat diver scallop, wrapped in Tuscan
prosciutto, seared with apricot glaze

CATERING & BANQUETS MENU • RECEPTION

 **Gluten-free**  **Vegan**  **Vegetarian**

All prices are per person per event and subject to change. Items are typically tray passed. Recommended minimum of 2-3 choices.
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- LIGHT TO SUBSTANTIAL RECEPTION -

Southern Fried Chicken Slider \$12

Buttermilk marinated extra crispy chicken breast,
tangy creole aioli

Orange Glazed Chicken Skewer \$12 ^{GF}

Tender marinated chicken lightly battered and fried,
ginger orange glaze

Artichoke Croquette \$12 ^V

Crispy fritter with creamy artichoke filling

Beef Sliders \$13

All beef sliders on brioche bun, porcini mushroom duxelles,
aged alpine cheese

Truffle Arancini \$14 ^V

Crispy fried balls of risotto, stuffed with 4 Italian cheese blend,
truffle essence and truffle aioli

Classic Lobster Roll \$18

Buttery rolls filled with creamy poached lobster salad,
butter lettuce and sliced tomato

Lamb Chops \$19 ^{GF}

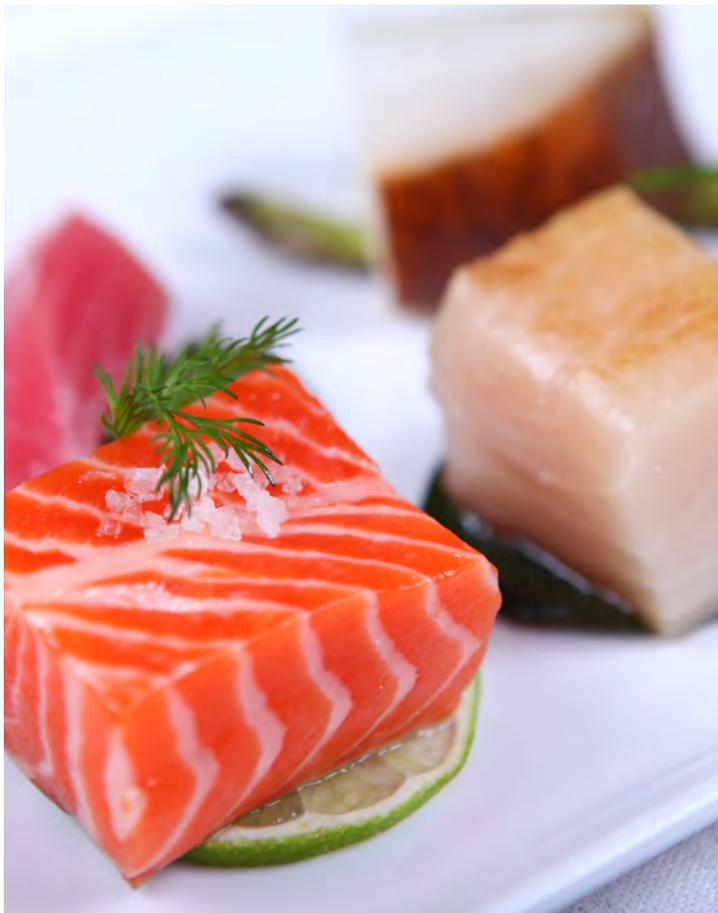
Herb crusted New Zealand lamb chop lollipops,
minted herb marinade



CATERING & BANQUETS MENU • RECEPTION

^{GF} Gluten-free **^V Vegan** **^V Vegetarian**

All prices are per person per event and subject to change. Intended for groups and in lieu of dinner. Items are typically tray passed or served buffet style. Recommended minimum of 4-5 choices per hour.
Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change.
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- CRUDO STATIONS -

Italiano

Sicilian olive oil, Mediterranean sea salt, fresh lemon, parsley and Calabrian chili
or

Asian Fusion

Ginger soy marinade, toasted sesame and crispy shallots

New Zealand Salmon \$18

Hamachi \$20

Ahi Tuna \$22

Day Boat Diver Scallops \$22

Mixed Platter \$19

Mix of Ahi Tuna, Salmon and Day Boat Scallops

Bluefin Tuna Crudo MP

Exquisite and delicate raw sashimi style fish, choice of style

- SHELLFISH TOWER -

Crowd Pleaser \$28

Shrimp cocktail, snow crab and oysters

Super Deluxe MP

Shrimp cocktail, snow crab, West Coast oysters and chick lobsters

CATERING & BANQUETS MENU • RECEPTION

GF Gluten-free **V** Vegan  Vegetarian

Servings are approximately 2-2.5 oz. per person. All selections served on chilled platter with choice of style.
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- RECEPTION STATION ADD-ONS -

Cheese Board \$12

Chef's selection of Italian and specialty cheeses, served with crackers, house jam, and seasonal fruits

Jumbo Cocktail Shrimp \$12 

Black tiger shrimp poached in lemon, herbs and wine sitting on a bed of crushed ice served with classic and creamy cocktail sauce

Oyster Bar \$13 

Selection of seasonal oysters, artisanal cabernet vinegar mignonette, cocktail sauce, lemon and Tabasco

Charcuterie Display \$14

Tuscan prosciutto, artisanal salami and cold cuts, served with crackers, olives and house pickles

Deluxe Cheese and Meat Combo \$18

Meat and cheese selections on single board with all accompaniments

Chick Lobster Cocktail MP

Whole 1 lb. lobster gently poached and displayed de-shelled on ice, served with lemon, classic cocktail sauce and creamy yuzu mayo

King Crab Legs MP 

Massive and delicately sweet crab legs, served chilled with cocktail sauce, lemon and grainy mustard aioli



CATERING & BANQUETS MENU • RECEPTION

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Minimum 20 persons.

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PRE-FIXED LUNCH

PACIFIC ISLANDER \$35

Hawaiian Style dinner rolls

Chinese Egg Drop Soup

Chicken broth seasoned with garlic, ginger and roasted corn, cooked with egg

Hawaiian Style Kalua Pork

Slow smoked shredded pork cooked with cabbage, served with fried rice

Chocolate Brownie

Caramel sauce and whipped cream



CATERING & BANQUETS MENU • PRE-FIXED LUNCH

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CHINATOWN \$36

Hawaiian Style dinner rolls

Teriyaki Grilled Chicken

Tender and juicy marinated chicken skewers, grilled and glazed with teriyaki sauce, served with steamed rice and stir fry vegetables

Asian Spinach Salad

Tender spinach and Napa cabbage, sliced almonds, dried apricot, creamy sesame dressing and crispy wonton

Tiramisu

Traditional Marsala sabayon, coffee soaked lady fingers, rum



TRATTORIA SPECIAL \$37

House Baked Rustic Bread

Whipped butter with roasted garlic

Arugula Salad

Heirloom cherry tomatoes, shaved fennel, Meyer lemon vinaigrette and shaved Parmigiano Reggiano

Italian Manicotti

House made crepe stuffed with ricotta cheese and baked with mozzarella, served with Italian sausage marinara ragu

New York Style Cheesecake

Mixed berries compote



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ITALIANO \$38

House Baked Rustic Bread

Garlic olive oil and mozzarella cheese

Traditional Caesar Salad

Parmesan and Romano cheese,
focaccia croutons, little gem lettuce

Italian Beef Lasagna

Fresh pasta layered with ricotta cheese, seasoned
beef and mozzarella smothered in house marinara

Raspberry Cheesecake

Mascarpone and jelly



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OKTOBERFEST \$39

Pretzel Rolls

Sweet Bavarian mustard

Beer Cheese Soup with Roasted Cauliflower and Broccoli

Sharp cheddar and asiago cheese

Pork Tenderloin Schnitzel

Tenderized pork cutlet lightly breaded and fried crispy with German style warm potato salad and balsamic-truffle Brussels sprouts

Cannoli

Ricotta cheese cream with chef's choice of flavor



HOUSE FAVORITE \$39

Sweet Corn Bread

Whipped honey butter

Don's Salad

Baby red romaine, cucumbers, carrots, olives, sweet red onion, pepperoncini and house red wine dressing

Pastrami Cordon Bleu

Breaded and fried chicken cutlet, stuffed with Vienna beef pastrami and Swiss cheese, served with mashed potatoes, mornay sauce and sautéed broccolini

Carrot Cake

Cream cheese filling and walnut



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MEDITERRANEAN \$40

Warm House Focaccia

Baked with extra virgin olive oil and sea salt

Greek Salad

Romaine lettuce with cherry tomatoes, cucumber, bell pepper, red onion, Kalamata olives and feta cheese

Grilled Shrimp Pasta

Garlic and herb marinated shrimp, house fusilli pasta cooked with sundried tomato, asparagus, and fire roasted peppers

Chocolate Mousse

Amarena cherries



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NEW ENGLAND STYLE \$52

Warm House Focaccia

Rosemary and roasted garlic infused olive oil

New England Clam Chowder

Rich and creamy soup tender clam meat, diced potatoes and smoky bacon

Herb Crusted Prime Rib

Slow cooked prime beef served with a twice baked potato and sauteed green beans

Chocolate Cake

Mousse and ganache cream



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BOXED LUNCH

Asian Veggie Salad \$16

Romaine lettuce, cherry tomato, pumpkin seeds, cucumber, shredded carrots, radish, quinoa, grilled teriyaki tofu and creamy sesame dressing



Turkey Club \$18

Roasted turkey breast, 9-grain bread, Applewood smoked bacon, butter lettuce sliced tomato and mayo



Classic Chicken Caesar \$19*

House made dressing, roasted chicken breast and focaccia croutons

**Gluten-free option without croutons*



CATERING & BANQUETS MENU • **BOXED LUNCH**

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Boxed lunches are packed cold and come with a side of fruit, kettle chips and chocolate chip cookie. Gluten-free brownie available upon request. Catering food and beverage pricing is subject to 23% service charge and 8.375% prevailing Nevada state sales tax, which are subject to change. Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

Ham and Cheese \$19

Sliced ham and cheddar on soft focaccia bread with lettuce and tomato



Taco Salad \$19

Citrus marinated chicken, fire-roasted chilies, corn and black beans, creamy chili-lime dressing, queso fresco and crispy tortilla chips



The Big Italian \$22

Assorted Italian cold cuts and provolone on sub roll, tangy Italian aioli, sliced tomato, onion and butter lettuce



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PLATED DINNER



CLASSIC CHEF'S TASTING \$68

Mixed Greens Salad

Seasonal greens, sliced cucumber,
passion fruit vinaigrette, pumpkin seeds

Braised Short Rib and Jumbo Grilled Shrimp Duo

Tender beef with smoked carrot
puree and crispy potato w/
garlic and herb crusted shrimp with grilled
asparagus and sundried tomato gremolata

Carrot Cake

Cream cheese filling and walnut



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STEAKHOUSE EXPERIENCE \$89

Baby Iceberg Wedge

Buttermilk dressing with imported Gorgonzola, crispy Applewood smoked bacon, chives, cherry tomatoes and sweet balsamic glaze

Roasted House Cured Pancetta

Warm lentils, pickled shallots, tomato marmalade

Prime NY Strip Steak

Grilled and served with black truffle creamed spinach and twice baked red bliss potato

Raspberry Cheesecake

Mascarpone and jelly



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SURF AND TURF \$95

Lobster and Crab Bisque

Brandy infused seafood velouté, touch of cream, butter poached lobster meat and jumbo lump crab

Braised Short Rib Arancini

Creamy risotto breaded and fried crispy, stuffed with tender short rib and Italian cheeses

Land and Sea Duo

Prime tenderloin filet, jumbo shrimp and seared diver scallop, truffle potato gratin, green peppercorn brandy cream sauce

Tiramisu

Traditional Marsala sabayon, coffee soaked lady fingers, rum



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TASTE OF ITALY \$99

Burrata Cheese and Truffle Salad

Buttery brioche crouton,
green salad with frisée lettuce,
truffle vinaigrette, crispy pancetta

Polenta “Cacio E Pepe”

Creamy corn grits, cracked pepper
and parmesan cheese, Italian sausage
and porcini mushroom ragu

Seafood Calamarata

Ring shaped pasta, rich lobster
broth, local basil, poached shrimp,
seasonal shellfish

Veal Piccata

Lightly pan roasted cutlets of veal,
lemon butter sauce, capers,
sautéed seasonal vegetables

Chocolate Cake

Mousse and ganache cream



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**CUSTOMIZABLE
BANQUET MENU**

BANQUET \$98

Choose one option per course (total of 4).

-AMUSE-BOUCHE-

Mixed Greens Salad

Seasonal greens, sliced
cucumber, passion fruit
vinaigrette, pumpkin seeds

Burrata Cheese and Truffle Salad

Buttery brioche crouton,
green salad with frisée lettuce,
truffle vinaigrette, crispy pancetta

Roasted Beet Salad

Crumbled Gorgonzola,
candied walnuts, shallot
and herb vinaigrette,
micro arugula

Classic Caesar

Little gem lettuce, focaccia crouton,
Pecorino Romano, cracked pepper

Jumbo Shrimp Cocktail

Roasted red pepper cocktail
sauce, grated horseradish
root, citrus zest

- APPETIZER -

Lobster and Crab Bisque

Brandy infused seafood
velouté, touch of
cream, butter poached
lobster meat and
jumbo lump crab

Tuna Tartare

Diced Hawaiian ahi
marinated with olive oil,
mango, avocado and
yuzu, served with crostini

Corn Crusted Crab Cake

Fire roasted corn,
remoulade sauce

Spinach and Ricotta Ravioli

House-made fresh pasta,
aged parmesan, brown
butter and fried sage

Roasted House Cured Pancetta

Warm lentils, pickled shallots,
tomato marmalade

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- ENTREE -

12 oz. Prime NY Sirloin

Herb crusted beef striploin, parmesan crusted asparagus porcini mushroom bordelaise, roasted fingerling potatoes

Classic Steak Au Poivre

Seared 10 oz. filet mignon, brandy cream sauce, creamed spinach, truffle potato gratin

Roasted Half Chicken

Oven roasted free-range chicken marinated with garlic and rosemary, whipped potatoes, confit garlic cloves, baby vegetables and roasted mushroom velouté

Braised Beef Short Rib

Yukon gold mashed potatoes, buttered baby carrots, herbed gremolata, charred shallot

Pan Roasted Sea Bass

Limoncello cream sauce, sautéed spinach with oven-dried cherry tomatoes, roasted garlic and herb wild rice pilaf

- DESSERT -

Carrot Cake

Cream cheese filling and walnut

Raspberry Cheesecake

Mascarpone and jelly

Tiramisu

Traditional Marsala sabayon, coffee soaked lady fingers, rum

Chocolate Cake

Mousse and ganache cream

Cannoli

Flavored ricotta cheese cream
(chef's choice)



CATERING & BANQUETS MENU • CUSTOMIZABLE BANQUET MENU

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BUFFET DINNER

PIZZA PARTY \$32

Italian Style Tossed Salad

Romaine lettuce,
pepperoncini, Italian dressing
and garlic croutons

Sicilian Style Sheet Pan Pizza

Pepperoni, margherita,
mushroom bianca
and mixed veggie

Veggie Platter

Ranch dressing and hummus



CATERING & BANQUETS MENU • BUFFET DINNER

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Served buffet style or family plated banquet. (Pizza Party only)

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AMERICAN STYLE BBQ \$44

- HOT -

Slow Smoked Brisket

Carving station with house BBQ sauce

Mac and Cheese

Four cheese blend

Pulled Pork Sliders

Pickle chips and cheddar cheese

Southern Style Braised Green Beans

Crispy fried onions

Fried Chicken

Honey breaded

Veggie Skewers

Herb marinated and grilled

Baked Beans

BBQ style brown sugar

- COLD -

Broccoli Slaw

Dried cranberries and queso fresco

Sweet Corn Bread

Fresh Tomato Salad

White balsamic and cucumber



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**DELUXE SEAFOOD &
PRIME RIB \$68**

- HOT -

Slow Smoked Brisket

Carving station with au jus and creamy horseradish sauce

Jumbo Lump Crab Cakes

Smoky remoulade

Louisiana Style Jambalaya

Kielbasa, shrimp and roasted chicken

Steamed Mussels

Garlic butter and lemon sauce

Lobster Stuffed Ravioli

Honey breaded

Crispy Pork Spring Rolls

Sweet chili and sriracha sesame dipping sauce

Roasted Vegetable Medley

Herbs and garlic butter

- COLD -

Jumbo Shrimp Cocktail

Classic Caesar Salad

Focaccia crouton

Tomato and Mozzarella Salad

House pesto and balsamic dressing

Assorted Dinner Rolls



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- BUFFET ADD-ONS -

Cheese Board \$12

Chef's selection of Italian and specialty cheeses, served with crackers, house jam, and seasonal fruits

Jumbo Cocktail Shrimp \$12 [Ⓞ]

Black tiger shrimp poached in lemon, herbs and wine sitting on a bed of crushed ice, served with classic and creamy cocktail sauce

Charcuterie Display \$14

Tuscan prosciutto, artisanal salami and cold cuts, served with crackers, olives and house pickles

Deluxe Cheese and Meat Combo \$18

Meat and cheese selections on single board with all accompaniments

Snow Crab \$30

Choose steamed or chilled with drawn butter, cocktail sauce and tabasco

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