



Alterra

LUXURY BOUTIQUE HOTEL
— LAS VEGAS —

CATERING & BANQUETS MENU



CATERING & BANQUETS MENU

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Please notify banquet staff and they will happily accommodate any special dietary needs.

REFRESHMENTS

- REFRESHMENTS -

HOT BEVERAGE STATION - \$6 PER PERSON

Freshly Brewed Regular & Decaffeinated Coffee
Assortment of Premium Teas

COLD BEVERAGE STATION - \$5 PER PERSON

Iced Tea
Lemonade
Infused Flavored Water
Cucumber, lemon or seasonal flavors

INDIVIDUAL JUICES - \$4 EACH

Orange, cranberry, apple, grapefruit

ASSORTED SOFT DRINKS - \$4 EACH

BOTTLED WATER - \$3 EACH



CATERING & BANQUETS MENU • REFRESHMENTS

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SNACKS

- SNACKS -

GRANOLA BARS - \$5 PER PERSON

Nature Valley, assorted flavors

PLANTER'S PEANUTS - \$5 PER PERSON

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

VEGETABLE CRUDITÉS - \$6 PER PERSON

Farmer's market vegetables, buttermilk ranch
dressing, traditional hummus

HOUSE POTATO CHIPS & ONION DIP - \$7 PER PERSON

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

CHIPS & SALSA FRESCA - \$5 PER PERSON

Multicolor tortilla chips, house salsa fresca
*Add guacamole - \$4 per person

SEASONED POPCORN - \$5 PER PERSON

Choice of movie-theater-style buttered, black
pepper, sea salt, parmesan or
Tex-Mex chili-lime

ASSORTED COOKIES - \$4 PER PERSON

Freshly baked chef's assortment

ASSORTED DESSERT BARS - \$4 PER PERSON

Selection of homemade dessert bars

PRETZELS WITH CHEESE SAUCE - \$6 PER PERSON

Warm, soft pretzel bites with pepper jack
cheese dip and Dijon mustard sauce

FRUIT KEBABS WITH HONEY YOGURT - \$4 PER PERSON

Skewered hand-cut seasonal fruit with
whipped vanilla honey dip

ASSORTED MINI TEA SANDWICHES - \$5 PER PERSON

Egg, cucumber, smoked salmon,
shaved roast beef, chicken salad

SPICED NUT CUPS - \$5 PER PERSON

Variety of mixed nuts hand-tossed in
house-made spice mix

PITA CHIPS WITH HUMMUS - \$5 PER PERSON

Hand-cut pita bread, lightly fried and
accompanied by Mediterranean hummus

MINI PASTRIES - \$4 PER PERSON

Assortment of savory and sweet
breakfast pastries

BREAKFAST BREADS - \$4 PER PERSON

Fresh-baked lemon, chocolate chip, banana
nut or selection of seasonal breads

WHOLE FRUIT - \$3 PER PERSON

Apple, banana, orange



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THEMED REFRESHMENT BREAKS

- THEMED REFRESHMENT BREAKS -

20-guest minimum – includes coffee, decaf, tea and bottled water

HEALTH NUT - \$14 PER PERSON

Fresh whole fruit, granola bars, mini yogurt parfaits, banana nut bread and assorted juices

COOKIES & MORE - \$14 PER PERSON

Fresh-baked cookies, chocolate brownies, assorted candy bars and milk

MEXICAN FIESTA - \$14 PER PERSON

Fresh-baked tortilla chips, homemade salsa, guacamole, cinnamon churros and assorted soft drinks

ITALIAN DELIGHT - \$14 PER PERSON

Assorted biscotti, macaroons, caprese skewers, cheesy flatbread, hard salami bites, cheese and assorted soft drinks

SALTY - \$10 PER PERSON

Salty bags of chips, pretzels, popcorn, peanuts and assorted soft drinks

THE ORCHARD - \$16 PER PERSON

Fresh-cut vegetable crudité's with assorted dips, seasonal fruit platter and mini yogurt berry parfaits

ALL-DAY REFRESHMENT BREAK (8-HOUR SERVICE) - \$30 PER PERSON

Assorted soft drinks, bottled water, freshly brewed coffee & decaf, and gourmet hot teas



CATERING & BANQUETS MENU • THEMED REFRESHMENT BREAKS

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EXECUTIVE MEETING PACKAGE

- EXECUTIVE MEETING PACKAGE -

25-guest minimum – includes continental breakfast, AM break, choice of lunch buffet, and afternoon break

CONTINENTAL BREAKFAST - \$55

Freshly baked pastries, fresh fruit platter,
freshly squeezed juices, freshly brewed
coffee, decaf and tea

AM BREAK

Beverage service
Coffee & tea, soft drinks and bottled water

LUNCH BREAK

Choice of one lunch buffet

PM BREAK

Beverage service
Coffee & tea, soft drinks and bottled water



CATERING & BANQUETS MENU • EXECUTIVE MEETING PACKAGE

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BREAKFAST ENHANCEMENTS

- BREAKFAST ENHANCEMENTS -

All enhancements are an additional cost per person

EARLY MORNING ENHANCEMENTS



GREEK YOGURT PARFAIT - \$5 EACH

Layered vanilla yogurt, granola, fresh berries and fresh raspberry jam

FRUIT PLATTER - \$4 PER PERSON

Seasonal sliced assortment of cantaloupe, honeydew, pineapple and watermelon with fresh berry garnish

BREAKFAST PASTRIES - \$4 PER PERSON

Freshly baked assortment of petite sweet breakfast pastries including croissants, muffins, Danish, scones and cinnamon buns

FRESHLY FRIED BOMBOLONI - \$6 PER PERSON

Nutella, vanilla, strawberry

BAGELS & SCHMEAR - \$5 PER PERSON

Assorted toasted bagels with cream cheese and whipped butter

MINI FRESH FRUIT SMOOTHIE - \$6 PER PERSON

Selection from Aroma Barista Bar

SMOKED SALMON AND FIXINGS - \$12 PER PERSON

Smoked salmon, butter lettuce, sliced red onion and tomato, capers and cream cheese with toasted bagel

BACON CREAM CHEESE CINNAMON ROLL - \$6

Baked flaky cinnamon bun with iced cream cheese and applewood bacon, served warm

EGGS BENEDICT - \$8 PER PERSON

Two lightly poached eggs, griddled Canadian bacon, toasted English muffin, creamy hollandaise sauce

SOURDOUGH WAFFLES - \$8 PER PERSON

House-made sourdough waffle topped with fresh whipped cream, berries and powdered sugar

BISCUITS & COUNTRY GRAVY - \$8 PER PERSON

Homestyle sausage gravy served on top of toasted buttermilk biscuits

APPLEWOOD BACON AND MAPLE SAUSAGE - \$7 PER PERSON

Two slices of slow-cooked bacon and two links of maple-cured sausage

BUTTERMILK PANCAKES - \$8 PER PERSON

Two large pancakes served with pure maple syrup and whipped butter

SCRAMBLED EGGS - \$6 PER PERSON

Fresh-beaten eggs lightly sautéed until golden yellow

BREAKFAST POTATOES - \$5 PER PERSON

Fried potato dippers tossed with sautéed peppers & onions, finished with Italian seasoning

FARMHOUSE OATMEAL & FIXINGS - \$8 PER PERSON

Slow-cooked oatmeal served with sides of brown sugar, toasted walnuts and golden raisins

OMELET STATION (MADE TO ORDER) - \$8 PER PERSON & \$150 CHEF FEE

Three-egg omelet cooked with choice of toppings

CATERING & BANQUETS MENU • BREAKFAST ENHANCEMENTS

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- BREAKFAST ENHANCEMENTS -

All enhancements are an additional cost per person

BREAKFAST WRAPS & SANDWICHES

For Executive Meeting Package or addition to
Continental Breakfast – \$8 per sandwich
**Substitute egg whites on any wrap or sandwich*

CROISSANT SANDWICHES

Ham, egg & cheese croissant
Egg & cheese croissant

ENGLISH MUFFIN OR BISCUIT SANDWICHES

Bacon, egg & cheese English muffin or biscuit
Sausage, egg & cheese English muffin or biscuit
Egg & cheese English muffin or biscuit

WRAPS

**All wraps served with sour cream & salsa*
Chorizo, egg, potato & cheese wrap
Bacon, egg & cheese wrap
Sausage, egg & cheese wrap
Egg & cheese wrap
Soyrizo, potato, egg & cheese wrap

ARTISAN BREAKFAST SANDWICHES +\$3 PER PERSON

Applewood bacon, fried egg & cheddar on crusty baguette
Chopped steak, egg, caramelized onion & provolone on brioche
Roasted pork & scrambled eggs with salsa verde wrap
Fried spicy chicken tenders & scrambled egg wrap
Smoked salmon, cream cheese & egg bagel



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BREAKFAST

- BREAKFAST -

AHERN CONTINENTAL BREAKFAST - \$15

10-guest minimum – Served buffet or family-style

Served with coffee, decaf, tea and assorted fruit juices

Freshly squeezed juices, chef's assorted breakfast pastries, fresh fruit platter, Greek yogurt parfait station, brewed coffee, decaf and tea service

**Optional enhancements, breakfast wraps and sandwiches available*



AHERN HOT BREAKFAST - \$24

20-guest minimum – Served buffet or family-style

Served with coffee, decaf, tea and assorted fruit juices

Fresh fruit display, scrambled eggs, breakfast potatoes, applewood bacon, maple sausage links, freshly baked pastries

Choose one:

French toast, pancakes, or waffles

Served with warm maple syrup and creamery butter



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LUNCH

- CHILLED PLATED LUNCHES -

20-guest minimum – includes a chocolate-caramel brownie

SOUTHWEST GRILLED CHICKEN WRAP - \$22

Marinated grilled chicken with crisp lettuce, shredded pepper jack, avocado, chipotle mayo, pickles and fresh-cut potato chips

CHICKEN CAESAR SALAD - \$24

Tender romaine hearts with grilled chicken, focaccia croutons, parmesan and Caesar dressing

**Substitute with shrimp or salmon (+\$5)*

ITALIAN COLD CUT FOCACCIA SANDWICH - \$24

Sliced Italian ham, capicola, mortadella, salami and provolone with shredded lettuce, tomato, shaved red onion, pepperoncini slices and oregano. Served with red wine vinaigrette and pasta salad

MANCHEGO SALAD - \$22

Organic arugula with Honeycrisp apples, shaved Manchego cheese, toasted almonds, dried cranberries and lemon vinaigrette

**Add grilled chicken (+\$5)*

CHICKEN COBB SALAD - \$24

Maximum of 30 people

Romaine, applewood bacon, hard-boiled eggs, tomato, gorgonzola cheese and red onions

**Substitute with shrimp (+\$5)*



TACO SALAD - \$24

Citrus-marinated chicken, fire-roasted chilies, corn, black beans and chopped romaine served with chili lime dressing, queso fresco, avocado, sour cream and crispy tortilla chips

ASIAN SEARED AHI TUNA TATAKI SALAD - \$26

Served with organic field greens, seaweed salad, crispy wontons, edamame, crisp cucumbers, heirloom grape tomatoes and soy-ginger vinaigrette

PRIME STEAK SALAD - \$28

Served with organic baby greens, heirloom cherry tomatoes, Maytag bleu cheese, pickled red onions and charred tomato vinaigrette



ARUGULA & HERB-ROASTED CHICKEN SALAD - \$26

Arugula, orange segments, gorgonzola cheese, toasted pistachios, golden beets, dried cranberries with apple-mustard dressing

GREEK SALAD - \$22

Crisp romaine, bell peppers, red onion, hot house cucumber, Mediterranean olives, feta cheese, cherry tomatoes with red wine vinaigrette

**Add grilled chicken, shrimp or salmon (+\$5)*



CATERING & BANQUETS MENU • CHILLED PLATED LUNCHES

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- HOT PLATED LUNCHES -

20-guest minimum – includes bread service. Plated Lunch alternative soup, salad, dessert options if requested.

CHICKEN PARMESAN \$36

CAESAR SALAD

Tender romaine hearts hand-tossed with focaccia croutons, parmesan cheese and house-made Caesar dressing

CHICKEN PARMESAN

Breaded and baked chicken with homemade marinara and melted mozzarella served with a side of pasta and Italian-style vegetables

CLASSIC CHEESECAKE

Served with seasonal fruit topping

HERB GRILLED SHRIMP \$40

DON'S SALAD

Lettuce, cucumbers, olives, carrots, pepperoncini, red onion, cherry tomato, focaccia croutons and parmesan dressed with red wine vinaigrette

GRILLED SHRIMP PASTA

Panko, garlic & herb marinated shrimp, house fusilli pasta cooked with sundried tomato, asparagus and fire-roasted vegetables

CARROT CAKE

Topped with decadent cream cheese frosting and walnuts



THE HIBACHI GRILL \$36

ASIAN SPINACH

Baby spinach and Napa cabbage hand-tossed with dried cranberries, apricots, toasted almonds, cucumbers and sesame vinaigrette, topped with fried wonton crisps

HIBACHI GRILLED AIRLINE CHICKEN

Grilled chicken marinated with Thai chili sauce, curry, fresh cilantro, ginger & garlic served with steamed jasmine rice and braised baby bok choy

COCONUT STICKY RICE

Served with mango compote (gluten-free)

BBQ SHORT RIBS \$40

WEDGE SALAD

Crisp iceberg lettuce wedge with cherry tomatoes, applewood bacon, gorgonzola cheese, chives, buttermilk blue cheese dressing and balsamic syrup drizzle

BBQ SHORT RIBS

Seasoned, slow roasted and finished with homemade BBQ sauce. Served with mac-n-cheese croquettes and roasted vegetable succotash

TRIPLE-CHOCOLATE BAVARIAN CAKE

Served with mixed berry compote

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- HOT PLATED LUNCHES -

20-guest *minimum* – includes bread service. Plated Lunch alternative soup, salad, dessert options if requested.

CHICKEN PASTA ALFREDO \$38

TOMATO MOZZARELLA SALAD

Heirloom tomato wedges, pesto-marinated bocconcini cheese and petite field greens finished with red wine vinaigrette and balsamic syrup drizzle

HOUSE PASTA ALFREDO WITH CHICKEN

Sautéed chicken and hand-cut pasta tossed in creamy alfredo sauce, Italian-style vegetables and shaved parmesan cheese

**Substitute with shrimp (four per order) (+\$5)*

CLASSIC CHEESECAKE

Served with seasonal fruit topping

ITALIAN-STYLE BEEF LASAGNA \$38

CAESAR SALAD

Tender romaine hearts hand-tossed with focaccia croutons, parmesan cheese and house-made Caesar dressing

MOTHER'S HOMEMADE BEEF LASAGNA

Freshly made lasagna sheets layered with ground beef, mozzarella & ricotta, topped with marinara sauce, served with roasted garlic broccolini

CARROT CAKE

Topped with decadent cream cheese frosting and walnuts



OLIVE HERB AIRLINE CHICKEN \$36

ARUGULA SALAD

Organic arugula with Honeycrisp apple slices, toasted almonds and Manchego cheese tossed with lemon-basil vinaigrette

OLIVE HERB-CRUSTED CHICKEN

Pan-seared chicken with Mediterranean olive and herb crust, finished with an eggplant chive demi, served with garlic & olive oil smashed red-skin potatoes and Chef's farm vegetables

LEMON MERINGUE TART

Topped with raspberries

GRILLED SALMON \$38

GREEK SALAD

Crisp romaine with Mediterranean olives, cherry tomatoes, cucumbers, bell peppers, sliced red onion, feta cheese and red wine vinaigrette

PESTO GRILLED SALMON

Basil-marinated salmon, grilled and topped with Basil Bob's fresh pesto sauce, served with roasted fingerling potatoes and vegetable hash

WHITE CHOCOLATE MOUSSE CAKE

Strawberry center

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- HOT PLATED LUNCHES -

20-guest minimum – includes bread service. Plated Lunch alternative soup, salad, dessert options if requested.

ENGLISH CARVERY \$42

WEDGE SALAD

Crisp iceberg lettuce wedge with cherry tomatoes, applewood bacon, gorgonzola cheese, chives, buttermilk blue cheese dressing and balsamic syrup drizzle

ENGLISH CUT ROASTED BEEF SIRLOIN

Thinly sliced sirloin served with horseradish demi, Yukon mashed potatoes and Chef's farm vegetables

BAKED ALASKA

Served with vanilla bean ice cream and raspberry sorbet with chiffon cake and toasted meringue

PACIFIC ISLANDER \$35

ASIAN SPINACH

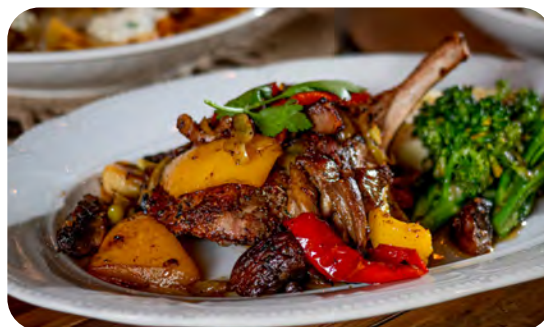
Baby spinach and Napa cabbage hand-tossed with dried cranberries, apricots, toasted almonds, cucumbers and sesame vinaigrette, topped with fried wonton crisps

BRAISED KALUA PORK

Hawaiian-style kalua pork braised with cabbage and served with egg fried rice, grilled pineapple wedge

COCONUT STICKY RICE

Served with mango compote (gluten-free)



CHINA TOWN \$36

ASIAN SPINACH

Baby spinach and Napa cabbage hand-tossed with dried cranberries, apricots, toasted almonds, cucumbers and sesame vinaigrette, topped with fried wonton crisps

TERIYAKI GRILLED CHICKEN

Slow-braised chicken thigh glazed with teriyaki sauce, ginger & scallions, served with steamed jasmine rice, stir-fry vegetables

LEMON MERINGUE TART

Topped with raspberries

OCTOBER FEST \$39

TOMATO MOZZARELLA SALAD

Heirloom tomato wedges, pesto-marinated bocconcini cheese and petite field greens finished with red wine vinaigrette and balsamic syrup drizzle

BREADED PORK SCHNITZEL

Pork tenderloin lightly breaded and fried, served with German-style warm potato salad, balsamic truffled Brussels sprouts and grain mustard sauce

TRIPLE-CHOCOLATE BAVARIAN CAKE

Served with mixed berry compote

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- HOT PLATED LUNCHES -

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BRAISED CHICKEN MARSALA \$36

CAESAR SALAD

Tender romaine hearts hand-tossed with focaccia croutons, parmesan cheese and house-made Caesar dressing

CHICKEN MARSALA

Airline chicken breast cooked in marsala sauce, served with house herb pasta and farm vegetables

CLASSIC CHEESECAKE

Served with seasonal fruit topping

PASTRAMI & SWISS STUFFED CHICKEN \$39

FIELD GREENS SALAD

Organic field greens with heirloom cherry tomatoes, carrot ribbons, hothouse cucumbers, shaved red onion with aged balsamic vinaigrette

PASTRAMI CORDON BLEU

Breaded and lightly fried chicken cutlet stuffed with Vienna beef pastrami and Swiss cheese, served with Yukon mashed potatoes, Dijon cream sauce and farm vegetables

CARROT CAKE

Topped with decadent cream cheese frosting and walnuts



WHERE'S THE PORK \$39

WEDGE SALAD

Crisp iceberg lettuce wedge with cherry tomatoes, applewood bacon, gorgonzola cheese, chives, buttermilk blue cheese dressing and balsamic syrup drizzle

CITRUS-HERB-BRINED PORK LOIN

Seared and sliced over dried fruit couscous salad, pickled vegetable tagine, with natural jus

WHITE CHOCOLATE MOUSSE CAKE

Strawberry center

SHORTY RIBS \$42

GREEK SALAD

Crisp romaine with Mediterranean olives, cherry tomatoes, cucumbers, bell peppers, sliced red onion, feta cheese and red wine vinaigrette

RED WINE BRAISED SHORT RIBS

Slow cooked until tender, served with sea salt, herb-and-extra-virgin-olive-oil roasted potatoes, French green beans and maple-thyme glazed carrots

TRIPLE-CHOCOLATE BAVARIAN CAKE

Served with mixed berry compote

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- HOT PLATED LUNCHES -

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INDIAN SPICED MAHI MAHI \$38

ARUGULA SALAD

Organic arugula with Honeycrisp apple slices, toasted almonds and Manchego cheese tossed with lemon-basil vinaigrette

MAHI MAHI

Seasoned with Indian-spiced curry and seared, served with fragrant basmati rice and farm vegetables

LEMON MERINGUE TART

Topped with raspberries

CHICKEN & EGG \$36

DON'S SALAD

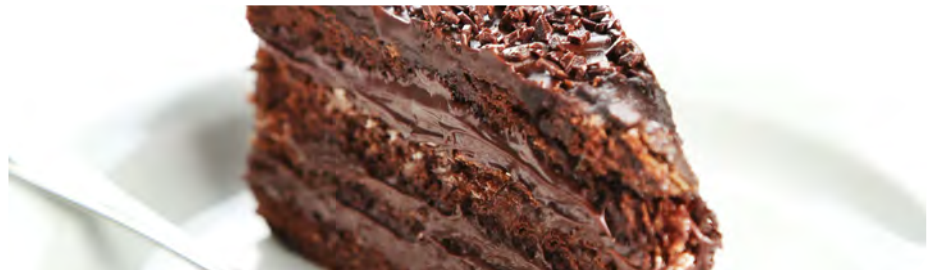
Lettuce, cucumbers, olives, carrots, pepperoncini, red onion, cherry tomato, focaccia croutons and parmesan dressed with red wine vinaigrette

CHICKEN FRANÇAISE

Egg-battered chicken breast lightly sautéed with lemon-caper beurre blanc, served with Italian rice pilaf and roasted vegetables

WHITE CHOCOLATE MOUSSE CAKE

Strawberry center



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- BOXED LUNCHES -

BOX LUNCH SALAD

Served with whole fruit, freshly baked cookie, cutlery kit, bottled water or canned soda, served in plastic bowl & bag with handle

ASIAN VEGETABLE CRUNCH SALAD - \$22

Mix of romaine & cabbage, edamame, cucumber, shredded carrots, pumpkin seeds, grilled tofu, side of creamy sesame dressing, and wonton chips

**Add Ahi tuna (+\$4)*

CLASSIC CAESAR SALAD - \$24

Tender romaine hearts, herb-marinated grilled chicken, parmesan cheese, creamy homemade Caesar dressing and side of focaccia croutons

CHICKEN TACO SALAD - \$24

Citrus-marinated shredded chicken breast served on top of crisp romaine with queso fresco, fire-roasted peppers, roasted corn and black beans, chili-lime dressing and a side of crunchy tortilla chips

ITALIAN ANTIPASTI SALAD - \$25

Italian sliced meats & cheese served on top of crisp romaine, giardiniera salad, black olives, artichokes and red wine vinaigrette

GREEK SALAD - \$24

Crisp romaine with bell peppers, red onion, Mediterranean olives, tomato, cucumber, feta cheese and red wine vinaigrette

**Add chicken (+\$4)*



BOX LUNCH SANDWICH

Served in a barn box with cutlery kit and bottled water or canned soda

TURKEY & BACON CROISSANT SANDWICH - \$22

Roasted turkey, applewood bacon, butter lettuce and tomato, served with mayo, mustard, whole fruit, kettle chips and fresh-baked cookie

ITALIAN MEAT & PROVOLONE FOCACCIA SANDWICH - \$24

Sliced ham, capicola, salami, mortadella, provolone cheese, shredded lettuce, tomatoes and pepperoncini, served with mayo, red wine oregano vinaigrette, whole fruit, kettle chips and fresh-baked cookie

ROAST BEEF & CHEDDAR ON SOFT BUN - \$24

Sliced roast beef, mild cheddar, baby arugula and tomato. Served with mayo, mustard, whole fruit, kettle chips and fresh-baked cookie

VEGETABLE HUMMUS WRAP - \$20

Chef's choice of grilled vegetables, spinach, hummus and lemon vinaigrette in a wheat tortilla, served with mayo, whole fruit, bag of Sun Chips and granola bar

COLD FRIED CHICKEN - \$24

Buttermilk fried chicken with country potato salad, tomato cucumber salad, served with ranch, whole fruit and fresh-baked cookie

CATERING & BANQUETS MENU • BUFFETS - BOXED LUNCH

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BUFFETS

- BUFFETS -

25-guest minimum — served with choice of hot or cold beverage package. (Dessert is an upgrade.)

PIZZA PARTY - \$28

Italian tossed salad with buttermilk ranch and red wine vinaigrette

Sicilian-style sheet pan pizzas including pepperoni, margherita, roasted veggie bianca, and meat lover's

Double-smoked chicken wings served with Buffalo wing sauce, carrots & celery



MEXICAN FIESTA - \$35

Baja Caesar salad with crunchy tortilla strips, queso fresco cheese, spicy Caesar dressing and traditional chicken tortilla soup

Chicken fajitas with grilled peppers & onions

Portobello and roasted vegetable fajitas

Warm flour and corn tortillas

Pico de gallo, sour cream, guacamole, shredded cheese, cilantro and limes



TASTE OF ITALY - \$35

Basket of warm focaccia bread, Don's salad with red wine vinaigrette, Italian-style marinated vegetables, grated Romano cheese and garlic croutons

House-made rigatoni with Sunday sauce and meatballs

Chicken piccata with lemon-caper sauce

Roasted Italian vegetables

Garlic-herb pasta



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- BUFFETS -

25-guest minimum – served with choice of hot or cold beverage package. (Dessert is an upgrade)

PRIME RIB & SEAFOOD DELUXE - \$68

Jumbo shrimp cocktail with fresh lemon and cocktail sauce

Classic Caesar salad with creamy dressing, shaved parmesan and focaccia croutons

Tomato mozzarella salad with balsamic and basil

Assorted artisan bread with sea salt and whipped butter

Slow-roasted prime rib with herb crust and roasted garlic au jus

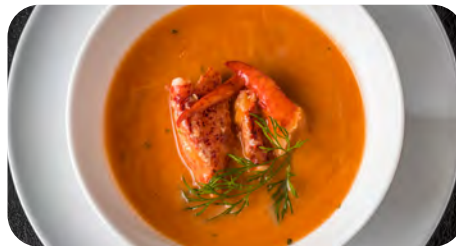
Jumbo lump crab cakes with smoky remoulade

House-made pasta with lobster cream sauce and sautéed mussels

Seasonal roasted vegetable medley with Cajun butter

Crispy pork spring rolls with Thai sweet chili sauce

Louisiana-style jambalaya with chicken, sausage, peppers and onions



NAPA VALLEY RETREAT - \$48PP

Assorted artisan bread with sea salt whipped butter, couscous salad, grilled vegetables, extra virgin olive oil & fresh herbs, and arugula salad with shaved parmesan, apples and lemon vinaigrette

Tarragon-grilled chicken with natural jus

Grain-mustard seared salmon with pinot noir sauce and sweet & sour green cabbage sauté

Pepper-crust sirloin with red wine demi and mushroom fricassee

Roasted fingerling potatoes with herbs, grapeseed oil and lemon zest

Farm-picked grilled vegetables

EMERALD ROOM - \$35

Fresh-baked Hawaiian bread, Asian crunch salad with sesame vinaigrette, and cucumber salad with spicy dressing

Grilled chicken teriyaki with pineapple salsa

Beef & broccoli with oyster sauce

Stir-fry vegetables and tofu

Steamed jasmine rice

CATERING & BANQUETS MENU • BUFFETS

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- BUFFETS -

25-guest minimum — served with choice of hot or cold beverage package. (Dessert is an upgrade.)

ARTISAN SANDWICH BREAK - \$35

Organic baby green salad with balsamic vinaigrette or buttermilk ranch, and homemade San Marzano tomato bisque

Served with freshly cooked house potato chips.

MINI SANDWICHES

COLD

House turkey club on buttery croissant, applewood bacon, bibb lettuce, heirloom tomato and Dijon-chive mayo

Italian hero on focaccia, cold cuts, sharp provolone, shredded lettuce and Italian dressing

HOT

Cubano panini on crusty pressed roll, roasted pork and ham, Swiss cheese, yellow mustard and pickles

Portobello sliders: Balsamic-marinated roasted mushrooms, arugula, caramelized onion jam and melted gruyere cheese

TOPPINGS

Relish tray with pickles: pepperoncini, butter lettuce, tomato and shaved red onion

Fruit salad with mint & orange syrup

TOUCH OF THE SOUTH - \$38

Fresh-baked skillet cornbread with honey-maple butter

Seven-layer salad: Iceberg lettuce layered with cherry tomatoes, English peas, red onions, cheddar cheese, bacon and sweet mayo dressing

BBQ Beef: Boneless short ribs with Texas-style BBQ sauce

Spicy Nashville honey fried chicken with buttermilk ranch dressing

Mac & Cheese: House pasta with four-cheese blend

Braised southern green beans with bacon and onion

Slow-cooked brown sugar baked beans

Corn on the cob with sweet butter, sea salt and cracked black pepper



BUTTERCRUST BY OTTIMO - \$18

Choice of butter-crust pan pizza

MARGHERITA

San Marzano tomato sauce, basil, parmesan cheese

PEPPERONI

San Marzano tomato sauce, fresh mozzarella cheese, cup & char pepperoni

DELUXE

San Marzano tomato sauce, fresh mozzarella cheese, cup & char pepperoni, Italian sausage, onions, olives, mushrooms and bell peppers

ROASTED VEGGIE BIANCA

Fresh mozzarella cheese, grilled zucchini, eggplant, roasted fingerling potatoes and bell peppers

BUFFET DESSERT OPTIONS

Assorted cookie and brownie platter
- \$5 per person

Mini assortment of panna cotta, mousses and cakes
- \$8 per person

Bomboloni: Italian filled donuts (Nutella, vanilla and strawberry)
- \$6 per person

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DINNER

- À LA CARTE PLATED DINNER -

3 - COURSE PLATED DINNER

\$55 PER PERSON

1 Selection
Salads, Soups or Appetizers

1 Selection
Entrée from any category

1 Selection
Dinner Desserts Options

4 - COURSE PLATED DINNER

\$65 PER PERSON

2 Selections
Salads, Soups or Appetizers

1 Selection
Entrée from any category

1 Selection
Dinner Desserts Options



CATERING & BANQUETS MENU • À LA CARTE PLATED DINNER

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- À LA CARTE PLATED DINNER -

SALADS

DON'S SALAD

Baby red romaine, marinated Italian vegetables, house croutons, shaved parmesan and red wine vinaigrette

ORGANIC HAND-PICKED MIXED GREENS

English cucumbers, baby heirloom tomatoes, carrot curls, toasted pumpkin seeds and balsamic vinaigrette

BURRATA CHEESE AND HEIRLOOM TOMATO SALAD

Micro greens, sea salt, cracked pepper, extra virgin olive oil and balsamic syrup

BABY ICEBERG WEDGE SALAD

Imported gorgonzola, crispy pork lardons, heirloom tomatoes, chives, creamy gorgonzola dressing and balsamic drizzle

ROMAINE SALAD

Grilled radicchio, focaccia croutons, hand-shaved Grand Parma and house-made Caesar dressing

ROASTED BEET SALAD

Frisée, goat cheese fritter, candied walnuts and Meyer lemon vinaigrette

BABY SPOON SPINACH SALAD

Pickled red onion, toasted pecans, feta cheese and truffled tomato vinaigrette

SOUPS

LOBSTER & CRAB BISQUE

Tarragon-garlic crisp
(+\$10)

SAN MARZANO TOMATO BISQUE

Garlic focaccia crouton

ROASTED BUTTERNUT SQUASH SOUP

Romano cheese, balsamic syrup
and crème fraîche

ITALIAN WEDDING SOUP

Meatballs, braised greens and grated parmesan

NEW ENGLAND CLAM CHOWDER

Homemade oyster crackers

WILD MUSHROOM BISQUE

Gorgonzola crostini

FRENCH ONION SOUP

Gruyere crostini



APPETIZERS

BRAISED SHORT RIB

Creamy risotto and Italian cheese arancini, breaded and fried, served with silky tomato sauce

LOBSTER RAVIOLI (+\$10)

Confit of lobster velouté and micro greens

HEIRLOOM TOMATO

Burrata cheese, micro basil stack with pesto vinaigrette and balsamic syrup

CORNMEAL-CRUSTED DUNGENESS CRAB CAKE (+\$10)

Fire-roasted corn succotash, frisée confetti, lemon vinaigrette and piquillo pepper remoulade

HOUSE-CURED PANCETTA

Gnocchi, wild mushroom fricassee, pickled shallots and tomato marmalade

JUMBO SHRIMP COCKTAIL

House specialty sauce, lemon zest and micro watercress

RIGATONI BOLOGNESE W/GRILLED CROSTINI

Wild boar ragu, fresh house pasta, parmesan cheese

CATERING & BANQUETS MENU • À LA CARTE PLATED DINNER

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- À LA CARTE PLATED DINNER -

BEEF

HERB-GRILLED NY STRIP STEAK (+\$6)

Black truffle creamed spinach, twice-baked red bliss potatoes, roasted cauliflower and red wine jus

BRAISED BEEF SHORT RIBS

Yukon potato mousseline, baby root vegetables, caramelized cipollini onions and natural gravy

MAYTAG BLEU-CRUSTED BEEF FILET (+\$12)

Truffled au gratin potatoes, crispy wild mushroom fricassée, pan-flashed spoon spinach, roasted thyme carrots and peppercorn sauce

SLOW-ROASTED SMOKED BBQ BRISKET

Loaded mashed potato, fire-roasted cowboy succotash and crispy onion stack



POULTRY

SEARED HERB CHICKEN PICCATA

House pasta, roasted broccolini and lemon-thyme beurre blanc

WILD MUSHROOM & SPINACH-STUFFED AIRLINE CHICKEN

Roasted fingerling potatoes with EVO, roasted garlic, fresh herbs, baby vegetables and chicken jus

HERB-ROASTED HALF CHICKEN

Rigatoni pasta, ratatouille, Sicilian spinach and tomato jus

CHICKEN FRANÇAISE

Italian rice pilaf, roasted broccolini, charred cherry tomatoes, roasted artichokes and lemon-caper beurre blanc

CHICKEN PAILLARD

Herb-grilled chicken cutlet, roasted fingerling potatoes, sautéed cherry tomatoes, mushrooms and broccolini with lemon beurre blanc

LEMON-PEPPER AIRLINE CHICKEN

Marinated and seared chicken with lemon, basil, shallots, garlic, cracked black pepper, served with exotic wild mushroom spinach, wild rice pilaf, baby vegetables and lemon-butter sauce

LAMB & PORK

MUSTARD HERB-CRUSTED LAMB RACK (+\$10)

Yukon mashed potatoes, Chef's farm vegetables and mint demi

HERB-CRUSTED PORK CHOP EL CHICO

Duroc pork with fresh herbs, wild mushrooms, Calabrian peppers, soft polenta, roasted broccolini with Grana Padano parmesan

PORKCHETTA

Slow-roasted pork, charred broccolini potato purée, warm Honeycrisp apple compote, baby carrots and German red cabbage



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- À LA CARTE DINNER -

FISH & SEAFOOD

SEARED SALMON FILET

Sautéed broccoli rabe, roasted artichokes, tomato confit, gigante beans and pinot noir sauce

PAN-ROASTED SEA BASS

Sautéed spinach, oven-dried tomatoes, roasted garlic-herb wild rice pilaf and limoncello cream sauce

PAN-SEARED SCALLOPS & SAFFRON PUREE (+\$6)

Tomato risotto, sautéed asparagus tips, wild mushrooms and lemon-butter sauce

WILD SHRIMP SCAMPI

Garlic butter, white wine, lemon, Italian roasted vegetables and spaghetti

LUMACHE ALFREDO

Large shell pasta with parmesan-garlic cream sauce, grilled vegetables and garlic-basil grilled shrimp



VEGETARIAN

GRILLED VEGETABLE & BUFFALO MOZZARELLA STACK

Herb & garlic-seasoned squash, peppers, red onion, asparagus and eggplant topped with portobello mushroom, mozzarella cheese and balsamic tomato sauce

EGGPLANT PARMESAN

Lightly battered and fried eggplant served with broccolini, house-made marinara and mozzarella cheese

MUSHROOM-STUFFED RAVIOLI

Tomato-scented broth, wild mushroom fricassee and fresh peas

PASTA

Rigatoni served with roasted vegetables and marinara



ENTRÉE DUO

BRAISED SHORT RIB & HERB-CRUSTED SHRIMP (+\$4)

Red-skin smashed potato, smoked carrot purée, grilled asparagus, house gravy with sundried tomato gremolata

SLICED PRIME NY STEAK & SHRIMP SCAMPI (+\$3)

Pea risotto, wild mushroom ragout, creamed spinach, thyme-roasted baby carrots, red wine demi and lemon-butter sauce

FILET MIGNON & SEARED SALMON (+\$10)

Potatoes au gratin, braised red cabbage, buttered haricot verts, peppercorn sauce and béarnaise drizzle

STUFFED SPINACH AND MUSHROOM CHICKEN & SEA BASS (+\$3)

Soft whipped Yukon Gold mashed potatoes, baby roasted vegetables, tarragon cream sauce and tomato-scented jus

CHICKEN PICCATA & SHRIMP SCAMPI

Italian rice pilaf, panache of baby roasted vegetables and lemon-caper sauce

HERB LAMBCHOP & SCALLOPS (+\$12)

Faro couscous, julienne vegetables, port wine sauce and mint pea purée

CATERING & BANQUETS MENU • À LA CARTE DINNER

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- DINNER DESSERTS -

CLASSIC CHEESECAKE

Served with seasonal fruit topping

CARROT CAKE

Topped with decadent cream cheese frosting and walnuts

LEMON MERINGUE TART

Topped with raspberries

BAKED ALASKA

Served with vanilla bean ice cream and raspberry sorbet with chiffon cake and toasted meringue

TRIPLE-CHOCOLATE BAVARIAN CAKE

Served with mixed berry compote

WHITE CHOCOLATE MOUSSE CAKE

Strawberry center

COCONUT STICKY RICE

Served with mango compote (gluten-free)



CATERING & BANQUETS MENU • DINNER ENTRÉE DESSERTS

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MIXER RECEPTIONS

- MIXER RECEPTIONS -

ITALIAN - \$22 PER PERSON

Heirloom tomato and roasted garlic bruschetta with fresh basil

All-beef meatballs in traditional Sunday gravy

Antipasti skewer with balsamic glaze

Saffron arancini – fried risotto balls and 4-cheese “quattro formaggi” sauce

ALL AMERICAN - \$24 PER PERSON

Bacon-cheddar beef sliders on brioche bun

Cajun-inspired deviled eggs

Crispy French fries with roasted garlic aioli

Buttermilk-fried chicken tenders

BACKYARD BBQ - \$26 PER PERSON

Slow-smoked BBQ pulled-pork sliders with pickle chip and cheddar

Baked 4-cheese & bacon jalapeño poppers

Heirloom tomato and fire-roasted jalapeño gazpacho shooters

18-hour slow-smoked mini brisket plate with coleslaw and Texas BBQ sauce

STREET TACO BAR - \$24 PER PERSON

Mexican-style shrimp ceviche shooters

Pico de gallo and guacamole with fresh fried tortilla chips

Warm mini corn tortillas with seasoned ground beef and slow-cooked chicken

Taco garnish plate with lettuce, cheese, onion, cilantro and sour cream

ASIAN - \$26 PER PERSON

Chicken salad lettuce wrap

Beef sates with nuoc cham sauce

Vegetable spring rolls with Thai chili sauce

Ahi poke wonton cup with furikake



CATERING & BANQUETS MENU • MIXER RECEPTIONS

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RECEPTION ENHANCEMENTS

- RECEPTION ENHANCEMENTS -

ASSORTED RECEPTION APPETIZERS

Two to three apps per person recommended for receptions of up to one hour

- Southern-fried chicken sliders with creole ranch dip - **\$8**
- Orange-glazed chicken skewers with Thai chili beurre blanc - **\$7**
 - Artichoke croquettes with lemon-basil mayo - **\$6**
 - Porcini beef sliders - **\$8**
 - Truffle arancini - **\$8**
 - Classic lobster roll - **\$12**
 - Lambchops with mint demi - **\$10**
- Buffalo mozzarella skewers with balsamic syrup - **\$6**
- Ahi tartare spoon with wasabi crème fraiche - **\$10**
 - Veggie empanada with house salsa - **\$7**
 - Bite-sized Italian meatballs with marinara - **\$6**
 - Corn-crust ed crabcakes with lemon aioli - **\$12**
 - Chicken empanada with house salsa - **\$7**
 - Prosciutto grissini with shaved asiago - **\$8**
- Brazilian beef skewer with chimichurri sauce - **\$10**
 - Prosciutto-wrapped scallop - **\$12**
 - Vegetable spring rolls with Thai chili sauce - **\$8**
- Mac & cheese bites with pepper jack and chipotle sauce - **\$6**
- Chicken coriander fritters with harissa sauce - **\$8**
- Shrimp lollipops with Old Bay butter sauce - **\$11**
 - Chicken potstickers with chili oil - **\$8**
- Italian sausage & roasted pepper skewers with marinara sauce - **\$8**
- Antipasto skewers with red wine vinaigrette - **\$10**

RECEPTION DISPLAYS

FRESH FRUIT PLATTER - \$6 PER PERSON

Selection of seasonal sliced fruit and berries with honey-yogurt sauce

VEGETABLE CRUDITÉS - \$6 PER PERSON

Seasonal, raw, farm-fresh vegetables sliced and displayed, served with lemon-basil dip and garlic hummus

GRILLED VEGETABLE BOARD - \$6 PER PERSON

Variety of seasonal grilled vegetables marinated with herbs and garlic, topped with balsamic syrup

BAKED BRIE EN CROÛTE - \$10 PER PERSON

French brie topped with strawberry preserves and brown sugar wrapped in puff pastry, served with English crackers and sliced baguettes

ARTISAN CHEESE BOARD - \$12 PER PERSON

Chef's selection of imported and domestic cheeses, grape bunches, sliced melon, dried fruit, berries, English crackers and sliced French bread

SHRIMP COCKTAIL DISPLAY - \$12 PER PERSON

Chilled, poached shrimp served with house-made cocktail sauce and lemon

ANTIPASTI DISPLAY - \$16 PER PERSON

Assorted Italian meats and cheeses paired with Chef's selection of accoutrements, freshly baked bread and crackers



CATERING & BANQUETS MENU • RECEPTION ENHANCEMENTS

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PASTRY SHOP CAKE ORDER FORM

FRESHLY BAKED CAKES FROM OUR BAKESHOP

- PASTRY SHOP CAKE ORDER FORM -

CUSTOMER INFORMATION

Guest Name _____

Phone Number _____

Email _____

Ahern Sales Manager _____

Special Occasion _____

Date Needed _____

Location for event or pickup? _____

Is this for? Restaurant Reservation Banquet or Event Pickup

SIZE (ALL CAKES ARE 6" TALL)		FLAVOR	
SINGLE TIER	STACKED	CAKE TYPE	FILLING
<input type="checkbox"/> \$606" round (Serves 8 - 10) <input type="checkbox"/> \$1108" round (Serves 16 - 20) <input type="checkbox"/> \$15010" round (Serves 26 - 30) <input type="checkbox"/> \$22512" round (Serves 36 - 40)	<input type="checkbox"/> \$2106" + 10" (Serves 30 - 38) <input type="checkbox"/> \$3308" + 12" (Serves 52 - 60) <input type="checkbox"/> \$380+3 tier cake (Serves 60 - 70)	<input type="checkbox"/> Vanilla <input type="checkbox"/> Chocolate <input type="checkbox"/> Red Velvet	<input type="checkbox"/> Bavarian Cream <input type="checkbox"/> Bavarian Cream with fresh berries <input type="checkbox"/> Lemon Curd <input type="checkbox"/> Hazelnut buttercream <input type="checkbox"/> None (icing flavor will be filling)
OTHER FORMATS		ICING	
<input type="checkbox"/> \$254" x 4" Solo Cake (Serves 2 - 4)	<input type="checkbox"/> \$60Cupcakes – 1 dozen	<input type="checkbox"/> Vanilla Buttercream <input type="checkbox"/> Lemon Buttercream <input type="checkbox"/> Chocolate Ganache <input type="checkbox"/> Cream Cheese	

I would like to have an image printed on the cake (additional charges apply)

I would like to have words written on top

Text _____

Additional _____

Comments _____

CATERING & BANQUETS MENU • PASTRY SHOP CAKE ORDER FORM

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BANQUET
BEER/WINE/LIQUOR

- BANQUET BEER/WINE/LIQUOR -

All guests must be at least 21 years old for open bar events.

RECEPTION OPEN BAR PACKAGE

\$150 BARTENDER FEE PER 50 GUESTS, +\$100 PER ADDITIONAL HOUR

Well package 1

All bottled beer, wine by the glass and well sprints with mixers ... \$28 per person for 1 hour

Well package 2

All bottled beer, wine by the glass and well sprints with mixers .. \$38 per person for 2 hours

Premium package 1

Premium Spirits Open Bar..... \$32 per person for 1 hour

Premium package 2

Premium Spirits Open Bar..... \$45 per person for 2 hours

PREMIUM PACKAGE INCLUDES:

Whiskey: Smoke Wagon, Jack Daniels or Jameson

Bourbon: Maker's Mark

Scotch: Glenlivet 12yr

Tequila: Patron Silver, Don Julio Blanco

Vodka: Tito's, Belvedere

Cognac: Hennessy VS

Rum: Captain Morgan, Mount Gay

Gin: Tanqueray, Hendrick's

ADDITIONAL RECEPTION TRAY PASS ONLY OPTIONS

PRICES INCLUDE ONE HOUR OF TRAY-PASSED DRINKS, PLUS DRINKS AVAILABLE AT THE ENTRANCE OF THE EVENT

(BARTENDER AND OPEN BAR NOT INCLUDED)

Sparkling Greeting \$16 per person for 1 hour

House prosecco provided to all guests as they arrive as well as tray passed during the reception

Tray Pass Enhancement \$24 per person

MIXOLOGIST SPECIALTY COCKTAILS CRAFTED JUST FOR YOUR EVENT:

Sit down or meet over the phone with one of our talented mixologists and we will craft up to two cocktails to your specific preferences.

\$250 fee for development and testing

\$150 bartender fee per 50 people

Includes in-house flyers or sandwich boards created for guests to see offerings:

\$16** per person for 1 hour

**Price of cocktail may vary based on ingredients selected.

CATERING & BANQUETS MENU • BANQUET BEER/WINE/LIQUOR

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- BAR MENUS -

WINES & BEER BY THE GLASS

SPARKLING

House Prosecco 11

WHITE

House Pinot Grigio 11

House Sauvignon Blanc 12

House Chardonnay 12

RED

House Pinot Noir 12

House Cabernet 12

House Merlot 13

BEER

Michelob Ultra 7

Michelob Ultra 7

Coors Light 7

Corona 7

Modelo 7

Lagunitas IPA 8

Lagunitas IPA (N/A) 8

BOTTLED WINES

SPECIALS

House Pinot Grigio 37

SPARKLING

House Prosecco 45

WHITE

House Sauvignon Blanc 42

House Chardonnay 44

RED

House Cabernet Sauvignon 44

House Pinot Noir 44

House Merlot 45

CATERING & BANQUETS MENU • BAR MENU

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