



THE COSMOPOLITAN™  
of LAS VEGAS

# CATERING MENU

EXPERIENCE, PASSION AND SUSTAINABILITY.

Thank you for choosing The Cosmopolitan of Las Vegas to curate your event. It is our desire to create a unique, personal experience for each and every guest through unrivaled flavors, distinct culinary creations, fresh, natural ingredients and a decidedly different approach to event dining in Las Vegas.

## CHEF MICHAEL GILLARD

Banquet Chef

*Chef Michael Gillard brings his intense culinary passion and enthusiasm for natural ingredients into every dish he creates. Born on the eastern coast of Newfoundland, Chef Michael realized his love of cooking early in life, and chose to study at the prestigious Culinary Institute of Canada. Classically trained in French cuisine, he has traveled all over North America and the Caribbean enhancing his culinary skills. Having worked in luxury hotels for over 15 years, Chef Michael has curated menus & flavors for every type of event from high-end weddings & media affairs, to major charity fundraisers & awards ceremonies. His signature dining creations encompass a broad range of international cuisine and have been enjoyed by Hollywood stars, world-renowned musicians and global leaders alike.*

*Chef Michael aims to create a unique personal bond with each and every guest. His focus on fresh, natural ingredients combined with an edgy attitude toward event dining are what brought his incomparable talents here to The Cosmopolitan of Las Vegas.*

### EXPERIENCE

Your experience here means the world to us, so we have created many unique offerings and amenities to elevate your event to the next level. From custom-designed China servingware to the latest in kitchen technology, each individual touch was intended to make this anything but your typical event experience. Combining traditional flavors with an edgy take on event planning, we are able to give you one-of-a-kind options such as Chef Meal of The Day, a special daily menu created by one of our gourmet chefs, or action stations tailored to your specified theme.

### PASSION

With a truly genuine love of hospitality and a desire to make every event special, our curation team is inspired by a sincere passion for service not found at any other luxury hotel on The Strip. We want to get to know you, so that your event can come to life through a personal relationship built on trust, experience and a shared vision for success. Through one-on-one interaction we can curate menus specific to your needs, design an original environment, and select unconventional entertainment that will leave a lasting impression on your guests.

### SUSTAINABILITY

By using only the freshest, natural ingredients, we are providing you with crisp, vibrant flavors, while also benefitting the environment around us. Through our commitment to sustainability we strive to use organic food harvested from family farms which contributes to better nutrition, exceptional taste and fosters a greater awareness of the Earth's ecosystems.

We are available to engage with you and answer your questions at any time. To reach a gracious member of our curation staff please call **877.763.2267**. We look forward to giving you an event experience worth sharing.

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THE COSMOPOLITAN™  
OF LAS VEGAS

Unique flavors, authentic tastes, distinct culinary creations. The Cosmopolitan of Las Vegas invites you to embark on a world-class dining adventure. Our goal here is to make your event experience one worth sharing. We offer modern and traditional flavors from around the world to enhance your event, making each guest experience special. We will also craft menus specific to your needs, design an enchanting environment for your guests, and select unrivaled entertainment to leave a lasting impression on your attendees. Every service we provide aligns with the goals you have set for your meeting.

The Cosmopolitan offers a full range of catering services to meet your every, individual need. Our options allow you to have one of our gourmet chefs curate a personalized menu, or choose from extensive selections that include internationally inspired receptions, buffet spreads and themed action stations. We also offer Chef Meal of the Day, a special daily menu created by one of our gourmet chefs. Smaller groups of 10-50 persons can avail themselves of this unique option for no additional fee.

We're available to engage with you and answer your questions at any time. Our gracious catering staff can be reached at 877.763.2267. Get in touch with us today, and let your unique dining adventure begin.

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**Your preliminary guarantee is due with your detailed schedule of events 60 days prior to the first arrival as outlined in your contract. Final detailed schedules of events received less than 30 days prior to your first arrival is subject to a 10% increase in the catering menu prices.**

#### **FINAL GUARANTEES:**

The Cosmopolitan of Las Vegas must receive final number or persons to attend all planned functions no later than noon, three (3) business days (72 hours) prior to the scheduled function. Guarantees for functions over 1,000 guests – the guarantees shall be due no later than noon, five (5) business days prior to the scheduled function. Guarantees for functions over 1,500 guests – the guarantee shall be due no later than noon, seven (7) business days prior to the scheduled function. Guest counts for events scheduled to be held on Sunday and Monday must be given no later than noon of the preceding Thursday. Functions scheduled to be held on Tuesday must be given no later than noon on the preceding Friday. In some instances, more advanced notice may be required, due to menu complexity, holidays, deliveries, or other constraints. Such number shall constitute a guarantee not subject to reduction, and charges will be made accordingly.

Should the client not notify The Cosmopolitan of Las Vegas of a guarantee number, The Cosmopolitan of Las Vegas shall utilize the expected number as the final guarantee and will bill based on the guarantee number or the actual attendance, whichever is greater. Should the guarantee decrease by 15% of the original estimated number of attendees, The Cosmopolitan of Las Vegas reserves the right to charge room rental, charge services charges, and/or relocate your group to a smaller room. The culinary team will prepare all items based on the "actual" guarantee figure.

#### **OVERSET AND SET MAXIMUMS:**

In order to better service your event, The Cosmopolitan of Las Vegas' "overset" for events of 101 persons or more is 3% over the "actual" guarantee figure and is not to exceed more than 50 persons over the guarantee. For events of 100 persons or less, the "overset" will be 5% over the "actual" guarantee figure. The overset number is not to be factored into your guarantee number.

#### **INCREASES IN GUARANTEES:**

Increases in guarantees over 3% received 48-24 business hours prior to the event (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 10% per person price increase.

Increases in guarantees over 3% received the day of the event (with the exception of coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis) shall incur a 15% per person price increase. The Cosmopolitan of Las Vegas reserves the right to substitute any menu items necessary to satisfy these changes in guarantees and will make every attempt possible to accommodate our guests.

#### **DECREASES IN GUARANTEES:**

The Cosmopolitan of Las Vegas will bill based on the original guarantee for any decreases in guarantees over 3% received within 72 business hours.

#### **NEW ORDERS WITHIN 72 HOURS**

Any menu ordered within 72 hours of the function date will be considered a “new opportunity” and will be subject to special menu selections and pricing to be determined by the culinary team. Consult your conference manager for “new opportunity” menus and pricing.

#### **PLATED LUNCH/DINNER MENUS**

All plated meals that constitute lunch or dinner shall have a minimum of three courses. Courses are not transferable to any additional function.

#### **ADDITIONAL CHARGES:**

Extended hours of meal service are available for buffets and receptions per hour at an additional cost. Please inquire with your catering professional.

For action stations served for less than the minimum quoted on the banquet menu, a surcharge of \$195 will be applied.

For buffet menus served for under the minimum quoted on the banquet menu, a surcharge \$5 per person will be applied.

For cash bars that do not exceed \$500 per 75 guests, a \$175 surcharge will be applied.

For tray passed beverage that require additional staffing, a fee of \$175 will be applied.

For events containing bars that exceed 4 hours, a \$175 surcharge per bar will be applied.

#### **SPECIAL MEALS:**

Special meals are defined as those meals requested for service other than the principal menu, either contracted in advance or at the time of service. All special meals must be included in the guarantee number. If the number of special meals exceeds the contracted number, they will be charged for over and above the guarantee or actual number, whichever is greater. Please note: special meal prices are determined by the culinary team and will not be priced below the principal menu price under any circumstances.

#### **POOL FUNCTIONS**

All pool functions are subject to a food and beverage minimum of \$150.00 per person, tax, service and a set-up fee based upon the area. Pool functions are subject to regulations governing the pool. Please see the Policies and Procedure Manual for details. Additional pricing may apply.

### GENERAL TERMS

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. In arranging for private functions, the attendance must be definitely specified three (3) business days in advance. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.
3. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
4. Per Nevada state law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Nevada state law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
5. Prices printed and products listed are subject to change without notice.
6. Performance of this agreement is contingent upon the ability of the hotel management to complete the same and is subject to labor troubles, disputes or strikes, accidents, government (federal, state or municipal) requisitions, restrictions upon travel, transportation, foods, beverages or supplies, and other causes whether enumerated herein or not, beyond control of management preventing or interfering with performance.
7. Payment shall be made in advance of the function, unless credit has been established to the satisfaction of the hotel, in which event a deposit should be paid at the time of signing the contract and a substantial additional payment will be required 24 hours before the function. The balance of the account is due and payable 30 days after the date of the function. A service charge of one-and-one-half percent per month is added to any unpaid balance over 30 days old.
8. Please note: pool functions are subject to additional requirements that are found in the pool policies and procedures document.

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SIGNATURE OF AGREEMENT

DATE

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THE COSMOPOLITAN™  
of LAS VEGAS

# RISE AND SHINE

BREAKFAST MENU

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A bright start for your group's day. Tasty and traditional, with delicious selections offered self-serve style.

# CONTINENTAL BREAKFAST

THE COSMOPOLITAN™  
OF LAS VEGAS

## HEALTHY MORNING

\$30PP

Freshly Squeezed Orange and Grapefruit Juice  
Chef's Signature Organic Breakfast Punch  
Seasonal California Harvest Fruits  
Assorted Melons and Berries  
Organic Brown and White Hard Boiled Eggs  
Stonyfield Farms Organic Yogurt  
Homemade Granola and Assorted Cereal  
Non-Fat Milk, Soy Milk and Almond Milk  
Multi Grain Muffins and Select Breakfast Breads  
Low-Fat Spreads, Preserves and Marmalade  
Freshly Brewed Kona Blend Coffee and Select Teas  
and Brewed Iced Tea

## RISE AND SHINE

\$30PP

Freshly Squeezed Orange and Grapefruit Juice  
Selection of Assorted Fruit Juices  
Seasonal California Harvest Fruits  
Assorted Melons and Berries  
Stonyfield Farms Organic Yogurt  
Chef's Selection of Breakfast Pastries and Muffins with  
Sweet Creamery Butter, Preserves and Marmalade  
Homemade Granola and Assorted Cereal  
2% and Non-Fat Milk  
Bagel and Schmear  
Assorted Soft Bagels, Philadelphia Cream Cheese,  
Smoked Salmon Schmear, Garlic Chive Schmear  
Freshly Brewed Kona Blend Coffee and Select Teas  
and Brewed Iced Tea

## QUICK START

\$25PP

Freshly Squeezed Orange and Grapefruit Juice  
Selection of Assorted Fruit Juices  
Seasonal California Harvest Fruits  
Assorted Melons and Berries  
▶ Stonyfield Farms Organic Yogurt  
Homemade Granola and Assorted Cereal  
2% and Non-Fat Milk  
Chef's Selection of Breakfast Pastries and Muffins with  
Sweet Creamery Butter, Preserves and Marmalade  
Freshly Brewed Kona Blend Coffee and Select Teas  
and Brewed Iced Tea

▶ *Stonyfield Farms makes pure organic yogurt which helps support hundreds of family farms & keeps over 180,000 agricultural acres free of pesticides & chemicals.*

## SALES CATERING CONFERENCE SERVICE 877.763.2267

Price is per person. 10 Person minimum required. Continental breakfasts are designed to last a maximum of 1.5 hours. Buffet Items are prepared based on actual guarantee and are not transferable to refreshment breaks. Service Charge 21% | Tax 8.1% Menu items are subject to change 30 days prior to event based on availability and product seasonality. Menus are valid through 6/30/2012.

A scrumptious collection of flavors to satisfy every individual appetite.

# BUFFET BREAKFAST

THE COSMOPOLITAN™  
OF LAS VEGAS

## THE EARLY BIRD

\$22PP

Freshly Squeezed Orange and Grapefruit Juice  
Chef's Selection of Breakfast Pastries and Muffins  
with Sweet Creamery Butter, Preserves and Marmalade  
Freshly Brewed Kona Blend Coffee and Select Teas

## SIGNATURE BREAKFAST BUFFET

\$45PP

Freshly Squeezed Orange and Grapefruit Juice  
Selection of Assorted Fruit Juices  
Homemade Granola and Assorted Cereal  
With 2% and Non-Fat Milk  
Charcuterie Board  
Selection of Cured Salumis  
Soppressata, Cappicola, Salami, Ham, and Dried Sausage  
Cured and Brined Olives, Fire Roasted Peppers,  
Grain Mustard and Fig Jam  
English Crackers and Bagels  
Santa Barbara Smokehouse Salmon  
With Sliced Red Onion, Ripe Tomatoes, Capers and Lettuce  
Individually Baked Egg Frittatas  
With Artichokes, Olives, Roasted Tomatoes and Crumbled  
▶ Laura Chenel Goat Cheese

▶ *Laura's Chenel's Chevre uses natural goat's milk to create cheeses made by artisans who incorporate traditional French technique.*

Cinnamon Scented Brioche French Toast  
With Apple Raisin Compote, Warm Vermont Maple Syrup  
and Whipped Creamery Butter  
Applewood Bacon and Country Link Sausage  
Signature Breakfast Potatoes with  
Sweet Peppers and Onions  
Chef's Selection of Breakfast Pastries and Muffins with  
Sweet Creamery Butter, Preserves and Marmalade  
Freshly Brewed Kona Blend Coffee and Select Teas

## SALES CATERING CONFERENCE SERVICE 877.763.2267

Price is per person. 15 Person minimum required for breakfast buffets. Buffets are designed to last a maximum of 2 hours. Buffet Items are prepared based on actual guarantee and are not transferable to refreshment breaks. Service Charge 21% | Tax 8.1% Menu items are subject to change 30 days prior to event based on availability and product seasonality. Menus are valid through 6/30/2012.

A scrumptious collection of flavors to satisfy every individual appetite.

# BUFFET BREAKFAST

THE COSMOPOLITAN™  
OF LAS VEGAS

## MORNING KICK START

\$40PP

- Freshly Squeezed Orange and Grapefruit Juice
- Selection of Assorted Fruit Juices
- Seasonal California Harvest Fruits  
With Assorted Melons and Berries
- Homemade Granola and Assorted Cereal  
With 2% and Non-Fat Milk
- Farm Fresh Scrambled Eggs  
With Olive Oil Roasted Tomatoes and Garden Herbs
- Cinnamon Scented Brioche French Toast  
With Apple Raisin Compote, Warm Vermont Maple Syrup,  
and Whipped Creamery Butter

## MORNING KICK START (CONTINUED)

\$40PP

- ▶ Applewood Bacon and Country Link Sausage
- Signature Breakfast Potatoes with  
Sweet Peppers and Onions
- Teardrop Tomato and Goat Cheese Tartlets  
With Rosemary and Olive Oil Drizzle
- Chef's Selection of Breakfast Pastries and Muffins with  
Sweet Creamery Butter, Preserves and Marmalade
- Freshly Brewed Kona Blend Coffee and Select Teas

## THE CLASSICS

\$35PP

- Freshly Squeezed Orange and Grapefruit Juice
- Selection of Assorted Fruit Juices
- Seasonal California Harvest Fruits  
With Assorted Melons and Berries
- Homemade Granola and Assorted Cereal  
With 2% and Non-Fat Milk
- Stonyfield Farms Organic Yogurt
- Farm Fresh Scrambled Eggs  
With Monterey Jack Cheese and Chives
- Applewood Bacon and Country Link Sausage
- Signature Breakfast Potatoes with  
Sweet Peppers and Onions
- Chef's Selection of Breakfast Pastries and Muffins with  
Sweet Creamery Butter, Preserves and Marmalade

▶ *Applewood Bacon has a distinctly sweet, yet savory, flavor that is unique to bacon smoked with the burning wood of apple trees.*

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Distinct and memorable, create a unique experience by adding one of our original, signature enhancements to your buffet or continental-style meal.

## ENHANCEMENTS BREAKFAST

THE COSMOPOLITAN™  
OF LAS VEGAS

### BREAKFAST SANDWICHES

\$108 PER DOZEN

#### Please Select One:

- Sausage, Egg and Cheese on English Muffin
- Bacon, Egg and Cheese on Buttery Croissant
- Eggs Florentine with Roasted Tomatoes on Buttery Croissant
- Egg and Cheese Breakfast Burritos with Salsa and Guacamole

### ► BAGEL AND SCHMEAR

\$60 PER DOZEN

Assorted Soft Bagels, Philadelphia Cream Cheese, Smoked Salmon Schmear, Mixed Berry Schmear. Toast Station Provided

► *"Schmear" is a word of Yiddish origin, which originally referred to the spread of cream cheese on a bagel, now expanded to mean anything that can be spread, including hummus.*

### ORGANIC BROWN AND WHITE HARD BOILED EGGS

\$36 PER DOZEN

### SANTA BARBARA SMOKEHOUSE SALMON

\$20PP

Sliced Red Onion, Vine Ripe Tomatoes, Capers and Lettuce, Assorted Soft Bagels, Philadelphia Cream Cheese and Garlic Chive Schmears. Toast Station Provided

### SCRAMBLED FARM FRESH EGGS AND BACON

\$12PP

### FRESHLY BAKED BREAKFAST BREADS

\$10PP

#### Please Select Three:

- Banana Nut Bread
- Date Nut Bread
- Cinnamon Raisin Brioche
- Cheese Bread
- Seasonal Scones
- Cranberry Orange Bread

All Breakfast Breads are served with Nutella, Vanilla Orange Cream Cheese and Sweet Creamery Butter

### HOT OATMEAL

\$7PP

Made with Whole Milk, Brown Sugar and Cinnamon. Served with Assorted Dry Fruits

## SALES CATERING CONFERENCE SERVICE 877.763.2267

Price is per person unless otherwise specified. 15 Person minimum required for breakfast buffets. Buffets are designed to last a maximum of 2 hours. Items are meant to enhance your continental or breakfast buffet experience and are considered breakfast when three or more items are selected. Enhancement items are not transferable to refreshment breaks. Service Charge 21% | Tax 8.1% Menu items are subject to change 30 days prior to event based on availability and products seasonality. Menus are valid through 6/30/2012.

A mix of modern and classic offerings. Sit back, relax and start the morning off right with our original selections, graciously served at your table.

# PLATED BREAKFAST

THE COSMOPOLITAN™  
OF LAS VEGAS

## CHEF'S FAVORITES 300 PERSON MAXIMUM

\$40PP

Freshly Squeezed Orange Juice

Sun-Ripened California Ruby Red Strawberries with  
Vanilla Bean Chantilly Cream

Traditional Eggs Benedict

▶ Two Poached Eggs, Real Canadian Peameal Bacon  
Toasted English Muffin served with Hollandaise Sauce

▶ *Peameal Bacon is a unique type of Canadian bacon cured in sweet pickle, with crust made from yellow peameal or peas. Its flavor is deliciously sweet with a hint of salty zest.*

Blistered Green Asparagus & Olive Oil Roasted Tomatoes

Chef's Selection of Breakfast Pastries and Muffins with  
Sweet Creamery Butter, Preserves and Marmalade

Freshly Brewed Kona Blend Coffee and Select Teas

## GOOD MORNING

\$35PP

Freshly Squeezed Orange Juice

Seasonal Tropical Fruit and Organic Yogurt Parfait  
layered with Homemade Granola

Classic Brioche French Toast

### Please Select One:

- Whipped Cinnamon Butter and Vermont Maple Syrup
- Mixed Berry Compote and Mascarpone Cheese
- Caramelized Bananas and Peanut Butter Drizzle
- Vanilla Orange Butter

### Please Select One:

- Applewood Bacon
- Country Link Sausage
- Smoked Ham
- Sweet and Spicy Italian Sausage
- Saag's Chicken Apple Sausage

Chef's Selection of Breakfast Pastries and Muffins with  
Sweet Creamery Butter, Preserves and Marmalade

Freshly Brewed Kona Blend Coffee and Select Teas

## SALES CATERING CONFERENCE SERVICE 877.763.2267

Price is per person. 10 Person minimum required. Plated breakfasts are designed to last a maximum of 2 hours. Items are prepared based on actual guarantee, are not transferable to refreshment breaks and are limited to items consumed during the function. Service Charge 21% | Tax 8.1% Menu items are subject to change 30 days prior to event based on availability and product seasonality. Menus are valid through 6/30/2012.

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# PLATED BREAKFAST

THE COSMOPOLITAN™  
OF LAS VEGAS

## WEST COAST BISTRO BREAKFAST

\$35PP

Freshly Squeezed Orange Juice  
Organic Yogurt, Housemade Granola with Dried Fruits and Honeycomb  
California Spinach and Gruyère Quiche  
Roasted Campari Tomato with Bread Crumbs  
Petite Garden Salad with Vinaigrette  
Chef's Selection of Breakfast Pastries and Muffins with Sweet Creamery Butter, Preserves and Marmalade  
Freshly Brewed Kona Blend Coffee and Select Teas

## THE CLASSICS

\$30PP

Freshly Squeezed Orange Juice  
Farm Fresh Scrambled Eggs Snipped Garden Herbs  
Olive Oil Roasted Tomatoes

### Please Select One:

- Applewood Bacon
- Country Link Sausage
- Smoked Ham
- Sweet and Spicy Italian Sausage
- ▶ Saag's Chicken Apple Sausage
- Signature Breakfast Potatoes with Sweet Peppers and Onions

▶ *Saag's handcrafted sausages and deli meats are crafted by artisans who take pride in their work.*

Chef's Selection of Breakfast Pastries and Muffins with Sweet Creamery Butter, Preserves and Marmalade  
Freshly Brewed Kona Blend Coffee and Select Teas

## SALES CATERING CONFERENCE SERVICE 877.763.2267

Price is per person. 10 Person minimum required. Plated breakfasts are designed to last a maximum of 2 hours. Items are prepared based on actual guarantee, are not transferable to refreshment breaks and are limited to items consumed during the function. Service Charge 21% | Tax 8.1% Menu items are subject to change 30 days prior to event based on availability and product seasonality. Menus are valid through 6/30/2012.

Kick your morning meal up a notch with our exceptional station selections created to enrich your continental breakfast or buffet.

STATIONS

# BREAKFAST

THE COSMOPOLITAN™  
OF LAS VEGAS

**PREPARED TO ORDER OMELET STATION** **\$16PP**  
**WITH SEAFOOD** **\$28PP**

Meats

Applewood Bacon, Smoked Ham, Chorizo Sausage,  
Saag's Chicken Apple Sausage, Homemade Fennel Sausage

Vegetables

Caramelized Onions, Roasted Peppers, Wild Mushrooms,  
Vine Ripe Tomatoes, Haas Avocado, Bloomsdale Spinach,  
Asparagus, Capers, Artichoke Hearts

Cheese

Gruyere, Monterey Jack, Sharp Cheddar,  
Laura Chenel Goat Cheese, Crumbled Feta, Manchego

Seafood

Rock Shrimp, Smoked Salmon, Dungeness Crab, Lobster

**MADE TO ORDER SEASONAL FRUIT AND** **\$15PP**  
**ORGANIC YOGURT PARFAIT STATION**

Assorted Seasonal Melons and Berries, and Organic Yogurt  
Layered with Homemade Granola, Assorted Fruit Purées,  
Syrups and a Selection of Fresh Herbs

**HAND CARVED CANDY-CURED BACON STATION** **\$15PP**

Warm Pretzel Bread and Honey Mustard Glaze

**SEASON'S BEST CARVED TO ORDER FRUIT STATION** **\$14PP**

A Market Fresh Selection of the Season's Best Fruits,  
Melons, Grapes and Berries. Served with Organic Yogurt,  
Balsamic Syrup, Flavored Chantilly Cream and Raw Honey.

**CORNED BEEF BRISKET STATION** **\$400**

*Serves approx. 25 people*

Carved to Order and Served with Potato Hash,  
Southern Spices and Hollandaise Sauce.

**MALTED BELGIAN WAFFLE STATION** **\$12PP**

*300 person maximum*

Assorted Berries, Syrup, Compotes, Seasonal Butters, Chantilly Cream

**HOT OFF THE PRESS BREAKFAST PANINI STATION** **\$12PP**

Prepared Breakfast Sandwiches Panini Pressed to Order

**Please Select One:**

- Bacon, Egg and Cheese on Ciabatta Bread
- Sausage, Egg and Cheese on Belgian Waffles
- Italian Peppers and Eggs on Crusty Italian Bread
- Scrambled Eggs and Grilled Vegetables on Country Wheat

## SALES CATERING CONFERENCE SERVICE 877.763.2267

Prices based on 1 portion per person. Considered breakfast when 3 or more stations are selected. Minimum of 75 guests required for each station, includes one chef attendant. Stations designed to last a maximum of 2 hours. Station items are prepared based on actual guarantee and are not transferable to refreshment breaks. Service Charge 21% | Tax 8.1% Menu items subject to change 30 days prior to event based on availability and product seasonality. Menus are valid through 6/30/2012.

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THE COSMOPOLITAN™  
*of LAS VEGAS*

BREAK TIME

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Whether it's a mid-morning snack or an afternoon re-charge session, our wide assortment of delicious and refreshing options will get your group back in the swing of things.

# BREAK TIME

THE COSMOPOLITAN™  
OF LAS VEGAS

## LEMONADE STAND

\$22PP

Fresh Tahitian Vanilla Bean, Strawberry Lime, and Arnold Palmer Lemonades  
Exotic Seasonal Fruit Tartlets  
Mini Lemon and Key Lime Pies  
Homemade Frozen Push-Pops  
Sliced Sugar Baby Watermelon  
Bottled Water, Minute Maid Juices,  
Chilled Sodas, Coffee & Tea Service

## RE-ENERGIZE

\$22PP

A Combination of Energy and Power Drinks  
Chilled Illy Coffee Drinks  
Assorted Power Bars and Novelty Candy  
Assorted Individual Bottles of All Natural Fruit Smoothies  
Activate® Bottled Waters  
Freshly Brewed Kona Blend Coffee (No Decaf here!)

## JUST DESSERTS

\$22PP

Freshly Baked Chunky Chocolate, Macadamia Nut, Oatmeal Raisin, and Peanut Crunch Cookies  
Mini American Apple, Peach and Cherry Pies  
Mini Chocolate Banana Tart  
Chocolate-Covered Bacon Strips  
Bottled Water, Minute Maid Juices, Chilled Sodas  
Freshly Brewed Kona Blend Coffee

## CHOCOLATE, CHOCOLATE, AND MORE CHOCOLATE

\$21PP

Chocolate Covered Long-Stem Strawberries  
Chocolate Chip Cookies  
Chocolate Brownies  
Assorted Chocolate Bonbons  
Milk Chocolate Lollipops  
Salted Chocolate Cocoa Bean Sticks  
Bottled Water, Minute Maid Juices, Chilled Sodas  
Freshly Brewed Kona Blend Coffee

## SALES CATERING CONFERENCE SERVICE 877.763.2267

Price is per person. 15 Person minimum required. Breaks are designed to last a maximum of .5 hour. For extended service please consult with your catering professional. Break items are prepared based on actual guarantee and are limited to item consumed during the break. Service Charge 21% | Tax 8.1% Menu items are subject to change 30 days prior to event based on availability and product seasonality. Menus are valid through 6/30/2012.

Whether it's a mid-morning snack or an afternoon re-charge session, our wide assortment of delicious and refreshing options will get your group back in the swing of things.

# BREAK TIME

THE COSMOPOLITAN™  
OF LAS VEGAS

## AU NATUREL

\$19PP

Melon, Pineapple and Organic Yogurt Shooters  
Assorted Whole Seasonal Fruits  
Dried Fruits and Fruit Chips  
Individually-Wrapped Granola Bars, Trail Mix and Mixed Nuts  
Assorted Individual Bottles of All Natural Fruit Smoothies  
Freshly Brewed Kona Blend Coffee

## ITALIAN GELATO STATION

\$19PP

25 person minimum required

### Please Select Four:

- Lemoncello
- Pistachio Amarena Cherry
- Raspberry
- Mint Chip
- Stracciatella
- White Chocolate Coffee Crunch
- Biscotti Gianduja
- Salted Peanut Caramel
- Tiramisu
- Sugar Free Chocolate

Served with Freshly Brewed Illy Blend Coffee

## THE FRENCH QUARTER

\$18PP

Assorted Freshly Baked Beignets Rolled in Cinnamon Sugar or Vanilla Bean Ginger Cane Sugar

Vanilla Anglaise and Seasonal Fruit Compote

- ▶ Shamrock Farms Low and Non-Fat Milk, Chocolate Milk, Strawberry Milk

Freshly Brewed Kona Blend Coffee

▶ Shamrock Farms, one of the largest family-owned and operated dairies in the U.S., provides their cows with a clean, comfortable environment, so they are able to produce the highest quality of fresh, delicious milk.

## SOUTH OF THE BORDER

\$21PP

- ▶ Picadillo Style Beef, Chicken, and Vegetable-Filled Empanadas, Tortilla Chips with Fire-Roasted Tomato Salsa and Guacamole, Guava and Cream Cheese Filled Pastelitos

Chilled Illy Coffee Drinks

Freshly Brewed Kona Blend Coffee

▶ Picadillo is a traditional Latin American dish, and the name comes from the Spanish word "picar", meaning "to chop" or "to mince."

## SALES CATERING CONFERENCE SERVICE 877.763.2267

Price is per person. 15 Person minimum required. Breaks are designed to last a maximum of .5 hour. For extended service please consult with your catering professional. Break items are prepared based on actual guarantee and are limited to item consumed during the break. Service Charge 21% | Tax 8.1% Menu items are subject to change 30 days prior to event based on availability and product seasonality. Menus are valid through 6/30/2012.

Whether it's a mid-morning snack or an afternoon re-charge session, our wide assortment of delicious and refreshing options will get your group back in the swing of things.

# BREAK TIME

THE COSMOPOLITAN™  
OF LAS VEGAS

## GRAB AND GO

\$16PP

- Individually-Wrapped Sweet and Salty Snacks
- Assorted Whole Seasonal Fruits
- Bottled Water, Minute Maid Juices and Chilled Sodas
- Freshly Brewed Kona Blend Coffee

## A FRESH BREWED BREAK

\$14PP

- Illy Coffee and Made-to-Order Espresso
- Chilled Illy Coffee Drinks
- Assorted Homemade Biscotti and Florentine Cookies

► *Based in Trieste, Italy, Illy Coffee's careful balance of ingredients from South & Central America, India and Africa creates the unmistakable flavor.*

## TEENY TINY SANDWICH BREAK

\$60 PER DOZEN

### Individual Selections By The Dozen:

- Oven Roasted Turkey, Applewood Bacon, Jack Cheese, Guacamole on Mini Sourdough Bread
- Peppered Roast Beef, Emmental Swiss, Horseradish Mayo on Hearth Baked Whole Wheat Baguette
- Shaved Country Ham, Double Cream Brie, Balsamic Syrup on Honey Cracked Pumpernickel Roll
- Prosciutto Americano, Provolone, Muffaletta Spread on Artisan Olive Bread
- Grilled Marinated Garden Vegetables, Smoked Mozzarella, Basil Pesto on Herb Ciabatta Bread
- Rustic Ahi Tuna Salad, Thick Tomato, Frisee Lettuce, Red Pepper Aioli on Caramelized Red Onion Roll

► *"Ahi" is the Hawaiian name for Yellowfin Tuna, a delicious fish with a medium-mild flavor that is enhanced through grilling or cooking.*

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Satisfy individual cravings and take your experience to the next level with these delicious additions.

# A LA CARTE

THE COSMOPOLITAN™  
OF LAS VEGAS

## BEVERAGES

Illy Coffee	\$84 PER GALLON
Freshly Brewed Kona Blend Coffee	\$77 PER GALLON
Selection of Hot Teas	\$77 PER GALLON
Freshly Brewed China Mist Iced Tea	\$77 PER GALLON
Bottled Regular and Diet Nestea Iced Teas	\$72 PER DOZEN
Bottled Smart Water	\$96 PER DOZEN
Dasani Bottled Water	\$84 PER DOZEN
Cosmopolitan Bottled Water	\$60 PER DOZEN
Bottled Badoit or San Pellegrino Sparkling Water	\$60 PER DOZEN
Mexican Coke Bottles	\$65 PER DOZEN
Bottled Coca Cola, Diet Coke and Sprite	\$60 PER DOZEN
Assorted Individual Bottles of All Natural Fruit Smoothies	\$72 PER DOZEN
Freshly Squeezed Orange and Grapefruit Juice	\$75 PER GALLON
Assorted Fruit Juices (Apple, Grape, Tomato, Cranberry)	\$75 PER GALLON
Red Bull Energy Drinks	\$72 PER DOZEN

## MORNING MUST-HAVES

Artisanal Breakfast Pastries Danishes, Croissants, Breakfast Scones	\$60 PER DOZEN
Bagels and Philly Cream Cheese	\$56 PER DOZEN
Assorted Freshly Baked Muffins Banana Nut, Lemon Blueberry, Raspberry, Chocolate Chip	\$56 PER DOZEN
Individually Boxed Breakfast Cereals with Milk	\$48 PER DOZEN
▶ Stonyfield Farms Organic Yogurts	\$48 PER DOZEN
Assorted Whole Fruits	\$36 PER DOZEN

▶ *“Organic Farming” was a term first coined by Lord Northborne in 1939, in his book Look to the Land, to describe a holistic, ecologically balanced approach to farming.*

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# A LA CARTE

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OF LAS VEGAS

## MUNCHIES

Signature Mixed Nut Blend <i>Serves 20</i>	\$96 PER BOWL
Corn Tortilla Chips with Salsa and Guacamole <i>Serves 25</i>	\$80 PER BOWL
Sundried Fruit Chips (Individual Bags)	\$72 PER DOZEN
Rusty's Potato Chips (Individual Bags)	\$72 PER DOZEN
Hummus and Pita Chips <i>Serves 25</i>	\$70 PER BOWL
Warm Soft Pretzels, Yellow Mustard, Beer Cheese	\$66 PER DOZEN
House Made Potato Chips with French Onion Dip <i>Serves 25</i>	\$56 PER BOWL
Assorted Power and Energy Bars	\$55 PER DOZEN
Hard Pretzels <i>Serves 20</i>	\$40 PER BOWL
Kettlecorn Popcorn <i>Serves 20</i>	\$40 PER BOWL

## SWEET TREATS

PB&J-Filled Chocolate Cups	\$72 PER DOZEN
Individually Baked Chocolate and Citrus Pound Cakes	\$69 PER DOZEN
Chocolate Dipped Strawberries	\$69 PER DOZEN
Vanilla Madeleines with Strawberries and Lemon Curd	\$69 PER DOZEN
Selection of Freshly Baked Miniature Pies	\$66 PER DOZEN
▶ Good Humor Ice Cream Bars	\$65 PER DOZEN
Assorted Fudge Brownies and Blondies	\$52 PER DOZEN
Curty Wurty Gourmet Popsicles	\$48 PER DOZEN
Assorted Cookies Baked Fresh Daily	\$48 PER DOZEN
Novelty Candy	\$40 PER DOZEN
Frozen Otter Pops in Assorted Flavors	\$24 PER DOZEN

▶ *Good Humor Ice Cream started in 1920, and its name comes from the belief that a person's "humor", or temperament, is related to the humor of the palate (sense of taste).*

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THE COSMOPOLITAN™  
of LAS VEGAS

# AFTERNOON DELIGHT

LUNCH MENU

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Entice and gratify your guests with a tasty selection from this assortment of delectable options. Served at your table with pleasure.

PLATED  
**LUNCH**

THE COSMOPOLITAN™  
OF LAS VEGAS

**THE KING'S FARE**

**\$65PP**

Chilled Butter Poached Half Lobster Tail  
Tender Frisee Lettuce and Pencil Bean Salad  
Clementine and Cognac Dressing

USDA Prime Naturally Raised NY Steak  
Madiera Mushrooms and Signature Steak Sauce

Giant Kettle Fries with Truffle and Parmesan

Seasonal Market Vegetables

Tiramisu  
Coffee-Soaked Lady Fingers  
Crème Anglaise

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

**CARIBBEAN EXPERIENCE**

**\$60PP**

Margarita Marinated Colossal Shrimp  
Pineapple Carpaccio, Peppered Greens, Tiny Tomatoes  
Toasted Pepitas and Citrus Cumin Dressing

Chocolate and Cocoa Braised Kobe Beef Short Ribs  
Natural Braising Jus

White Sweet Potato Puree

Seasonal Market Vegetables

Dulce De Leche Cheesecake  
Graham Cracker Crust  
Coconut Rum and Vanilla-Infused Strawberries

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

**PICNIC IN CENTRAL PARK**

**\$55PP**

Baby Gem Lettuces, Roasted Red Peppers,  
Shaved Parmesan, Grissini Bread Sticks and  
Creamy Caesar Dressing

Charred Corn and Jumbo Lump Crab Crusted Mahi Mahi  
Valencia Orange Buerre Blanc

Fingerling Potato and Patty Pan Succotash

Seasonal Market Vegetables

Lavender Scented Crème Brûlée  
with a Cinnamon Shortbread Cookie

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

**SALES CATERING CONFERENCE SERVICE 877.763.2267**

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# PLATED LUNCH

THE COSMOPOLITAN™  
OF LAS VEGAS

## MARKET-FRESH FARE

\$50PP

Crisp Belgian Endives and Hearts of Celery, Smoked Almonds,  
Sundried Cranberries and Fresh Citrus Segments  
Lemon/Honey and Shallot Vinaigrette

Porcini Dusted Bone-In Berkshire Pork Chop  
Apple Brandy Reduction

Braised Gigante Beans and Escarole

Seasonal Market Vegetables

Chocolate Crunchy Hazelnut Cream  
Flourless Chocolate Biscuit, Salted Caramel Sauce

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

## A MEDITERRANEAN MID-DAY \$45PP

Mezzaluna Salad with Ricotta Salata, Olives,  
Garbanzo Beans, Tiny Beans, Pickled Red Onions  
and Pomegranate Balsamic Dressing

Tuscan Stuffed Breast of Naturally Raised Chicken  
Fontina, Slow Roasted Tomatoes, Spinach  
Port Wine and Mission Fig Jus

Sea Salt and Herb Roasted Fingerling Potatoes

Seasonal Market Vegetables

Opera Cake, Espresso Soaked Biscuit  
with a Baileys Crème Anglaise

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

## CRISP FLAVORS FROM THE CAPE

\$45PP

Hydro Bibb Lettuce Leaves  
Truffle Tremor Goat Cheese, Caramelized Pear,  
Candied Pecans, Cracked Dijon and Champagne Vinaigrette

Copper Pan Roasted Wild Salmon Filet  
Lemon, Thyme Buerre Blanc

Sour Cream and Chive Infused Duchess Potatoes

Seasonal Market Vegetables

Dark Chocolate Praline Mousse with  
Caramelized Hazelnuts, Apricot Sauce

Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

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PLATED  
**LUNCH**

THE COSMOPOLITAN™  
OF LAS VEGAS

**THE FARMER'S DAUGHTER'S FEAST**

**\$40PP**

- ▶ Cobb Salad  
Tomato, Bacon, Avocado, Cooked Egg,  
Aged Monterey Jack Cheese  
Brown Derby Dressing
- Roasted Garlic and Honey Dijon  
Naturally Raised Organic Chicken  
Sherry Chicken Jus
- Parsnip and Potato Puree
- Seasonal Market Vegetables
- Key Lime Tart  
Vanilla Sable, Raspberry Sauce,  
Seasonal Berries
- Hearth Baked Bread and Rolls with Creamy Butter
- Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

**RAPTURE ON THE RIVIERA**

**\$40PP**

- Sun Ripened Tomato and Basil Bisque  
Mini Jarlsberg Grilled Cheese
- Seared Rare Ahi Tuna Nicoise Salad  
Fingerling Potatoes, Egg, Nicoise Olives,  
Haricot Vert, Tiny Tomatoes, Tender Greens,  
Shallot and Herb Vinaigrette
- Exotic Fresh Fruit Tart  
Shortbread Cookie, Passion Fruit Cream,  
Mango Sauce
- Hearth Baked Bread and Rolls with Creamy Butter
- Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

▶ *The Cobb Salad was invented in the 1930s at the Hollywood Brown Derby. Named for the restaurant's owner, Robert Howard Cobb, its popularity quickly spread across the country.*

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# BUFFET LUNCH

THE COSMOPOLITAN™  
OF LAS VEGAS

## DOWN HOME SOUTHERN STYLE

\$52PP

Snipped Field Greens  
Sun-Ripened Tomatoes, Marinated Chickpeas,  
Seedless Cucumbers  
Buttermilk Ranch Dressing, and Balsamic Dressing

Honeysuckle Sweet Potato Salad  
Granny Smith Apples and Candied Pecans

Southern Style Macaroni Salad  
Diced Country Ham, Roasted Corn,  
Sundried Apricots and Charred Spring Onions

Pit Roasted 'Shut Yo Mouth' Rotisserie Style Chicken  
Tobacco Onions and Blackstrap Molasses BBQ Sauce

Blackened Coastal Snapper Filets  
Tomato, Jicama and Pineapple Salsa,  
Red Onion and Caper Remoulade

Baked Mac and Cheese Cobbler

Jalapeno Cheddar Cornbread  
Sweet Creamery Butter

Seasonally Inspired Fresh Fruit Selection

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

## DESSERT SELECTIONS

Please Select Three:

- Spiced Pumpkin Pots De Crème
- Grandma's Assorted Cookie Jar
- Mini Seasonal Fruit Pies
- Warm Bourbon Bread and Butter Pudding

## DOWN HOME SOUTHERN STYLE ENHANCEMENT

SERVES APPROXIMATELY 25 PEOPLE

BBQ Spice Rubbed Beef Brisket  
Served with Cabbage and Carrot Coleslaw  
Bread and Butter Pickles and Assorted Mini Rolls

Fresh Tahitian Vanilla Bean, Strawberry Lime  
and Arnold Palmer Lemonades

\$400

\$56 PER GALLON

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# BUFFET LUNCH

THE COSMOPOLITAN™  
OF LAS VEGAS

## HOT IN HAVANA

\$53PP

Cuban Black Bean Soup  
Tri-Colored Tortilla Sticks

Shrimp Mojito Shooters  
Crisp Plantain, Avocado Tropical Fruit Salsa

Island Greens  
Marinated Hearts of Palm, Tiny Tomatoes,  
Toasted Pepitas, Cilantro Lime Dressing

Cured Manchego Cheese with Piquillo Peppers,  
Gourmet Olives, Caperberries, Spiced Cashews,  
Cracked Pepper and Spanish Olive Oil

Pineapple Glazed Mahi Mahi Filet  
Orange Fennel Salad, Cilantro Butter Sauce

Chimichurri Rubbed Chicken Carnitas  
Soft Flour Tortillas, Pickled Radish,  
Diced Onion, and Fresh Cilantro

Crispy Island Chips  
Taro Root, Cassava, Plantain, Yucca, Boniato

Manny's Salsa Stand  
Featuring a Variety of Homemade Hot and Mild  
Red and Green Salsas

Selection of Tropical Fruits

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

## DESSERT SELECTIONS

Please Select Three:

- Exotic Fruit Tart on a Sugar Cane Galleta
- Caramelized Banana and Chocolate Rum Tarts
- Dulce De Leche Cheesecakes
- Espresso, Caribbean Chocolate Tart
- Mini Banana Cream Pies

## HOT IN HAVANA ENHANCEMENTS

Serves approximately 30 people

Cuban Style Roasted Leg of Pork  
Sour Orange Mojo, Sweet Onions  
Mango BBQ Sauce

\$475

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# BUFFET LUNCH

THE COSMOPOLITAN™  
OF LAS VEGAS

## THE RUSTIC AMERICAN TABLE

\$50PP

Coastal Seafood Chowder  
Fresh Chives, Harvey Bristol Cream Sherry

Locally Farmed Organic Heirloom Carrot Salad  
Rocket Greens, Toasted Almonds, Fresh Dates  
Cumin Dressing

► Sea Salt Roasted Beet Salad  
Laura Chenel Goat Cheese, Golden Raisins, Pistachios  
Mixed Baby Greens, and Herbed Shallot Dressing

Wildflower Honey and Pommery Mustard Rubbed Chicken Breast  
Cippolini Onion Essence

Pressed Short Rib Grilled Cheese Sandwiches  
Bel Paese Cheese, Garlic Butter Brushed Sourdough Bread

Pesto Rubbed Alaskan Run Wild Salmon  
Sweet Corn, Zucchini and Baby Leek Fricassee

Artisanal Breads and Rolls

Fresh Seasonal Fruit Salad

Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

## DESSERT SELECTIONS

Please Select Three:

- Meyer Lemon Custard
- Seasonal Fruit Tarts
- Warm Peach Cobbler
- Chocolate Pecan Tarts
- Citrus Crème Brûlée

► *Sea salt is obtained from solar evaporation of sea water and contains a variety of minerals that play a role in keeping the body's electrolytes in a healthy balance.*

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# BUFFET LUNCH

## VIVA ITALIA

\$50PP

THE COSMOPOLITAN™  
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Zuppa Alla Pasta Fagioli

Capri Salad

Vine Ripe Tomatoes, Fresh Mozzarella,  
Torn Basil, Aged Balsamic and Olive Oil

Marinated Grilled and Chilled Asparagus,  
Pancetta Confetti, Charred Sweet Tooth Peppers  
Cracked Pepper and Preserved Lemon Oil

Italian Submarine Sandwiches

Soppressata, Genoa Salami, Mortadella, Ham,  
Provolone, Shaved Lettuce, Thinly Sliced Tomatoes,  
Hot and Sweet Italian Peppers

Wood Stone Fired Pizzas

### Please Select Two:

- Meatball, Roasted Peppers and Fontina Cheese
- White Pizza: Ricotta, Mozzarella and Basil Pesto
- Pepperoni, Mushrooms and Green Peppers
- Four Cheese: Mozzarella, Fontina, White Cheddar and Parmesan
- Italian Sausage, Roasted Tomato and Caramelized Onion

Piccata Style Chicken

Lemon Caper Butter Sauce, Fried Sage Leaves

Marinated Olive Antipasto with Ricotta Salata  
and Pepperoncini

Tuscan Style Breads and Rolls

Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

## DESSERT SELECTIONS

### Please Select Three:

- Mini Baked Ricotta Cheesecakes
- Mini Tiramisu Cups
- Handmade Cannolis with Chocolate & Pistachios
- Italian Coffee Espresso Tarts
- Limoncello Custard Tartlets

## VIVA ITALIA ENHANCEMENTS

Classic Caesar Salad

\$7PP

Baked Little Ear Pasta with Braised Pork Sugo  
Roasted Artichokes, Pomodoro Tomatoes,  
Whipped Ricotta, Melted Pecorino Cheese

\$12PP

Espresso Bar

\$11PP

Illy Brand Espresso Made to Order  
Served with Assorted Homemade Biscotti  
and Florentine Cookies

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# BUFFET LUNCH

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OF LAS VEGAS

## HARMON DELI

\$45PP

Old Fashioned Chicken Noodle Soup  
California Baby Greens  
Sweet Onions, Beefsteak Tomatoes,  
Crumbled Feta Cheese,  
Buttermilk Ranch Dressing and Cracked Dijon Vinaigrette  
Seasonal Pasta Salad  
Yukon Potato Salad  
Assorted Cold Cut Display  
Thinly Sliced Turkey Breast, Black Forest Ham,  
Peppered Roast Beef, Genoa Salami,  
Sweet Italian Soppressata  
Selection of Cheeses  
Swiss, Sharp Cheddar, Muenster and Provolone  
Mason Jars of Pickles and Sours  
Crisp Lettuce, Sliced Vine Tomatoes, Shaved Onions  
Hearth Baked Breads and Artisan Rolls  
Mayonnaise, Horseradish and Stone Ground Mustards  
Fresh Seasonal Fruit Salad  
Freshly Brewed Kona Blend Coffee, Select Teas,  
and Brewed Iced Tea

## DESSERT SELECTION

Please Select Three:

- Mini New York Cheesecakes
- Pecan and Walnut Chocolate Tarts
- Carrot Cake Squares with Cream Cheese Frosting
- Mini Apple Crumble with Sugar Dust
- Homemade Assorted Cookies

## OVERSIZED DELI SANDWICH ENHANCEMENTS

\$10PP

Please Select One:

- Griddled Oversized Reuben Sandwiches  
On Thick Cut Marbled Rye Bread
- Philly Cheese Steak Sandwiches with Onions and Provolone
- Hot Shaved Pastrami Sandwiches with Swiss Cheese  
and B&B Pickles
- Ahi Tuna Melts with Aged Cheddar on Soft Sourdough Bread

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# BUFFET LUNCH

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OF LAS VEGAS

## THE GREAT SANDWICH STACK-UP

\$48PP

Seasonal Vegetable Minestrone

Bloomsdale Spinach Salad  
California Strawberries, Humboldt Fog  
Blue Cheese, Spiced Walnuts,  
Sourdough Croutons, White Balsamic Dressing

Marinated Cucumber, Tomato and Red Onion Salad  
Ricotta Salata, Red Wine and Shallot Dressing

Baby Red Bliss Potato Salad  
Crunchy Green Beans, Caramelized Onions, Golden Raisins,  
Tarragon and Cracked Dijon Dressing

Artisan Style Deli Sandwiches  
Served on Artisan Sandwich Rolls or as Wraps

### Please Select Three:

- Roasted Turkey, Bacon, Monterey Jack Cheese and Guacamole
- Medium Rare Roast Beef, Swiss and Horseradish Sauce
- Country Ham, Brie and Apple with Stone Ground Mustard
- Grilled Chicken BLT with Pesto Mayo
- ► Smoked Salmon with Lettuce, Tomato, Onion and Capers Crème Fraiche
- Mozzarella, Tomato and Basil with Balsamic and Extra Virgin Olive Oil
- Marinated Grilled Vegetables with Roasted Pepper Aioli
- Devilish Egg Salad with Pimientos and Smoked Paprika
- Albacore Tuna Salad with Lemon Pepper Greens

Mason Jars of Pickles and Sours

Kettle Chips with French Onion Dip

Fresh Seasonal Fruit Salad

Freshly Brewed Kona Blend Coffee, Select Teas  
and Brewed Iced Tea

## DESSERT SELECTIONS

### Please Select Three:

- Mini Cheesecakes
- Banana Coffee Cream Pies
- Chocolate Tarts
- Assorted Brownies and Blondies
- Lemon Meringue Pie

► Salmon is smoked when it is under three years of age, which preserves the full freshness and flavor of the fish.

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# BUFFET LUNCH

THE COSMOPOLITAN™  
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## THE GREAT SANDWICH STACK-UP ENHANCEMENT

Panini Press Station (\$3 Supplement)

Offer your guests a hot pressed Panini Style Sandwich from your existing sandwich selection  
(Wraps not included)

## BOXED LUNCH OPTION

\$40PP

Please select three:

- Oven Roasted Turkey  
Applewood Bacon, Jack Cheese  
and Chipotle Mayo on Sourdough Bread
- Peppered Roast Beef  
▶ Emmental Swiss and Horseradish Mayo  
On Onion Swiss Roll
- Shaved Country Ham with  
Double Cream Brie with Balsamic Syrup  
On Honey Cracked Pumpernickel Roll
- Sliced Prosciutto Americano with  
Provolone, Muffaletta Spread on Artisan Olive Bread
- Grilled Marinated Garden Vegetables with  
Smoked Mozzarella, Basil Pesto on Herb Ciabatta Bread
- Rustic Ahi Tuna Salad with  
Thick Tomato, Frisee Lettuce, Red Pepper Aioli  
On a Caramelized Red Onion Roll

All Boxed Lunches are served with Choice of Bottled Water or Soda, Seasonal Whole Fruit, Organic Kettle Chips and Giant Chunky Chocolate Cookies

▶ *Emmental is a cheese from Switzerland that originally came from the Emme valley in the canton of Bern, and its large holes are produced by bubbles during production.*

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of LAS VEGAS

# SAVORY SOIREES

RECEPTIONS MENU

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Full-flavored and divine, these sophisticated small bites are just enough to satisfy. Gracefully distributed to your guests by our Butler.

## HORS D'OEUVRES RECEPTIONS

THE COSMOPOLITAN™  
OF LAS VEGAS

### ASIAN INSPIRATIONS

Box Cut Ahi Tuna and Ripe Pineapple with Jalapeño and Tamarind Molasses	\$8
Crispy Pork Belly Skewers with Kalbi Glaze and Crushed Peanuts	\$7
Thai Beef or Chicken Satay with Spicy Thai Peanut Sauce	\$6
Bamboo Steamed Shrimp Shu Mai with Ponzu Dipping Sauce	\$6
Ginger Duck Potsticker with Orange Sauce	\$6
Bamboo Steamed Chicken Shu Mai with Ponzu Dipping Sauce	\$5
Filipino Vegetable Spring Roll with Hot and Sour Dipping Sauce	\$5
Crispy Fried Pork Potsticker with Hot and Sour Dipping Sauce	\$5
Steamed BBQ Pork Bun with Mandarin Orange Aioli	\$5
Pan-Steamed Shrimp and Chive Dumplings with Sambal Dipping Sauce	\$5

### ISLAND-STYLE INFLUENCES

Seared Scallop with Charred Fruit and Fresno Chili Salsa, Fresh Citrus	\$10
Salmon Tartare with American Caviar on Fingerling Potato Tostones	\$8
Ahi Poke Spoon with Wakami Salad and Pepper Threads	\$7
Individual 'Cubanito' Sandwich with Pork, Swiss, Pickles and Mustard	\$7
Coconut Smoked Chicken Tartlet with Avocado Fruit Salsa and Red Onion Escabeche	\$7
Hawaiian Style Kalua Pig Empanada with Grilled Pineapple Salsa	\$6
Picadillo Style Beef Empanada with Spicy Tomato Salsa	\$5
Curried Vegetable Samosa with Medjool Date and Mango Chutney	\$5

### MEDITERRANEAN MEZZES

Spicy Lamb Burger with Cool Cucumber, Fresh Mint and Yogurt Sauce, Sea Salt Mini Buns	\$8
Seared Ahi Tuna Crostini with Artichoke and Olive Tapenade	\$7
Stuffed Grape Leaves with Meyer Lemon Oil	\$6
Deviled Eggs with Smoked Paprika	\$6
Chicken Souvlaki Skewer with Tzatziki Sauce	\$6
Sundried Tomato and Olive Bruschetta	\$5
Phyllo Wrapped Spinach and Feta Purse	\$5
Miniature Greek Salad with Lemon Oregano Dressing	\$5

### SALES CATERING CONFERENCE SERVICE 877.763.2267

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## HORS D'OEUVRES RECEPTIONS

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### THE TUSCAN COUNTRYSIDE

'Chicken & Waffles' - Crisp Waffle Cones with Foie Gras Mousse, Maple Bacon Crackling	\$10
Maine Lobster Salad with Brown Bread and Tarragon	\$10
Tomato Gazpacho Shooters with Chilled Shrimp	\$9
Twice-Baked Tiny Potato with Boursin Cheese and Crumbled Bacon	\$9
Cornmeal-Battered Rock Shrimp 'Po Boys' with Harissa Mayo	\$9
Lobster and Chorizo Fritter with Saffron Aioli	\$9
Fried Mozzarella, Roma Tomatoes and Balsamic Syrup	\$8
Chorizo Stuffed Dates Wrapped in Bacon Pepperanada	\$8
► Seared Tenderloin of Beef on Rye Crostini with Gorgonzola and Red Onion Marmalade	\$7
Petite Dungeness Crab Cake with Grain Mustard Remoulade	\$7
Warm Tomato Soup with Mini Grilled Cheese	\$7
Mini Meatball Sliders with Pomodoro Sauce and Melted Mozzarella	\$7
Buffalo Style Chicken Bite with Crumbled Bleu Cheese Dressing	\$7
Salami Pick with Aged Provolone, Soppressata, Olives and Olive Oil	\$6
Deep Fried Risotto 'Arancini' with Asparagus, Truffle and Parmesan	\$6
Caesar on a Stick with Grilled Chicken, Herb Croutons, Parmesan Cheese, Creamy Caesar Dressing	\$6
Wild Mushrooms and Fontina in Puff Pastry	\$5
Plum Tomato Bruschetta with Toasted Pine Nut and Basil Pesto	\$5
Garlic Crostini with Local Goat Cheese and Piquillo Peppers	\$5
Caramelized Pear and Brie Purse with Balsamic Syrup	\$5

### CHEF'S SELECTION OF PASSED HORS D'OEUVRES FOR 45 MINUTES

\$35PP

Based on 5 Pieces Per Person

► *The beef from Cedar River Farms USDA Prime and Choice Natural Beef is naturally raised, naturally tender and naturally flavorful and has been touted "among the highest quality 100% natural beef you will ever eat."*

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## RECEPTION OPPORTUNITIES

THE COSMOPOLITAN™  
OF LAS VEGAS

### MEDITERRANEAN TAPAS

A creative selection of artfully presented platters and small plate

(SELECT THREE) \$20PP  
(SELECT SIX) \$42PP

- Green Asparagus with Toasted Almond Romesco and Manchego Shards
- Fried Haloumi Cheese with Roasted Piquillo Peppers, Olives and Olive Oil
- Grilled Eggplant with Smoked Tomato Bruschetta
- Moorish Lamb Skewers with Harissa Salsa
- Roasted Marrow Bones with Parsley Leaves, Capers & Onions, Garlic Crostini
- Marinated Artichokes with Fresh Herbs and Preserved Lemon
- Fattoush Salad with Vine Tomatoes and Cucumber
- Stewed Sweet Red and Yellow Peppers with Capers and Concentrated Tomato
- Marinated Garbanzo Bean Salad with Mixed Olives, Herbs and Crushed Pepper
- Traditional Spanish Style Tortilla with Potatoes and Onions
- Charred Spring Onion and Potato Tortilla
- Wood Roasted Wild Mushrooms in Saba
- Garlic Shrimp A La Plancha with Chermoula
- Baby Lamb Chops with Rosemary, Lemon and Olive Oil
- Mini Serrano Ham Bocaditos with Manchego Cheese and Romesco Sauce
- Crispy Spanish Paella Croquetas with Red Pepper Remoulade

### VIETNAMESE STREET FOOD

Please Select Three:

- Spring Rolls with Mint, Shiso, Cilantro and Lettuce Leaves
- Shrimp Summer Rolls
- Steamed Rice Wrapped in Lotus Leaves
- Seafood Fried Rice with Egg and Scallion
- Crispy Vegetable Rice Cakes
- Barbequed Pork Belly Satay
- Marinated Sweet Chili Glazed Chicken Wings
- Cold Noodles with Char Sui Pork and Pickled Vegetables
- Mini Banh Mi Sandwiches with Chinese Sausage and Pork Pate

All Served with Soy Sauce, Spicy Garlic Chili Sauce, Nuoc Cham Sauce, Sriracha, Lime Wedges and Oyster Sauce

\$24PP

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## RECEPTION OPPORTUNITIES

THE COSMOPOLITAN™  
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### CHINESE NOODLE AND DIM SUM BAR

\$23PP

Noodle Bar to Include Vermicelli Noodles and Vietnamese Meatballs in Pho Broth with Assorted Accompaniments (Garlic Chili Sauce, Fresh Lime, Mint, Cilantro, Shiso Leaf, Jalapeño, Bean Sprouts, and Oyster Sauce)

Dim Sum Bar based on a total of 6 pieces per person

#### Please Select Three:

- Seafood: Shrimp Ha Gao, Scallop Shu Mai, Golden Shrimp Ball, Crab Potsticker
- Meat: Chicken Shu Mai, BBQ Pork Bun, Chicken Chive Dumpling, Crispy Pork Wonton
- Vegetable: Asian Vegetable Potsticker, Vegetable Spring Roll, Vegetable Samosa

All Served with Soy Sauce, Spicy Sambal, Sweet Plum Sauce, and Chopsticks

### CHARCUTERIE BOARD

\$18PP

Selection of:

Cured Salumis (Soppressata, Cappicola, Salami, Ham, Dried Sausage), Cured and Brined Olives, Fire-Roasted Peppers, Grain Mustard, Fig Jam, English Crackers, Crusty Bread Loaves

### MEZZE

\$18PP

Selection of Middle Eastern Dishes:

Traditional Hummus, Eggplant Baba Ghanoush, Kalamata Olive Tapenade, Tzatziki, Crisp Romaine and Endive Spears, Toasted Pita Chips and Lavosh, Pumpkin Seeds and Pine Nuts

### SEAFOOD PAELLA

\$18PP

Fresh Clams, Mussels, Shrimp, Calamari and Scallops Simmered in Saffron Infused Valencia Rice with Sweet Peppers, Peas, Chorizo Sausage, Yellow Onion and Parsley, and Drizzled with Spanish Olive Oil and Spicy Lemon Aioli

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RECEPTION

# OPPORTUNITIES

THE COSMOPOLITAN™  
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## KOREAN STYLE BIBIMBAP

\$17PP

### Please Select One:

- Marinated Chicken Breast
- Marinated Steak Tips
- Wok Sauteed Baby Shrimp

A 'Build Your Own' station served with steamed white rice, a selection of seasonal vegetables to include mixed mushrooms, bean sprouts, baby spinach, zucchini, carrot, daikon radish, and tofu, gochujang sauce, scallion and toasted sesame

## KOREAN STYLE BIBIMBAP ENHANCEMENT MINIMUM 75 GUESTS

\$5PP  
ADDITIONAL

Farm Fresh Eggs Fried to Order



► *Bibimbap is a traditional Korean dish that literally means "mixed meal", and usually includes rice, vegetables, egg and meat.*



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# RECEPTION OPPORTUNITIES

THE COSMOPOLITAN™  
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## KILLER MAC & CHEESE BAR (75 PERSON MINIMUM) \*CHEF ATTENDANT REQUIRED

\$21PP

Create an experience that will leave your guests talking about lunch for days. Our chefs will prepare "grown up" mac and cheese dishes to order from a selection of fresh ingredients.

### Please Select One:

- Elbow Macaroni
- Cavatelli
- Garganelli
- Penne
- Tiny Shells
- Orecchiette

### Please Select Three:

- Sharp Cheddar
- Gruyere
- Fontina
- Mozzarella
- Monterey Jack
- Parmesan Reggiano
- Mascarpone
- Crumbled Bleu Cheese
- Truffle Tremor Goat Cheese
- Crumbled Feta

### Please Select Three:

- Applewood Bacon
- Italian Sausage
- Grilled Chicken
- Country Ham
- Prosciutto
- Tiny Shrimp
- Lump Crab
- Bay Scallops
- Lobster Chunks (\$3 Supplement)

### Please Select Three:

- Caramelized Onions
- Roasted Peppers
- Wild Mushrooms
- Sundried Tomatoes
- Baby Spinach
- Jalapeños
- Asparagus
- Capers
- Artichokes
- Green Peas
- Sweet Corn
- Black Beans

## MARKET FRESH SALAD EXPERIENCE (25 PERSON MINIMUM)

\$16PP

A build your own station, our market fresh salad bar allows your guests to create a customized salad to help energize them through the day.

### Please Select Two:

- Crisp Hearts of Romaine
- Iceberg Lettuce
- Tender Mixed Lettuces
- Baby Spinach
- Asian Greens
- Baby Arugula and Frissee

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# RECEPTION OPPORTUNITIES

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### Please Select Three:

- Balsamic Vinaigrette
- Peppercorn Ranch
- Creamy Caesar
- Chunky Bleu Cheese
- Italian Dressing
- Thousand Island
- Cracked Dijon Vinaigrette
- Lamplong Pepper and Pomegranate Dressing

### Please Select Five:

- Cherry Tomatoes
- Hot House Cucumbers
- Carrot Curls
- Bermuda Onions
- Haricot Verte
- Kalamata Olives
- Red Radishes
- Garbanzo Beans
- Sundried Tomatoes
- Crumbled Applewood Bacon
- Sundried Apricots
- Dried Cranberries
- Sweet Bell Peppers
- Cooked Egg
- Roasted Cashews
- Toasted Pepitas
- Crispy Wontons
- Artichoke Hearts
- Snap Peas
- Roasted Crimini Mushrooms
- Mandarin Orange Segments
- Roasted Red Beets
- Marinated Firm Tofu
- Crumbled Bleu Cheese
- Shaved Parmesan Reggiano
- Aged Cheddar Cheese
- Crumbled Goat Cheese
- Feta Cheese
- Chopped Peanuts
- Smoked Almonds
- Spiced Pecans
- Herb Croutons
- Tortilla Sticks

### COUNTRY STYLE POT PIES

25 Person minimum

- ▶ A classic comfort food, our pot pie station will entice your guests to build their very own miniature pot pie. A great addition to any reception or buffet.

### Please Select Two:

- Traditional Chicken Pot Pie
- Seafood Pot Pie (Lobster, Crab and Shrimp)
- Southwestern Pot Pie  
(Roast Pork, Black Beans, Corn, Mild Chilies, Cilantro)
- Seasonal Vegetable Pot Pie (Vegetarian)
- Shepard's Style Beef Pot Pie  
(Tender Beef, Potatoes, Corn, Carrots, Peas)

Served with Classic Puff Pastry Tops, Buttermilk Biscuit Tops and Corn Bread Tops

\$16PP

▶ *The recipe for "pot pie", known as an American staple, can be traced back to Britain in the Middle Ages, and was brought to the U.S. by the first European immigrants.*

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## RECEPTION OPPORTUNITIES

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### IMPORTED AND DOMESTIC CHEESE BOARD \$16PP

Homemade Flatbreads, Crackers, Sliced Baguette, Preserves and Marmalade

### SEASONAL CALIFORNIA HARVEST FRUITS \$12PP

Chef's Selection of Sun-Ripened Fruit and Berries

### WARM CALIFORNIA SPINACH AND ARTICHOKE DIP \$12PP

Lavosh, Pita Chips and Tri-Color Tortilla Chips

### MARKET VEGETABLE CRUDITÉ \$11 PP

Assorted Baby Garden Vegetables with a Selection of Chunky Bleu Cheese, Guacamole and Romesco Dipping Sauces

### SUSHI BAR \$6 PER PIECE

*100 Piece Minimum*

Maki Sushi – An Assortment of Sushi Rolls

Nigiri Sushi – Tuna, Salmon, Whitefish, Ebi Shrimp, and Tako

Sashimi – Fresh from the Market

All Displays Are Served with Soy Sauce, Wasabi, Pickled Ginger and Chopsticks. A Sushi Chef is Available Upon Request \$400 (One Chef Per 100 Guests)

### CAVIAR BAR

American White Sturgeon \$600 PER 4.4 OZ

Royal Ossetra Farmed \$1200 PER 4.4 OZ

American Hackleback Roe \$500 PER 4.4 OZ

American Paddlefish \$360 PER 4.4 OZ

Served with Chopped Egg, Sour Cream, Minced Onion, Chives, Citrus, Melba Toast and Blinis

Add Premium Vodka Ice Flute to Enhance Your Caviar Experience (Priced upon Creation)

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### ► ICED MARKET SEAFOOD DISPLAY

Served on crushed ice with Grated Horseradish, Cocktail Sauce, Mignonette, Tabasco, Citrus, and Crackers

Citrus Poached Colossal Shrimp Cocktail (Minimum 3 Pieces Per Person) **\$6 EACH**

East and West Coast Oysters on the Half Shell **\$6 EACH**

Jumbo Lumo Crab Louie Martini **\$16 EACH**

Alaskan King Crab Legs **\$10 EACH**

Maine Lobster Medallions **\$11 EACH**

Florida Stone Crab Claws with Keylime Mustard Sauce (Minimum 3 Pieces Per Person) **\$11 EACH SEASONAL**

\*Season is from October 15 - May 15

► Sustainable seafood is fished or farmed from sources that maintain production without jeopardizing the world's ecosystems.

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Mouth-watering and succulent selections prepared to entice and impress guests. Let one of our Chefs make your event even more enchanting with a unique carving station. A Chef will be present at each individual station.

## ACTION STATIONS

# RECEPTIONS

THE COSMOPOLITAN™  
OF LAS VEGAS

**PEPPER CRUSTED ALL NATURAL  
STRIPLOIN OF BEEF**

\$600

*Serves Approximately 30 People*

Signature Potato Gratin with Caramelized Onions  
and Black Truffle Shavings  
Tavern Style Wedge Salad

**PROSCIUTTO SAN DANIELE**

\$500

*Serves Approximately 30 People*

Fig Mostarda, Truffled White Bean Puree,  
San Marzano Tomato Jam, Grilled Garlic  
Bread 'Fettunta, and Grissini Sticks

**MOJO MARINATED ROASTED LEG OF DUROC PORK**

\$500

*Serves Approximately 30 People*

Cuban Style Black Beans and Rice with  
Crispy Plantain Tostones

**SLOW-ROASTED LEG OF LAMB**

\$500

*Serves Approximately 25 People*

Confit Pee Wee Potatoes and Natural Lamb Jus  
Sea Salt and Rosemary Demi Rolls

**BRAZILIAN GAUCHO SWORDS**

\$475

*Serves Approximately 25 People*

Marinated Cuts of Char-grilled Beef and Pork Churrasco,  
Homemade Sausages Served with Chimichurri Sauce,  
Homemade Steak Sauce and Chili Lime Salsita

**SALT-CRUSTED AND BAKED  
SEASONAL WHOLE FISH**

\$475

*Serves Approximately 25 People*

Celery, Herb and Baby Tomato Salad  
Olive Oil Roasted Beets with Pickled Radish  
and Rocket Greens

**ALDERWOOD HOT SMOKED  
ALASKAN WILD SALMON**

\$450

*Serves Approximately 30 People*

Dried Fruit and Toasted Pignoli Farro Salad  
Warm Fingerling Potato Salad with Bacon Lardons  
and Stone Mustard Dressing

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## ACTION STATIONS RECEPTIONS

THE COSMOPOLITAN™  
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### HAND CARVED ROTISSERIE STYLE CHICKEN

\$425

*Serves Approximately 25 People*

Roasted Garlic Mashed Potatoes and Gravy  
Cheddar Cheese and Chive Biscuits  
with Creamery Butter

\*Add Killer Mac and Cheese with Bacon  
'Bread Crumbs' \$4PP Additional

### BBQ SPICE RUBBED BEEF BRISKET

\$400

*Serves Approximately 25 People*

Cabbage and Carrot Cider Slaw  
Jalapeño Cheddar Cornbread  
Kansas City BBQ Sauce

### CITRUS-BRINED WHOLE ROASTED PORK BELLY

\$375

*Serves Approximately 25 People*

Fennel Apple Slaw, Calabrian Pepper Relish,  
Bibb Lettuce Wraps

### ► PEKING STYLE DUCK

\$375

*Serves Approximately 20 People*

Cumin Chive Pancakes, Cilantro Leaves, Chopped Scallions,  
Pickled Cucumber and Radish Salad, Hoisin Sauce and  
Assorted Chili Sauces

### SLOW-ROASTED THYME AND BUTTER BASTED TURKEY BREAST

\$375

*Serves Approximately 25 People*

Port-Braised Cranberries, Mandarin Orange  
Segments, and Pea Tendril Salad  
Tart Apple and Fennel Sausage Bread Pudding  
Black Pepper Gravy

### VEGETARIAN STRUDEL

\$300

*Serves Approximately 20 People*

Rainbow Carrot Salad with Marcona Almonds, Dates  
and Cumin Dressing, Tabbouleh-Style Couscous with  
Fresh Lemon and Garlic

► Peking Duck originated in Beijing and is now considered one of  
China's national foods. As demonstrated here, it is usually served  
with pancakes and Hoisin sauce.

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### 'MARTINI SHAKEN' SALADS

SELECT TWO \$20PP

SELECT FOUR \$28 PP

Caesar Salad with Hearts of Romaine, Aged Parmesan, Herb Croutons, Creamy Garlic and Black Pepper Dressing

Fattoush Salad with Crispy Pita, Baby Tomatoes, Olives, Garbanzos, Cucumbers and Sumac Dressing

Asian Chop with Napa Cabbage Peanuts, Bell Peppers, Lychees, Carrots and Chinese Mustard Vinaigrette

Greek Salad with Hearts of Romaine, Feta Cheese, Olives, Peperoncini, Red Onions, and Lemon Herb Dressing

### TUSCAN PASTA

\$21PP

Please Select Two:

- Four Cheese Ravioli with Parmesan Pan Sauce, Baby Broccoli and Roasted Tomatoes
- Wild Mushroom Ravioli with Garlic Spinach, Feta Cheese and Lemon Caper Butter Sauce
- Rigatoni Pasta with Lobster, Crab and Wild Mushroom Bolognese
- Cavatelli Pasta with Barolo Braised Beef Short Rib-Ragout, White Truffle Oil, and Shaved Pecorino Romano

### RISOTTO

\$21PP

Please Select Two:

- Asparagus, Wild Mushroom and Parmesan
- Pacific Shrimp and Sundried Tomato
- Chicken and Sweet Basil Pesto
- ▶ 'Carbonara' Style with Bacon, Cracked Pepper and Pecorino

▶ "Carbonara Style" refers to a sauce traditionally made with bacon, a mixture of cheeses, eggs, and freshly cracked black pepper.

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Captivating your guests is a piece of cake with our intriguing dessert offerings. A wide selection of sweet treats is available to fit your individual needs.

## DESSERT STATIONS

# RECEPTIONS

THE COSMOPOLITAN™  
OF LAS VEGAS

### SUGAR HIGH

\$23PP

Crème Brûlée Lovers Station

**Please Select Three:**

- Milk Chocolate
- Tahitian Vanilla Bean
- Grand Marnier
- Italian Coffee
- Key Lime

A Tribute to Shortcakes

**Please Select Two:**

- Caramelized Bananas
- Cherries Jubilee
- Strawberries
- Blackberry Compote

Accompanied by Whipped Cream, Toasted Macadamia Nuts, White and Dark Chocolate Shavings, and Sugared Shortcakes

The Candy Store

Selection of Handmade Truffles, Confections, Chocolate, Fudge, Nougat, Lollipops and Marshmallows

### SWEET ENDINGS

\$19PP

'Hot Chocolate'

Warm Flourless Chocolate Cake with Molten Chocolate Center

Sugar Shots

Our Pastry Chef's Shooter Creations, Featuring Old Time Favorites Like Apple Pie, Key Lime Pie, Berry Crumble, New York Cheesecake, and Tiramisu

Sweet Bites

Mini Meyer Lemon Pies  
Gianduja Cream Chocolate Slices  
PB&J Chocolate Cups  
Opera Cakes with Gold Leaf  
Vanilla Poached Peach Cream Parfaits

**\*Dessert Items May Contain Nuts or May Have Been Produced on Equipment That Produces Various Nut Items.**

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## DESSERT ENHANCEMENT RECEPTIONS

THE COSMOPOLITAN™  
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### STICKS & LOLLIPOPS

\$18PP

Chef's Selection of Handmade Confections Served Lollipop Style  
Chocolate Truffles, Bonbons, Cheesecake Lollipops, Brownie Lollipops,  
Chocolate Dipped Strawberries, Rice Krispy Treats, Marshmallows,  
Macaroons and Meringue Cookies

### CUPCAKE SHOP

\$16PP

**Please Select Three:** Combinations Encouraged!

The Originals

- Red Velvet Cupcake with Cream Cheese Frosting
- Vanilla Cupcake with Chocolate Frosting
- Chocolate Cupcake with Vanilla Frosting
- Lemon Cupcake with Strawberry Frosting

The Unconventional

- The Elvis – Banana Cupcake with Peanut Butter Frosting and Bacon Crumble
- The BLT – Blueberry Compote, Lemon Cupcake and Toasted Almonds
- The Cupcake Slider – Chocolate 'Patty', Sugar Topped Buns, and Icing

### VEGAS LIGHTS' FLAMBÉ STATION

\$16PP

*(75 person minimum)* \*CHEF ATTENDANT REQUIRED

**Please Select Two:**

- New Orleans Style Bananas Foster
- ► Cherries Jubilee with Kirschwasser
- Caramelized Orange Segments with Grand Marnier
- Sugared Pineapple and Caribbean Rum

Accompanied by Vanilla Bean Ice Cream, Straw Cookies and Chocolate Sauce

**\*Dessert Items May Contain Nuts or May Have Been Produced on Equipment That Produces Various Nut Items.**

► *Kirschwasser is a clear fruit brandy traditionally made with Morello cherries. It has a refined taste with subtle hints of cherry and a slight bitter-almond flavor.*

## SALES CATERING CONFERENCE SERVICE 877.763.2267

Price is per person. 15 Person minimum required. Dessert Stations are designed to last a maximum of 2 hours. For extended services please contact your catering professional. Service Charge 21% | Tax 8.1% Menu items are subject to change 30 days prior to event based on availability and product seasonality. Menus are valid through 6/30/2012.

Mouth-watering and succulent selections prepared to entice and impress guests. Our chefs have selected these signature creations to assist in making your event even more enchanting.

## SIGNATURE RECEPTIONS

THE COSMOPOLITAN™  
OF LAS VEGAS

### THE SIGNATURE SOIREE

*75 person minimum required*

Chef's Selection of Passed Hors d'oeuvres  
*Based on 5 Pieces Per Person*

Mezze

Selection of Middle Eastern Dishes

Traditional Hummus, Eggplant Baba Ghanoush,  
Kalamata Olive Tapenade, and Tzatziki

Crisp Romaine and Endive Spears, Toasted Pita  
Chips and Lavosh, Pumpkin Seeds and Pine Nuts

Mediterranean Tapas

A creative selection of artfully  
presented platters and small plates

\$150PP

### Please Select Three:

- Green Asparagus with Toasted Almond  
Romesco and Manchego Shards
- Fried Haloumi Cheese with Roasted  
Piquillo Peppers, Olives and Olive Oil
- Grilled Eggplant with Smoked Tomato Bruschetta
- Moorish Lamb Skewers with Harissa Salsa
- Roasted Marrow Bones with Parsley Leaves,  
Capers & Onions, Garlic Crostini
- Marinated Artichokes with Fresh Herbs  
and Preserved Lemon
- Fattoush Salad with Vine Tomatoes and Cucumber
- Stewed Sweet Red and Yellow Peppers  
with Capers and Concentrated Tomato
- Marinated Garbanzo Bean Salad with  
Mixed Olives, Herbs and Crushed Peppers
- Traditional Spanish Style Tortilla  
with Potatoes and Onions
- Wood Roasted Wild Mushrooms in Saba
- Garlic Shrimp Á La Plancha with Chermoula
- Baby Lamb Chops with Rosemary,  
Lemon and Olive Oil
- Mini Serrano Ham Bocaditos with  
Manchego Cheese and Romesco Sauce
- Crispy Spanish Paella Croquetas  
with Red Pepper Remoulade

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## SIGNATURE RECEPTIONS

THE COSMOPOLITAN™  
OF LAS VEGAS

### THE SIGNATURE SOIREE CONTINUED

*75 person minimum required*

#### Seafood Paella

Fresh Clams, Mussels, Shrimp, Calamari and Scallops Simmered in Saffron Infused Valencia Rice with Sweet Peppers, Peas, Chorizo Sausage, Yellow Onion and Parsley, and Drizzled with Spanish Olive Oil and Spicy Lemon Aioli

#### 'MARTINI SHAKEN' SALADS

**Please Select Two:**

- Caesar Salad with Hearts of Romaine, Aged Parmesan, Herb Croutons, Creamy Garlic and Black Pepper Dressing
- Fattoush Salad with Crispy Pita, Baby Tomatoes, Olives, Garbanzos, Cucumbers and Sumac Dressing
- Asian Chop with Napa Cabbage, Peanuts, Bell Peppers, Lychees, Carrots and Chinese Mustard Vinaigrette
- Greek Salad with Hearts of Romaine, Feta Cheese, Olives, Pepperoncini, Red Onions, and Lemon Herb Dressing

#### Brazilian Gaucho Swords

Marinated Cuts of Char-grilled Striploin of Beef and Pork Churrasco, Homemade Sausages Served with Chimichurri Sauce, Homemade Steak Sauce and Chili Lime Salsita

#### Hand Carved Rotisserie Style Chicken

Roasted Garlic Mashed Potatoes and Gravy Cheddar Cheese and Chive Biscuits with Creamery Butter

#### Sweet Endings

'Hot Chocolate' Warm Flourless Chocolate Cakes with Molten Chocolate Center

#### Sugar Shots, Our Pastry Chef's Shooter Creations,

Featuring Old Time Favorites Like Apple Pie, Key Lime Pie, Berry Crumble, New York Cheesecake and Tiramisu

#### Sweet Bites Mini Meyer Lemon Pies, Gianduja Cream

Chocolate Slices, PB&J Chocolate Cups, Opera Cakes with Gold Leaf, Vanilla Poached Peach Cream Parfaits

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## SIGNATURE RECEPTIONS

THE COSMOPOLITAN™  
OF LAS VEGAS

### THE SIN CITY SHINDIG

\$105PP

*75 person minimum*

Chef's Selection of Passed Hors d'oeuvres  
Based on 5 Pieces Per Person

Imported and Domestic Cheese Board  
Homemade Flatbreads, Crackers, Sliced Baguette,  
Preserves and Marmalade

Charcuterie Board  
Selection of Cured Salumis (Soppressata,  
Cappicola, Salami, Ham, Dried Sausage)  
Cured and Brined Olives, Fire-Roasted Peppers,  
Grain Mustard, Fig Jam, English Crackers,  
Crusty Bread Loaves

Sushi Bar  
Based on 3 Pieces Per Person  
Assorted Maki Rolls and Nigiri Sushi  
Served with Soy Sauce, Wasabi,  
Pickled Ginger and Chopsticks

#### 'MARTINI SHAKEN' SALADS

**Please Select Two:**

- Caesar Salad with Hearts of Romaine, Aged Parmesan, Herb Croutons, Creamy Garlic and Black Peppar Dressing
- Fattoush Salad with Crispy Pita, Baby Tomatoes, Olives, Garbanzos, Cucumbers and Sumac Dressing
- Assian Chop with Napa Cabbage, Peanuts, Bell Peppers, Lychees, Carrots and Chinese Mustard Vinaigrette
- Greek Salad with Hearts of Romaine, Feta Cheese, Olives, Pepperoncini, Red Onions, and Lemon Herb Dressing

Brazilian Gaucho Swords  
Marinated Cuts of Char-grilled Striploin of Beef and Pork Churrasco, Homemade Sausages  
Served with Chimichurri Sauce, Homemade Steak Sauce and Chili Lime Salsita

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THE COSMOPOLITAN™  
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### THE WELCOMING COMMITTEE

\$85PP

Chef's Selection of Passed Hors d'oeuvres  
Based on 5 Pieces Per Person

Market Vegetable Crudite  
Assorted Baby Garden Vegetables with a Selection of Chunky  
Bleu Cheese, Guacamole and Romesco Dipping Sauces

Imported and Domestic Cheese Board  
Homemade Flatbreads, Crackers, Sliced Baguette,  
Preserves and Marmalade

Warm California Spinach and Artichoke Dip  
Lavosh, Pita Chips and Tri-Color Tortilla Chips

Mini All Natural Beef Burgers  
B&B Pickles, Special Sauce

BBQ Chicken Slider  
Tangy Coleslaw, Hawaiian Rolls

### TUSCAN PASTA

Please Select Two:

- Four Cheese Ravioli with Parmesan Pan Sauce, Baby Broccoli and Roasted Tomatoes
- Wild Mushroom Ravioli with Garlic Spinach, Feta Cheese and Lemon Caper Butter Sauce
- Rigatoni Pasta with Lobster, Crab and Wild Mushroom Bolognese
- Cavatelli Pasta with Barolo Braised Beef Short Rib-Ragout, White Truffle Oil, and Shaved Pecorino Romano

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THE COSMOPOLITAN™  
of LAS VEGAS

# ENCHANTED EVENINGS

DINNER MENU

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Savor in different flavor creations from around the world. Whatever fare you desire, we have a unique option to meet your dining needs.

## PLATED DINNER

THE COSMOPOLITAN™  
OF LAS VEGAS

Our in-house Sommelier has expertly paired each of our plated dinners with the perfect wines off our banquet wine list. In addition to our house list, we have a master list with over 2,000 selections. Suggested wine pairings are an additional cost. Please let your catering manager know if you would like to arrange to have a one-on-one experience with our Sommelier.

### FAR EASTERN FANTASY

\$120 / \$135PP

Pan Roasted Tiger Prawns (Optional Course)  
Creamy Coconut Risotto with Fresh Chilies, Garlic and Lime  
Light Red Curry Broth

**Suggested Wine Pairing:** Chateau Ste. Michelle "Eroica" Riesling

Marinated Grilled Hearts of Palm Salad  
Tiny Tomatoes, Red Beet and Carrot Curls, Mixed Lettuces  
Lamplong Pepper and Pomegranate Dressing

**Suggested Wine Pairing:** Etude Pinot Gris

Naturally Raised USDA Prime NY Strip  
Szechuan Peppercorn Sauce and  
Miso Butter Poached Cold Water Lobster Tail  
Sake Kasu Emulsion

**Suggested Wine Pairing:** Honig Cabernet

Jasmine Tea-Scented Black Forbidden Rice

Seasonal Market Vegetables

Far East Trio

Ginger Crème Brûlée,  
Coconut Passion Fruit Panna Cotta,  
Dark Chocolate Cream with Exotic Fruit Compote

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee and Select Teas

### THE SOPHISTICATE

\$100 / \$115PP

Pan Seared Diver Scallop (Optional Course)  
Wild Mushrooms, Sugar Pea Puree, Truffle Essence

**Suggested Wine Pairing:** Louis Jadot Pouilly-Fuissé

Little Gem Lettuce with Crispy Pancetta,  
Chianti Poached Pear, Crumbled Gorgonzola Dolce  
Toasted Pignolis, White Balsamic and Wild Thyme Vinaigrette

**Suggested Wine Pairing:** Calera Viognier

Grilled Naturally Raised USDA Prime Ribeye Steak  
Signature Steak Sauce

**Suggested Wine Pairing:** Freemark Abbey Cabernet

Creamy Horseradish Potatoes  
Seasonal Market Vegetables

Baked Coffee Espresso Tart with Semi-Sweet Chocolate Cream,  
Caramel Cocoa Nib Glaze, and Vanilla Bean Rum Sauce

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee and Select Teas

## SALES CATERING CONFERENCE SERVICE 877.763.2267

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PLATED  
**DINNER**

THE COSMOPOLITAN™  
OF LAS VEGAS

**SIN CITY SUNDOWN**

**\$95PP**

Tender Lolla Rossa and Gem Lettuces  
Crumbled Goat Cheese, Sugar and Spice Pecans,  
Teardrop Tomatoes, Lemon Honey and Shallot Vinaigrette  
**Suggested Wine Pairing:** Honig Sauvignon Blanc

Porcini Dusted Berkshire Pork Chop  
Frangelico Jus and Pan Seared Pesto Painted Scallops  
**Suggested Wine Pairing:** Flora Springs Merlot

Truffled White Bean and Potato Puree

Seasonal Market Vegetables

Tropical Dessert Trio  
Meyer Lemon Raspberry Tart, Exotic Fruit Pan De Genes,  
Citrus Cheesecake  
Served with Mango and Passion Fruit Sauce

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee and Select Teas

**SEASIDE SUNSET**

**\$110PP**

Sashimi Grade Ahi Tuna Crudo  
Watermelon Radish, Hawaiian Sea Salt, Mixed Herb Salad  
Cracked Pepper and Aji Amarillo Vinaigrette  
**Suggested Wine Pairing:** Calera Viognier

Grilled 8oz All Natural Beef Filet  
Maui Onion Jus and Colossal Prawns with Citrus Butter  
Ripe Tomato, Corn and Pineapple Relish  
**Suggested Wine Pairing:** Patricia Green Reserve Pinot Noir

Chipotle-Infused Sweet Potato Puree

Seasonal Market Vegetables

Chocolate Dessert Trio  
Chocolate Crème Brûlée, Milk Chocolate Peanut Butter Cremeux,  
Chocolate Espresso Tart with Cocoa Nib Tuile

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee and Select Teas

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PLATED  
DINNER

THE COSMOPOLITAN™  
OF LAS VEGAS

THE AMERICAN DREAM

\$100PP

- ▶ Boston Bibb Lettuce with Caramelized Criterion Apples, Double Cream Brie, Smoked Pork Crackling, Stone Mustard and Champagne Vinaigrette

**Suggested Wine Pairing:** Etude Pinot Gris

Cowboy Cut Naturally Raised Veal Chop  
Natural Pan Jus

**Suggested Wine Pairing:** Flora Springs Merlot

Duck Fat Mashed Potatoes

Seasonal Market Vegetables

Duo of Peanut Butter Praline Crunch Cake  
And Vanilla Cream with Wild Strawberry Jelly,  
Pomegranate and Raspberry Sauce

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee and Select Teas

THE SOUTHERN GENTLEMAN

\$90PP

Lump Crab, Tomato and Avocado Timbale  
Organic Baby Greens, Pickled Red Onions, Sliced Radish,  
Wildflower Honey and Citrus Dressing

**Suggested Wine Pairing:** Clos Du Val Chardonnay

Chocolate Stout Slow Braised Beef Short Ribs  
Grand Marnier-Infused Braising Jus

**Suggested Wine Pairing:** Franciscan Cabernet

Smoked White Cheddar Hominy Grits

Seasonal Market Vegetables

Duo of White Chocolate Raspberry Mousse  
and Mini Key Lime Tart with Passion Fruit Sauce

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee and Select Teas

▶ *Bibb Lettuce has a distinctive, almost buttery, flavor and is considered a delicacy among lettuces. Its delicate leaves require a gentle touch.*

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# PLATED DINNER

THE COSMOPOLITAN™  
OF LAS VEGAS

## BAYSIDE BANQUET \$90 / \$105PP

Butternut Squash Risotto (Optional Course)  
Duck Confit, Pencil Beans, Shiitake Mushrooms,  
Port Soaked-Cherry Duck Jus  
**Suggested Wine Pairing:** Louis Jadot Pouilly-Fuissé

Peppered Laura Chenel Goat Cheese and Marinated Beets,  
Tender Lettuces, Candied Walnuts  
Spanish Sherry Vinaigrette  
**Suggested Wine Pairing:** Canella Prosecco

Pancetta Wrapped Seabass  
Caramelized Baby Fennel and Roasted Tomato Butter  
**Suggested Wine Pairing:** Ferrari Carano "Tre Terre" Chardonnay

Braised Beluga Lentils

Seasonal Market Vegetables

Dark Chocolate Layer Cake  
Pistachio Crème Brûlée Center

Crunchy Praline Hazelnut Cake  
Salted Peanut Butter Caramel Sauce

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee and Select Teas

## THE PENTHOUSE

\$80 / \$95PP

Jumbo Lump Crab Cake (Optional Course)  
Jicama, Pineapple and Green Mango Slaw,  
Charred Red Pepper Remoulade  
**Suggested Wine Pairing:** Clos Du Val Chardonnay

Baby Frisee and Radicchio Salad  
Marinated Artichoke Stems, Feta Cheese, Piquillo Peppers  
Cured Olives and Banyuls Vinaigrette  
**Suggested Wine Pairing:** Grgich Hills Fumé Blanc

Cider Glazed All Natural Chicken with Brandy Apple Compote  
Calvados Reduction  
**Suggested Wine Pairing:** Belle Glos Meiomi Pinot Noir

Buttered Parsnip and Potato Puree

Seasonal Market Vegetables

Duo of Lavender Crème Brûlée and Exotic Fruit Tart  
Wild Strawberry Sauce

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee and Select Teas

► *Choosing the best Beefsteak Tomato requires careful selection. Noted for their hearty size and exquisite flavors, it is important to determine the purpose, consider its source, and check for ripeness.*

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# PLATED DINNER

THE COSMOPOLITAN™  
OF LAS VEGAS

## THE NOBLEMAN

\$85PP

Marinated Sweet 100 Tomatoes, Confit Shallots,  
Rustic Cut Parmesan, Sweet Basil, Rocket Leaves,  
Red Wine and Herb Dressing

**Suggested Wine Pairing:** Truchard Chardonnay

Braised Berkshire Pork Shank Osso Bucco  
Lemon, Garlic and Parsley Gremolata, Natural Jus  
**Suggested Wine Pairing:** Achaval Ferrer Malbec

Ansom Mills Heirloom Polenta with Pecorino Toscano  
Seasonal Market Vegetables

Peanut Butter Cheesecake  
Salted Caramel Dark Rum Sauce

Hearth Baked Bread and Rolls with Creamy Butter  
Freshly Brewed Kona Blend Coffee and Select Teas

## THE ADVENTURER

\$75PP

► Vine Ripened Beefsteak Tomatoes and Burrata Cheese,  
Ruby Beet Pesto, 25 Year Balsamic, Baby Arugula  
**Suggested Wine Pairing:** Belle Glos Meiomi Pinot Noir

### May We Recommend:

Brasserie Style Roasted All Natural Chicken  
Sonoma County Merlot and Rosemary Reduction  
**Suggested Wine Pairing:** Chateau Ste. Michelle Indian Wells

Merlot

Spaghetti Squash with Sage and Brown Butter  
Seasonal Market Vegetables

Tahitian Vanilla Bean Crème Brûlée  
Assorted Berries

Hearth Baked Bread and Rolls with Creamy Butter  
Freshly Brewed Kona Blend Coffee and Select Teas

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Choose from a variety of options to satisfy every distinct craving.

# BUFFET DINNER

THE COSMOPOLITAN™  
OF LAS VEGAS

## PAN-ASIAN TOUR

\$100PP

Coconut Milk and Red Curry Soup  
Tiny Shrimp, Lemongrass, Galangal  
Shiitake Mushrooms and Kaffir Lime Leaf

Mixed Asian Greens  
Thai Spiced Beef, Cherry Tomatoes,  
Mandarin Orange Segments, Cashews  
Hot and Sour Dressing

Bamboo Steamed Pork Potstickers  
Baby Bok Choy, Enoki Mushrooms, Green Onions, Bacon,  
Sweet Soy Ginger Broth

Cold Noodles  
Marinated Tofu, Snap Peas, Baby Corn,  
Bean Sprouts and Cilantro  
'Pad Thai' Sauce

Peking Style Roast Duck  
Sweet Chili Glaze, Sticky Rice Wrapped in Lotus Leaves

Miso and Brown Sugar Glazed Black Cod  
Stir Fried Napa Cabbage, Miso Butter Sauce

Kalbi Style Beef Short Ribs  
Hon Shimeji Mushrooms and Korean BBQ Sauce

Wok Tossed Chinese Long Beans  
Chili, Garlic and Hoisin

Scallion and Ginger Fried Rice

Hearth Baked Bread and Rolls with Creamy Butter

Freshly Brewed Kona Blend Coffee and Select Teas

## DESSERT SELECTION

### Please Select Four:

- Coconut Panna Cotta with Fresh Passion Fruit
- Five Spiced Flourless Chocolate Cake
- Vanilla Bean Yogurt and Mango Parfait
- Warm Cinnamon Chocolate Fondant Cake with Ginger Anglaise
- Lemongrass Infused Cheesecakes with Fortune Cookie Crust
- Mini Dark Chocolate and Green Tea Cakes
- Chocolate Ginger Crème Brûlée
- Long Stem Chocolate Dipped Strawberries

## PAN-ASIAN TOUR ENHANCEMENTS

\$10PP

Korean Bulgogi Station  
Marinated Chicken, Beef and Pork, Cilantro,  
Pickled Vegetables, Chopped Onions, Toasted Sesame,  
Assorted Chili Sauces and Cumin Chive Pancakes

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# BUFFET DINNER

THE COSMOPOLITAN™  
OF LAS VEGAS

## HAVANA NIGHTS

\$95PP

Caribbean Conch Chowder  
Spicy Sofrito and Cilantro Pesto

Mojito Marinated Shrimp and Scallop Ceviche  
Crispy Plantain Chips

Latin Lechuga with Marinated Hearts of Palm  
Toasted Pepitas, Sun Ripened Pineapple, Tiny Tomatoes,  
Avocado Cilantro Lime Dressing

Bacalao and Heirloom Tomato Salad  
Chayote, Calabaza, Spanish Olives, Cooked Egg  
Spring Onions and Plantain Escabeche

Chipotle Lime Rubbed Breast of Chicken  
Tomato Pineapple Relish, Guava BBQ Sauce

Flame Grilled Churrasco Flank Steak  
Pickled Red Onions, Chimichurri Sauce

Pineapple Glazed Mahi Mahi  
Orange Fennel Salad and Keylime Butter Sauce

Bacon Scented Red Beans and Rice

Platano Maduros

Hearth Baked Mini Breads and Rolls  
Sweet Creamery Butter

Freshly Brewed Kona Blend Coffee and Select Teas

## DESSERT SELECTIONS

Please Select Four:

- Warm Coconut Malibu Bread Pudding
- Dulce De Leche Chocolate Espresso Cups
- Baked Caribbean Rum and Chocolate Tarts
- Tahitian Vanilla Bean Cream with Tamarind Jelly Parfait
- Exotic Fruit Sable Tart
- Tequila Spiked Key Lime Crème Brûlée
- Warm Milk Chocolate Lava Cakes
- Chocolate Covered Bacon

## HAVANA NIGHTS ENHANCEMENTS

\$12PP

Cuban Style Whole Roasted Pig  
Sour Orange Mojo and Mango BBQ Sauce

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# BUFFET DINNER

THE COSMOPOLITAN™  
OF LAS VEGAS

## VEGAS CLASSICS

\$90PP

Marinated Beef Steak Tomatoes  
Zested Orange, Compressed Melon, Excellent Olive Oil,  
Pomegranate Balsamic and Basil Leaves

Mezzaluna Salad  
Rocket Greens, Radicchio, Ricotta Salata,  
Garbanzo Beans, Olives, Cucumbers and Tiny Tomatoes,  
Port Wine Vinaigrette

Marinated Seafood Antipasto  
Grilled Octopus, Baby Shrimp, Scallops, and Mussels  
Tossed with Caper Berries, Pepperoncinis, Chopped Parsley,  
Roasted Peppers, Fresh Lemon and Olive Oil

Baked Cavatelli Pasta  
Red Wine Braised Beef Short Rib and White Bean Ragout,  
Shaved Pecorino Cheese

Pan Roasted Sea Bass Filet  
Fingerling Potato, Artichoke and Cippolini Onion Hash,  
Braised Leek Fondue, Roma Tomato Fondue

Slow Roasted All Natural Chicken with Olive Oil and Oregano,  
Foraged Mushrooms and Natural Pan Jus

Warm Farro Salad  
Apricots, Pine Nuts, Bell Peppers, Spinach  
Sundried Tomato Vinaigrette

Grilled Baby Eggplant Caponata  
Salted Capers, Black Olives,  
Tomato Sugo and Pickled Sultanas

Hearth Baked Breads and Rolls  
Bagna Cauda Butter and Herb Infused Olive Oil  
Freshly Brewed Kona Blend Coffee and Select Teas

## DESSERT SELECTIONS

Please Select Four:

- Amaretto Crème Brûlée
- Limoncello Custard Tartlets
- Baked Ricotta Streusel Pies
- Opera Cake
- Warm Chocolate Pudding with Anisette and Vanilla Sauce
- Tiramisu Shooters
- Goat Cheese and Vanilla Cream with Raspberry Compote

## VEGAS CLASSICS ENHANCEMENTS

\$16PP

Hand-Carved, Wood Stone Roasted Bistecca Fiorentina  
T-Bone Steaks Brushed with Rosemary, Olive Oil,  
Course Sea Salt and Pepper

## SALES CATERING CONFERENCE SERVICE 877.763.2267

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Our buffet selections are specifically designed to charm and captivate guests. Choose from a variety of options to satisfy every distinct craving.

# BUFFET DINNER

THE COSMOPOLITAN™  
OF LAS VEGAS

## WEST COAST STYLE

\$85PP

- Bloomsdale Spinach and Frisee Salad  
Bacon Lardons, Humboldt Fog Blue Cheese, Shaved Red Onion  
Walnut Brittle, Raspberry Peppercorn Dressing
- Sea Salt Roasted Beet Carpaccio  
Crumbled Laura Chenel Goat Cheese, Golden Raisins  
Pistachios, Baby Garden Cress, Herbed Shallot Dressing
- Grilled Radicchio Salad  
White Beans, Roasted Tomatoes, Olives  
Meyer Lemon Dressing
- Alaskan Wild Salmon  
Wild Mushrooms, Sugar Snap Peas, Fingerling Potatoes  
Parsley Sauce
- Braised Semi Boneless All Natural Chicken  
Cured Olives, Apricots, Artichokes and Citrus
- Cider Brined Roast Loin of Berkshire Pork  
Stone Mustard Fig Glaze
- Crisp Pencil Beans  
Shallots and Brown Butter
- Creamy Yukon Gold Potato Gratin with Black Truffles
- Artisanal Bread Basket  
Sweet Creamery Butter
- Freshly Brewed Kona Blend Coffee and Select Teas

## DESSERT SELECTIONS

Please Select Four:

- Mini Meyer Lemon Pies
- Vanilla Poached Peach Cream Parfait
- Gianduja Cream Chocolate Slice
- Chocolate Raspberry Tart
- Warm Apple Cinnamon Crumble
- Exotic Fruit Compote with Milk Chocolate Parfait
- Long Stem Chocolate Dipped Strawberries

## WEST COAST STYLE ENHANCEMENTS

\$12PP

- Lazy Man's Seafood Cioppino with  
Dungeness Crab, Clams, Mussels, Shrimp,  
Calamari and White Fish in a Delicate Tomato Fennel Broth

► *Berkshire Pork is as highly prized as Kobe Beef. Known as Korubuta, it is the highest quality gourmet pork available. These pedigree pigs are raised without growth hormones, and managed in a humane manner.*

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## MEDITERRANEAN FESTIVAL

\$80PP

Tender Greens and Banyuls Vinaigrette  
Cabrales Cheese, Tart Green Apples, Marcona Olives, Figs

Crimson Lentil Salad  
Couscous, Golden Raisins, Olives,  
Pignolis, Mint and Citrus Juices

Marinated Cucumber, Tomato and Red Onion Salad  
Fresh Dill, Rioja Vinaigrette

Wood Roasted Artichoke Bottoms  
Cured Manchego, Piquillo Peppers, Garden Herbs

Traditional Spanish Paella  
Tender Chicken, Chorizo, Shrimp, Mussels,  
Scallops, Piquillo Peppers and  
Valencia Rice in Saffron Broth

Serrano Ham Wrapped Seasonal Fish  
Confit Tomatoes, Capers  
Lemon and Oregano Butter Sauce

Grilled Hanger Steak with Sea Salt  
Patatas a lo Pobre (Spanish Style Poor Man's Potatoes)  
Sherry Infused Steak Sauce

Caramelized Broccoli and Cauliflower with Crumbled Feta

Bulgar Wheat Pilaf with Seasonal Squash

Warm Pita Bread  
Tzatziki and Romesco Dipping Sauce

Freshly Brewed Kona Blend Coffee and Select Teas

## DESSERT SELECTIONS

Please Select Four:

- Orange Crema Catalina
- Caramel Flans
- Vanilla Cream with Guava Jelly
- Cinnamon Roasted Pears with Spiced Chocolate Cream Parfait
- Warm Churros and Chocolate
- Citrus Cream Fruit Tarts
- Baked Espresso Tarts with Caramel Cremeux

## MEDITERRANEAN FESTIVAL ENHANCEMENTS

\$12PP

Slow Braised Provencal Style Leg of Lamb  
Natural Jus

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THE COSMOPOLITAN™  
of LAS VEGAS

COCKTAIL HOUR  
BEVERAGE MENU

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Whether it's a classic scotch on the rocks or a modern take on a mojito, we offer a variety of premium beverages to complement your dining experience.

# COCKTAILS

THE COSMOPOLITAN™  
OF LAS VEGAS

*We will staff one mixologist per 75 guests. We will charge a mixologist fee of \$175 for cash bars or at caterings discretion to honor client requests.*

*Guest agrees to comply with all alcoholic beverage statutes of the State of Nevada and hold The Cosmopolitan of Las Vegas blameless for any infraction thereof.*

*Our Sommelier has comprised an array of the best wines available to enhance your dining experience. The wines have been chosen for their quality and ability to complement your cuisine.*

*Your Catering and Conference Services Manager along with our Sommelier can assist with pairing suggestions to complete your event.*

## MILKSHAKES FOR ADULTS

**\$15 PER DRINK**

Traditional Vanilla and Chocolate Milkshakes all grown up with a shot of Butterscotch, Cotton Candy or Whip Cream vodka. Topped with your choice of cookie crumbs, candy bar chunks, M&M's, Chantilly and cherries.

## BLOODY MARY BAR

**\$15 PER DRINK**

Choice of Vodka, created with our mixologists' special basil tomato, traditional tomato, V8 or Clamato. Next, you choose from spices and flavorings, like celery seed, horseradish, Seasoned Salt, or maybe a little Cajun Seasoning. Make it as mild or hot as you like from the selection of hot sauce. Choose your garnish. Jalapeno stuffed olives, pepperoni, mozzarella or a selection of fresh and pickled vegetables.

## MIXOLOGIST FAVORITES

**\$13 PER DRINK**

Selection of three different cocktails showing off the hottest most current trends in cocktails or allow us to pair your Enhancement stations with a complementing cocktail selection. A few options include Latin Sangria and Mojitos, Asian Inspired Cocktails, and Fun Fruity Martinis.

## VINTAGE COCKTAILS

**\$12 PER DRINK**

Need a shot of knowledge to keep up with the current cocktail revival? Allow our mixologists to reintroduce the classics of the past.

Whether it's a classic scotch on the rocks or a modern take on a mojito, we offer a variety of premium beverages to complement your dining experience.

# COCKTAILS

THE COSMOPOLITAN™  
OF LAS VEGAS

## COFFEE CORDIAL CARTS

**\$13 PER DRINK**

Coffee cart with all the fixings, including Chantilly, Chocolate Shavings, Cinnamon Sticks plus a variety of cordials and after dinner drinks.

## CREATE YOUR OWN...

MARGARITAS

**\$13 PER DRINK**

MARTINIS

**\$12 PER DRINK**

TROPICAL RUM BAR

**\$12 PER DRINK**

Try your hand in mixology and create your own cocktails.

For example, on a Margaritas bar we will give you a choice of tequilas, ranging in characteristics and flavors. Next choose from a selection of different mixture options, these will also range in flavor profile from sweet and fruity, to citrusy and spicy.

## BARLEY AND HOPS

Microbrews of America/International Brew

Choose a selection of different types of beer off our master beer list. Allow our mixologists to guide your senses through the appearance, aroma and taste. They will also teach you about the stylistic diversity behind the craft of the brewer. We can also put together a beer tasting dinner where we pair each course with a complementing barley and hops combination.

Whether it's a classic scotch on the rocks or a modern take on a mojito, we offer a variety of premium beverages to complement your dining experience.

# COCKTAILS

THE COSMOPOLITAN™  
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## VINO

Region, Varietal, Just for fun

When it comes to wine the options are endless, let us know the experience you are trying to create and we will make it come to life. Listed are a few of our many house selections. Choose from one of the below or meet with our in-house Sommelier who will review your menu and help you create a one of a kind experience.

Wines are a great option to enhance any event and to create a one of a kind tasting experience. We can enhance the tasting further using our Enomatic, which can hold a selection of 4 varieties of wines. Our Beverage CoStars love to share their passion and are here to educate about the wines offered, answer questions and make conversation with the guests.

## WINE

## LIST PRICE

### Bubbles

Chandon Brut Library Cuvee	\$38
Canella Prosecco	\$40
Domaine Carneros Brut	\$64
Veuve Clicquot Ponsardin "Yellow Label" Brut	\$110

### White

Rodney Strong Chardonnay	\$45
Au Bon Climat Chardonnay	\$56
Ferrari Carano "Tre Terre" Chardonnay	\$56
Truchard Chardonnay	\$60
Clos Du Val Chardonnay	\$64
Louis Jadot Pouilly-Fuissé	\$64
William Fevre Champs Royaux Chablis	\$74
Etude Pinot Gris	\$74
Livio Felluga Esperto Pinot Grigio	\$45
Chateau Ste. Michelle "Eroica" Riesling	\$68
Honig Sauvignon Blanc	\$45
Grich Hills Fume Blanc	\$52
Calera Viognier	\$46

Whether it's a classic scotch on the rocks or a modern take on a mojito, we offer a variety of premium beverages to complement your dining experience.

# COCKTAILS

THE COSMOPOLITAN™  
OF LAS VEGAS

## Red

Belle Glos Meiodomi Pinot Noir	\$46
Patricia Green Reserve Pinot Noir	\$59
Chanson Pere et Fils Bourgogne	\$80
Rodney Strong Merlot	\$45
Chateau Ste. Michelle Indian Wells Merlot	\$54
Flora Springs Merlot	\$68
Northstar Merlot	\$89
Austin Hope Syrah	\$80
Achaval Ferrer Malbec	\$70
Chateau Greysac	\$53
Fisticuffs Cabernet	\$60
Franciscan Cabernet	\$73
Freemark Abbey Cabernet	\$82
Honig Cabernet	\$92
Darioush Caravan Cabernet	\$104



Whether it's a classic scotch on the rocks or a modern take on a mojito, we offer a variety of premium beverages to complement your dining experience.

# COCKTAILS

THE COSMOPOLITAN™  
OF LAS VEGAS

## WELL BRANDS

Russian Standard  
 Skyy Citrus  
 Beefeater  
 Johnnie Walker Red  
 Old Overholt  
 Don Q  
 Don Q Coc  
 Herradura Blanco

## PREMIUM BRANDS

Ketel/Ketel Citron  
 Bluecoat  
 Glenmorangie  
 Jack Daniels  
 Crown Royal  
 Bacardi  
 Captain Morgan  
 Milagro

## SUPER PREMIUM

Belvedere  
 Belvedere Flavored  
 Bombay Sapphire  
 JW Black  
 Woodford Reserve  
 Jameson 12  
 Appleton Reserve  
 Captain Morgan  
 Patron

## BEER ON STANDARD BAR SET

Bud  
 Miller Lite  
 Fat Tire  
 Paulaner  
 Sierra NV  
 Corona  
 Clausthaler

## CORDIALS

Baileys  
 Kahlua  
 Hennessy VS  
 Chambord  
 Grand Marnier  
 Disaronno

## WELL PACKAGE PRICING

1hr	\$24
1.5hr	\$27
2hr	\$31
3hr	\$37
4hr	\$43

## PREMIUM PACKAGE PRICING

1hr	\$28
1.5hr	\$33
2hr	\$37
3hr	\$45
4hr	\$54

## SUPER PREMIUM PACKAGE PRICING

1hr	\$37
1.5hr	\$40
2hr	\$48
3hr	\$58
4hr	\$68

## BEER ON STANDARD BAR SET PRICING

1hr	\$23
2hr	\$29
3hr	\$35
4hr	\$41

## HOSTED BAR PRICING

Super Premium	\$13
Premium	\$11
Well	\$9
Cordials	\$11
	or \$13
House Wine	\$10
Import Beer	\$8
Domestic Beer	\$7
Soda/Water	\$5
Juice	\$5
Energy Drinks	\$6

## CASH BAR PRICING

Super Premium	\$15
Premium	\$13
Well	\$10
House Wine	\$11
Import Beer	\$9
Domestic Beer	\$8
Soda/Water	\$6
Juice	\$6
Energy Drinks	\$8