LAS Vegas
FOOD AND BEVERAGE

Staff Menu

January 2027 - July 2027

We Are Partners

- These menus were specifically designed and priced to offer a variety of high-quality food and beverage services to those behind-the-scenes members of the staff and crew that “make it happen.”
- These menus are to be used for Show Management and are limited to one location only
- Our Culinary team has personally created the following menus with items and ingredients to complement each other. It is asked that no substitutions or revisions be made. Enhancements from our standard catering menu are welcome to be added.

Breakfast

Breakfasts served with freshly brewed regular coffee and ice water.
Prices listed are per guest. **Minimum of 20 guests.**

Continental Breakfast

Staff Breakfast #1 | 32

- Assorted whole fruit
- Assorted breakfast pastries, muffins, ;bagels
- Butter, preserves, cream cheese
- Assorted bottled fruit juices

Staff Breakfast #2 | 38

- Seasonal sliced fruits and berries
- Buttered croissants
- Assorted breakfast pastries, muffins, bagels
- Butter, preserves, cream cheese
- Assorted bottled fruit juices

*Contact your Catering Sales Representative for Customized Espresso Services.

Toaster available upon request, rental fee may apply.

A dedicated server is included for all hot food services for a maximum of two (2) hours.

Gluten free pastries available on request.

Breakfast Buffets

Staff Breakfast #3 | 40

- Scrambled eggs with chives
- Crispy hash brown potatoes
- Applewood smoked bacon
- Seasonal whole fruit
- Assorted breakfast pastries, muffin, bagels
- Butter, preserves, cream cheese
- Assorted bottled fruit juices

Staff Breakfast #4 | 40

- Scrambled eggs with chives
- Black bean and vegetable potato hash
- Applewood smoked bacon
- Savory chicken sausage links
- Pearl sugar waffles, whipped butter, maple syrup
- Seasonal sliced fruit and berries
- Assorted breakfast pastries, muffins, bagels
- Butter, preserves, cream cheese
- Assorted bottled fruit juices

Buffets

All buffets include ice water and iced tea.
Additional beverages to be ordered from the a la carte options.
Prices listed are per guest. **Minimum of 20 guests.**

*Note: Special discount pricing if buffet ordered on specified day mentioned.

Staff Lunch #1 | 60/*55 ON MONDAY

Salads

- **House Ginger Salad** – Spring mix, carrots, cucumber, red onion, ginger dressing
- **Asian Cucumber Salad**

Entrées / Sides

- **Orange Chicken** – Scallions, orange twist
- **General Tso's Cauliflower**
- White Rice
- Stir Fry Vegetables

Desserts

- Red Bean Sesame Balls
- Fortune Cookies

Staff Lunch #2 | 60/*55 ON TUESDAY

Salads

- **Southwest Salad** – Chopped romaine, roasted corn, heirloom tomatoes, black beans sweet peppers, tortilla strips
- **On Side:** shredded cheddar jack, chipotle ranch, cilantro lime vinaigrette
- **Roasted Corn Elote Salad** – Red pepper, lime juice, cilantro, light garlic aioli, Cotija cheese

Entrées / Sides

- **Spiced Grilled Nopales**
- **Chicken Adobo**
- Served with corn tortillas, Spanish rice, frijoles de la Olla and tortilla chips
- **Includes:** salsa verde, pico de gallo, cilantro, onion
- Cotija Cheese, Mexican Crema

Desserts

- Caramel Stuffed Churros
- Tres Leches

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Gluten free options available on request.

Buffets

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Staff Lunch #3 | 60/*55 ON WEDNESDAY

Salads

- **Picnic Table Salad** – Romaine, iceberg, cherry tomatoes, cucumber, red onion, BBQ spiced chickpeas
- **On side:** BBQ, ranch, oil and red wine vinegar
- **Traditional Creamy Coleslaw** – Green and purple cabbage, carrots, red onion

Entrées / Sides

- **House Smoked Brisket**
- **Baked 5-Cheese Mac and Cheese**
- **Char-Grilled Seasonal Vegetables**
- BBQ Baked Beans
- Served with old fashioned corn bread

Desserts

- Classic Rhubarb Cobbler
- Mixed Berry Short Cake

Staff Lunch #4 | 60/*55 ON THURSDAY

Salads

- **Caprese Salad** – Buffalo mozzarella, heirloom tomato, basil, balsamic reduction
- **Big Italian Salad** – Romaine, iceberg, radicchio, cherry tomato, red onion, pepperoncini, black olives
- **On Side:** shaved Parmesan, red wine vinaigrette

Entrées / Sides

- **Airline Chicken Saltimbocca** – Crispy prosciutto, sage, pan sauce
- **Eggplant Puttanesca**
- **Lemon Scented Broccoli Rabe**
- **Classic Utica Greens** – Prosciutto, onion, peppers, breadcrumbs, Romano cheese

Desserts

- NY Cheesecake
- Cannolis

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Gluten free pastries available on request.

Buffets

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Staff Lunch #5 | 60/*55 ON FRIDAY

Salads

- **Quinoa Salad** – Cucumber, tomato, bell pepper, red cabbage
- **Cucumber Tomato Salad** – Feta cheese, red onion, Kalamata olives

Entrées / Sides

- **Chicken Shawarma** – Shawarma marinated chicken thigh
- **Crispy Falafel**
- **Yellow Rice**
- **Grilled Pita Bread**
- Served with tzatziki, garlic hummus

Desserts

- Baklava
- Kunafeh

Staff Lunch #6 | 60/*55 ON SATURDAY

Salads

- **Kitchen Sink Salad** – Chopped romaine, iceberg, cherry tomatoes, cucumber, carrot, radish, red onion, corn, lima beans
- **On Side:** shredded cheddar, Green Goddess ranch, classic vinaigrette
- **Creamy Macaroni Salad** – Carrot, celery, onion

Entrée

- **All-American Beef Sliders** – Dill pickle chips, caramelized onion, cheddar cheese, fry sauce
- **Vegan Stack Slider** – Portabella mushroom, zucchini, squash, roasted pepper vegan aioli
- Potato Wedges
- Corn on the Cob
- Served with ketchup, mustard, fry sauce, relish, onion

Dessert

- Nilla Wafer Banana Pudding
- Ambrosia Salad

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Buffets

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Staff Lunch #7 | 60/*55 ON SUNDAY

Salads

- **The Wedge** – Iceberg lettuce, heirloom cherry tomato, red onion, Gorgonzola crumbles
- **On Side:** crispy bacon, herbed blue cheese dressing
- **Vegas Caesar Salad** – Chopped romaine, kale, heirloom cherry tomato
- **On Side:** focaccia crouton, Parmesan cheese, Caesar dressing, balsamic vinaigrette

Entrées / Sides

- **Airline Chicken Piccata** –
  Haricot vert, lemon caper butter sauce
- **Au Gratin Potato**
- **Roasted Asparagus,**
  Citrus Gremolata
- **Garlic Roasted Chef's**
  Mushroom Mix

Desserts

- Crème Brûlée with fruit garnish
- Chocolate Lava Cake

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Gluten free pastries available on request.

Thank You

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