PRODUCTION MENU 2027

FONTAINEBLEAU
LAS VEGAS

PRODUCTION BREAKFAST OPTIONS

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All breakfast options include assorted bottled juices, freshly brewed coffees, and a selection of Rishi hot teas.

PRODUCTION BREAKFAST BURRITOS

$50 PER PERSON

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG
- Individual Greek Yogurts V
- Southwest Breakfast Burrito: Scrambled Eggs, Pork Chile Verde, Cilantro Scented Rice, Green Chiles, Pepper Jack Cheese, Guacatillo VG
- Tex-Mex Burrito VG: Soyrizo, JUST Egg™, Black Beans, Corn, Cilantro, Pico de Gallo, Lime Rice

PRODUCTION BREAKFAST SANDWICHES

$50 PER PERSON

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG
- Individual Greek Yogurts V
- English Muffin: Sausage, Fried Egg, Pickled Onions, Russian Dressing
- Whole-Grain Roll: Turkey Sausage, Egg Whites, Wilted Arugula, Fresh Herb Aioli

PRODUCTION BREAKFAST BUFFET

$55 PER PERSON

- Seasonal Vine- and Tree-Ripened Fruits, Melons, and Berries VG
- Assortment of Breakfast Pastries V
- Blueberry Pancakes with Lemon Mascarpone, Whipped Butter, Maple Syrup V
- Cage-Free Scrambled Eggs V , Cheddar Cheese V
- Double-Smoked Bacon
- Daily Crafted Breakfast Potatoes VG

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION LUNCH

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All lunch options include freshly brewed coffees, iced tea, and a selection of Rishi hot teas.

MONDAY – MEXICAN BUFFET

WHEN SERVED ON MONDAY $70 PER PERSON
$75 PER PERSON

SALAD

Marinated Tomato Salad VG
Cilantro, Red Onion, Jicama, Cucumber, Tajín-Orange Dressing

Choice of Two Entrées in Advance:

ENTRÉES

Flat Iron Steak
Ancho-Dusted Grilled Flat Iron Steak with Chimichurri VG

Smoked Chicken Tinga
Stewed Pulled Chicken in Chipotle Tomato Sauce

Pozole VG
Bean Stew, Hominy, Tomatillo, Cilantro

Toppings: Cabbage, Radishes, Limes, Diced Onions, Tortilla Strips, Salsa Macha

SIDES

Cilantro Scented Rice VG

Warm Corn Esquites V
Fresh Roasted Corn, Lime Aioli, Cotija Cheese, Chile Peppers, Cilantro

DESSERTS

Flan V

Cocoa and Cinnamon Hojarascas VG
Mexican Chocolate Mousse

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION LUNCH

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All lunch options include freshly brewed coffees, iced tea, and a selection of Rishi hot teas.

TUESDAY – ITALIAN BUFFET

WHEN SERVED ON TUESDAY $70 PER PERSON
$75 PER PERSON

SALAD

Arugula Salad VG
Radicchio, Pepperoncini, Castelvetrano Olives, Red Onion, Lemon Vinaigrette

Choice of Two Entrées in Advance:

ENTRÉES

Chicken Cacciatore
Tomatoes, Olives, Capers, Marjoram

Shrimp Scampi

Pasta Primavera VG
Trofi Pasta, Broccoli Rabe, Roasted Sweet Peppers, Fresh Basil, Spicy Arrabiata Sauce

SIDES

Fregola Sarda V
Corn, Peas, Scallions, Parmigiano-Reggiano

Sicilian Caponata VG
Squash, Eggplant, Bell Peppers, Capers, Olives, Raisins, Fresh Basil

DESSERTS

Tiramisu

Citrus Panna Cotta VG

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION LUNCH

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All lunch options include freshly brewed coffees, iced tea, and a selection of Rishi hot teas.

WEDNESDAY – CALIFORNIA COASTAL

WHEN SERVED ON WEDNESDAY $70 PER PERSON
$75 PER PERSON

SALAD

Coastal Kale Salad VG
Baby Kale, Snap Peas, Cucumbers, Almonds, Shaved Radishes, Pickled Red Onions, Lemon Tahini Dressing

Choice of Two Entrées in Advance:

ENTRÉES

Al Pastor-Roasted Chicken
Lemon, Chimichurri Sauce

Sea Bass
Caper and Olive Relish with Lemon Oil

Roasted Mushroom with Farro VG
Balsamic Glaze, Chives

ACCOMPANIMENTS

Roasted Brussels Sprouts V
Honey

Cilantro Rice VG

DESSERTS

Strawberries and Cream Tiramisu

São Palme Chocolate Brownie VG

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION LUNCH

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All lunch options include freshly brewed coffees, iced tea, and a selection of Rishi hot teas.

THURSDAY – ASIAN BUFFET

WHEN SERVED ON THURSDAY $70 PER PERSON
$75 PER PERSON

SALAD

Watermelon and Thai Basil Salad VG
Watermelon, Thai Basil, Pickled Shallots, Micro Greens, Yuzu Vinaigrette

Choice of Two Entrées in Advance:

ENTRÉES

Beef Bulgogi
Grilled and Marinated in Savory-Sweet Soy

Miso-Glazed Black Cod
White Miso, Scallions

Vegetable Curry VG
Sweet Potatoes, Bell Peppers, Snap Peas, Baby Corn, Zucchini, Tofu

SIDES

Thai Fried Rice V
Jasmine Rice infused with Garlic, Scallions, Fresh Vegetables, Scrambled Eggs

Spicy Chile-Garlic Choy Sum VG

DESSERTS

Black Sesame Cake

Tropical Rice Pudding VG

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION LUNCH

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All lunch options include freshly brewed coffees, iced tea, and a selection of Rishi hot teas.

FRIDAY – AMERICAN BUFFET

WHEN SERVED ON FRIDAY $70 PER PERSON
$75 PER PERSON

SALAD

Grilled Vegetable Quinoa Salad VG
Grilled Zucchini, Bell Peppers, Red Onion, Quinoa, Lemon Vinaigrette

Choice of Two Entrées in Advance:

ENTRÉES

Meatloaf
Parsley, Maple-Cider Glaze

Barbecue Roasted Chicken Breast
Carolina Barbecue Sauce

Sweet Potato Chili VG
Sweet Potato, Green Peppers, Onions, Black Beans, Tomatoes, Southern Chili Spice

SIDES

Smothered Green Beans VG
Slivered Almonds

Four-Cheese Macaroni and Cheese V
Elbow Macaroni, Aged Cheddar, Mozzarella, Smoked Gouda, Parmesan Cheese

DESSERTS

Cookies and Cream Cup VG

S'mores Cake

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION LUNCH

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All lunch options include freshly brewed coffees, iced tea, and a selection of Rishi hot teas.

SATURDAY – HAWAIIAN BUFFET

WHEN SERVED ON SATURDAY $70 PER PERSON
$75 PER PERSON

SALAD

Lomi Lomi Salad VG
Diced Tomatoes, Maui Onions, Scallions, Ginger, Hawaiian Lava Salt, Chile-Water Vinaigrette

Choice of Two Proteins in Advance:

Kalua Pork
Roasted Pork Shoulder, Hawaiian Sea Salt, Banana Leaves

Huli-Huli Chicken
Hawaiian-Style Roasted Chicken, Chile Water

Hawaiian Crispy Tofu VG
Chinese Broccoli, Teriyaki-Soy Glaze, Chile-Garlic Crunch

SIDES

Steamed Jasmine Rice VG

Island-Style Kimchi

DESSERTS

Ube Cream Puff

Coconut Lilikoi Cake VG

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION LUNCH

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All lunch options include freshly brewed coffees, iced tea, and a selection of Rishi hot teas.

SUNDAY – SOUP AND SALAD BUFFET

WHEN SERVED ON SUNDAY $70 PER PERSON
$75 PER PERSON

SOUP

Tomato Basil Soup VG

BUILD YOUR OWN SALAD

Mixed Greens VG, Romaine Lettuce VG, Red Onions VG,
Kyuri Cucumber VG, Heirloom Cherry Tomatoes VG, Heirloom Baby Radishes VG

Dressings:

Balsamic Vinaigrette VG

Ranch Dressing V

Choice of Two Proteins in Advance:

Herb-Grilled Chicken

Grilled Thai Beef

Grilled Shrimp

Teriyaki-Glazed Tofu VG

SIDES

Macaroni Salad V

Potato Chips VG

DESSERTS

Peanut Butter and Jelly Cake

Banana-Chocolate Chip Cake VG

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION DINNER

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All dinner options include freshly brewed coffees and a selection of Rishi hot teas.

MEXICAN DINNER BUFFET

$85 PER PERSON

SALAD

Three Bean Salad VG
Roasted Corn, Jicama, Cherry Tomatoes, Cilantro Lime Dressing

ENTRÉES

Chicken Quesadillas
Sour Cream V

Zarandeado Sea Bass
Mango Slaw, Serrano

Barbacoa Vegan Threads VG
Roasted Tomatoes, Onions, Guajillo, Corn Tortillas

SIDES

Warm Corn Esquites V
Fresh Roasted Corn, Lime Aioli, Cotija Cheese, Chile Peppers, Cilantro

Trio of Salsas VG
Pico de Gallo, Salsa Roja, Guacatillo

Corn Tortilla Chips VG

DESSERTS

Churros V

Tres Leches Cake VG

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION DINNER

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All dinner options include freshly brewed coffees and a selection of Rishi hot teas.

ITALIAN DINNER BUFFET

$85 PER PERSON

SALAD

Mixed Greens Salad VG
Shaved Root Vegetables, Balsamic Vinaigrette

ENTRÉES

Chicken Cacciatore
Tomatoes, Olives, Capers, Marjoram

Impossible Meatball Marinara VG
Cavatelli Pasta, Roasted Red Peppers

Shrimp Scampi
Cherry Tomatoes, Parsley, Garlic

SIDES

Soft Polenta V

Freshly Baked Rolls VG
with Butter V

Steamed Broccoli
Parmesan, Garlic, Lemon Zest V

DESSERTS

Blood Orange Mascarpone Cake

Sicilian Lemon Strawberry Verrine VG

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION DINNER

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All dinner options include freshly brewed coffees and a selection of Rishi hot teas.

FRENCH DINNER BUFFET

$85 PER PERSON

SALAD

French Potato Salad VG
Poached Fingerling Potatoes, Haricot Vert, Dill, Scallions, Banyuls-Dijon Vinaigrette

ENTRÉES

Grilled Jidori Chicken Breast
Herb Marinade

Plant-Based Sausage Cassoulet VG
Cannellini Beans, Smoked Paprika, Tomatoes, Mushrooms

Beef Bourguignon
Rich Red Wine Jus, Carrots, Pearl Onions, Fresh Herbs

SIDES

Whipped Potatoes

Freshly Baked Rolls VG
with Butter V

Haricot Verts VG
Sun-Dried Tomato Pistou

DESSERTS

Opera Cake

Passion Fruit Banana Choux VG

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION DINNER

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All dinner options include freshly brewed coffees and a selection of Rishi hot teas.

ASIAN DINNER BUFFET

$85 PER PERSON

SALAD

Thai Crunch Slaw VG
Cucumber, Cabbage, Scallion, Peanuts, Cilantro, Chile, Lime Leaf Dressing

ENTRÉES

Adobo Chicken
Braised Chicken with Ginger and Tamari

Coconut Curry VG
Chickpeas, Cauliflower, Potatoes, Edamame

Sweet Citrus-Glazed Crispy Chicken
Orange, Bell Peppers, Onions

SIDES

Steamed Jasmine Rice VG

Stir-fried Vegetables VG

DESSERTS

Black Sesame Ube Cake

Coconut Mango Sago VG

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION DINNER

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All dinner options include freshly brewed coffees and a selection of Rishi hot teas.

AMERICAN DINNER BUFFET

$85 PER PERSON

SALAD

Apple-Cranberry Coleslaw
Apple, Cranberries, Almonds, Cabbage, Parsley

ENTRÉES

Grilled Chicken Breast
Kansas City Barbecue Sauce

Vegetable Pot Pie VG
Carrots, Onions, Celery Root, Mushrooms, Peas

Hickory Smoked Barbecue Brisket
Bourbon Peach Barbecue Sauce

SIDES

Baked Macaroni and Cheese V
Shells, Smoked Gouda, Creole Cheddar

Jalapeño-Cheddar Cornbread V
With Honey Butter V

Stewed Green Beans VG
Smoked Tomatoes, Crispy Shallots

DESSERTS

Chocolate Fudge Cake VG

Mixed-Berry Cobbler Tart V

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION DINNER

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All dinner options include freshly brewed coffees and a selection of Rishi hot teas.

TEX-MEX DINNER BUFFET

$85 PER PERSON

SALAD

Mexican "Street Corn" Salad V

Jalapeños, Avocado, Black Beans, Bell Peppers, Cilantro, Red Onions, Cotija Cheese

ENTRÉES

Chipotle Chicken Enchiladas

Pulled Chicken, Cheddar Cheese, Corn Tortillas, Red Sauce

Southwestern Vegetable Stew VG

Plant-Based Braised Protein, Vegetables, Chile De Árbol, Potatoes, Red Lentils

Pork Chile Verde

Tomatillo, Cilantro, Pickled Onions

SIDES

Lemon-Scented Rice VG

Epazote, Cumin

Charred Zucchini VG

Cowboy Caviar

DESSERTS

Limon Cream Cake VG

Chocolate Dulce De Leche Mousse

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRODUCTION DINNER

Designed for a maximum two hours of service. Minimum 15 guests, maximum 50 guests.
All dinner options include freshly brewed coffees and a selection of Rishi hot teas.

MEDITERRANEAN DINNER BUFFET

$85 PER PERSON

SALAD

Greek Salad V
Cucumbers, Bell Peppers, Feta Cheese, Olives, Red Onions, Red Wine Vinaigrette

ENTRÉES

Pan-Seared Salmon
Sauce Vierge with Tomatoes, Capers, Peppers, Herbs

Moroccan Tagine VG
Cured Olives, Preserved Lemon and Saffron

Braised Beef Niçoise
Oranges, Black Olives, Fresh Parsley

SIDES

Roasted Heirloom Cauliflower VG
Romesco Sauce, Sweety Drop Peppers

Warm Pita VG
Garlic Hummus VG, *Tzatziki* V

DESSERTS

Baklava V

Vanilla Panna Cotta VG
with Citrus Compôte

Catering Food and Beverage Pricing is subject to a current state sales tax of 8.375% and a 25% service charge (20.75% nontaxable and 4.25% taxable admin fee. Subject to change.) Our property tracks the following allergens: Egg, Wheat, Milk, Peanut, Tree Nut, Soy, Sesame, Fish, Crustacean Shellfish, Vegan VG, Vegetarian V. Fontainebleau Las Vegas is not a nut-free facility. Food and beverage pricing can be guaranteed up to three (3) months prior to event.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.