CAESARS
ENTERTAINMENT
PRESENTS



CAESARS PALACE
LAS VEGAS

CATERING MENU

COMMITMENT TO WELLNESS

Thank you for choosing Caesars Entertainment!

Our dedicated catering team is delighted to guide you through a constellation of options, placing a strong emphasis on wellness. We are here to work closely with you, bring your vision to life and curate an experience that meets your objectives.

At Caesars Entertainment, we are at the forefront of wellness in the meetings and events industry. In our ongoing commitment to foster health and happiness, we are proud to highlight selections in our menu that feature health-focus offerings.

We also offer an array of educational speakers, wellness activities, and more.

Throughout the menu, items that are nutrient-rich and wellness-focused are marked with a leaf symbol .
Our team is enthusiastic about customizing menus to wow your attendees.

Together, let’s create events that not only fulfill business objectives but also contribute significantly to the overall well-being and happiness of participants.

“The greatest wealth is health.” - Virgil

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MEET OUR CULINARY TEAM



CHEF ERIC VAUGHN

Eric Vaughn, the Executive Director of Banquet Culinary Operations for CAESARS FORUM and the Las Vegas region, is a seasoned professional with over 23 years of culinary expertise with Caesars Entertainment. In this pivotal role, he is tasked with overseeing banquet and culinary operations across the $500 Million Caesars Entertainment meetings and events business in Las Vegas, showcasing his proficiency in delivering elevated culinary experiences, menu planning, team development, kitchen management, and collaboration with a multitude of restaurants.

Chef Eric's journey within Caesars Entertainment has been marked by notable achievements, including his contributions to the openings of CAESARS FORUM, Harrah's Southern California, and Harrah's Bossier City as well as holding various other chef positions in the company in Nevada, Illinois, and Missouri. His impressive background extends to partnering in the creation of celebrity chef restaurants, with chefs such as Gordon Ramsay and Steve Martorano. He participated in chef demos, collaboration dinners and events with Emeril Lagasse, Robert Irvine, Anne Burell, Rick Moonen, Guy Fieri, Giada De Laurentiis and Norman Van Aken.

Before assuming his current role, Chef Eric held key positions such as the Director of Culinary Operations at Paris Las Vegas, Bally's Las Vegas, and Planet Hollywood. His journey also includes the role of Executive Sous Chef at Flamingo Las Vegas, showcasing his versatility and leadership across various culinary domains.

A graduate of Washburne Culinary Institute in Chicago, Eric Vaughn holds a Degree in Culinary Arts. Eric's dedication to culinary excellence and operational prowess continues to shape the dining experiences at Caesars Entertainment in Las Vegas.

CHEF JAMES McNAMARA

James A. McNamara is a distinguished Executive Pastry Chef with an extensive culinary background spanning the world. He is currently based in Las Vegas, Nevada and boasts career highlighted with leadership roles at Caesars Entertainment, where he has consistently demonstrates expertise in delivering world renowned pastry, bread and dessert programming for more than twenty years.

Since early 2020, with opening of CAESARS FORUM as the Regional Executive Pastry Chef for Banquets at Caesars Entertainment, James oversees desserts, pastry and bakery operations for the $500 Million meeting and events business. His strategic thinking and strong background contribute to the seamless execution for conferences and events at all Caesars Entertainment Las Vegas Properties.

His prior tenure as the Executive Pastry Chef at Paris, Bally's, and Planet Hollywood (2008-2020) showcased his leadership in managing the pastry, dessert, and bread program. Pastry Chef James excelled in overseeing banquets delivering a highly elevated experience for attendees.

Pastry Chef James's career extends globally, including his role as the Corporate Executive Pastry Chef at Norwegian Cruise Line (2007-2008), where he oversaw pastry, dessert, bread, and breakfast pastry production for 17 cruise ships. He has consulted for hotels worldwide, contributing his expertise to menu development.

With numerous certifications, awards, and continuous professional development, James A. McNamara stands as a seasoned professional in the culinary world, known for his dedication to excellence, innovation, and leadership. Notable accolades include the Chairman's Award for Internal Customer Service (2011), Best Chocolate Entremets at the Coupe du Monde de la Pâtisserie as part of Team USA (2007) and being honored as Chef of the Year by the American Culinary Federation (1993). His extensive experience and contributions have left an indelible mark on the culinary landscape.





CHEF SHERMAN BRANICK

With over two decades of culinary expertise, currently as the Executive Banquet Chef at the esteemed Caesars Palace Las Vegas driven by a passion to deliver unparalleled culinary experiences for conferences and events, he has garnered acclaim for his work in with Caesars Entertainment, 5-star hotels, restaurants, exclusive country clubs, and catering facilities.

In his current role at Caesars Palace since December 2013, his commitment to excellence has provided an elevated experience with restaurant quality catering for more than one thousand conferences annually.

Prior to this, his roles as Chef de Cuisine at Paris and Bally's Las Vegas showcased his talent. He also excelled as Assistant Banquet Chef & Relief Chef de Cuisine at Rio All-Suite Hotel & Casino, overseeing various gourmet restaurants. Internationally, he served as Chef de Partie at Hanbury Manor in Ware, England.

His journey also includes roles as Lead Cook at Mar-a-Lago Club and the Ritz-Carlton Palm Beach, where he was pivotal in crafting menus and upholding the first-class reputation of these establishments.

Earning a degree in Culinary Arts from the Florida Culinary Institute in 2001, he clinched top honors in culinary challenges and competitions, reflecting his commitment to culinary excellence.

CONTINENTAL BREAKFAST



EXECUTIVE CONTINENTAL

Chilled orange juice and cranberry juice (vg) (gf)

Fresh seasonal cut fruit and berries (vg) (gf)

Assorted breakfast pastries including croissants, Danish, and muffins (v) (n)

Whipped butter and fruit preserves (v) (gf)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

$50 per person

HEALTHY CHOICE CONTINENTAL

Chilled orange juice and cranberry juice (vg) (gf)

Housemade infused water: Strawberry-kiwi and Lemon-blueberry (vg) (gf)

Assorted sliced breakfast breads to include banana, zucchini and cranberry, blueberry and bran muffins (v) (n)

Overnight oats with fruit garnish (vg) (gf)

Whipped butter, plant butter and fruits preserves (v) (gf)

Fresh seasonal cut fruit and berries (vg) (gf)

Caesars granola (vg) (n) served with whole milk (v) and oat milk (vg)

Assorted low-fat fruit and Greek-style yogurts (v) (gf)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

$55 per person

CAESARS CONTINENTAL

Chilled orange juice and cranberry juice (vg) (gf)

Fresh seasonal cut fruit and berries (vg) (gf)

Caesars granola (vg) (n) served with whole milk (v) and oat milk (vg)

Assorted coffee cakes, muffins and cinnamon rolls (v) (n)

Whipped butter and fruit preserves (v) (gf)

Yogurt parfaits with Caesars granola, yogurt and fresh berries (v) (n)

HOT ENHANCEMENT SELECTION (SELECT ONE)

CROISSANT SANDWICH
Fluffy omelet, black forest ham, Tillamook cheddar cheese, herb mascarpone

BREAKFAST BURRITO
Scrambled eggs, guajillo spiced carnitas, crispy breakfast potatoes, queso fresca, poblano salsa

VEGAN WRAP (vg)
Sprouted tortilla, JUST eggs, cilantro-lime avocado purée, Spanish style toasted farro, pickled red onions, poblano salsa

GRILLED CHEESE BREAKFAST SANDWICH
Poached egg, macaroni N cheese, Tillamook cheddar cheese, Cherrywood smoked bacon

$60 per person

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

EVERYTHING BAGEL BREAKFAST SANDWICH
Poached egg, prosciutto, scallion-shallot cream cheese, spicy marinated vegetables

AVOCADO TOAST
Shaved radishes, chia seeds, sriracha, pea shoots, cotija cheese (v)

$5.50 per person

Choice of second enhancement to your Caesars continental

$4.50 per person

Leaf icon indicates a Caesars Wellness menu item.

Continental Breakfasts are designed to last up to 75 minutes maximum and have a 20 guest minimum. Continental Breakfasts are not designed to be placed in a separate breakfast room and do not include seating for the entire group or table service. Food and beverage items are to be consumed within the meeting room. Food items may not be transferred to refreshment breaks. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.



ON THE GO CONTINENTAL OFFERINGS

CHILLED “CORNED BEEF HASH” ON BRIOCHE

Shaved corned beef, potato crisps, pickled onions, roasted garlic aioli

$50 per person

CRAB & EGG SALAD

Artisan ciabatta bread, hard boiled eggs, crab meat, crema,
Fresno, chive, radicchio

$54 per person

AVOCADO (v)

Sprouted bread, freshly mashed avocado, breakfast radishes,
chia seeds, pea shoots, cotija cheese

$50 per person

TURKEY

Buttery croissant, shaved turkey breast, marinated tomatoes, arugula, herbed mascarpone cheese

$50 per person

All boxed continentals include a piece of whole fresh fruit,
and one enhancement from the list below:

Greek yogurt (v) (gf)
Hard-boiled eggs (2) (gf) (df)
Ripened fruit salad
with fresh berries (vg) (gf)
Breakfast bar (v) (n)
Granola bar (v) (n)
Fruit Danish (v)
Cheese Danish (v)
Petit croissant (v)

Choice of second enhancement to your On The Go Continental *$4 per person*

BEVERAGES FOR YOUR ON THE GO CONTINENTAL

Assorted bottled juices (vg) (gf)	*$9 each (based on consumption)*
Assorted milk (v) (gf)	*$5.95 each (charged as ordered)*
Bottled waters	*$7.25 each (based on consumption)*
Assorted bottled coffees and iced teas	*$9 each (based on consumption)*

Leaf icon indicates a Caesars Wellness menu item.

Choice of maximum combined (3) selections. Choice of (2) for groups of 75 and under. On the Go Continental Breakfasts are not designed to be placed in a separate breakfast room and do not include seating for the entire group or table service. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.



CAESARS BUFFET BREAKFAST

Chilled orange juice, grapefruit juice, and cranberry juice (vg) (gf)

Fresh seasonal cut fruits and berries (vg) (gf)

Scrambled eggs (v) (gf)

JUST Eggs (v) (gf)
additional $3 per person

BREAKFAST MEATS (SELECT TWO)

- Cherrywood smoked bacon (gf) (df)
- Traditional breakfast sausage links (gf) (df)
- Bacon-cheddar bratwurst (gf)
- Chicken apple sausage (gf) (df)
- Fresh ground corned beef hash (gf) (df)
- Beyond sausage (vg) (gf)

DAILY BREAKFAST STARCHES

- Monday - Smashed peewee potatoes with fine herbs (vg) (gf)
- Tuesday - Roasted Yukon potatoes with roasted chile rajas, cippolini onion confit, chimichurri drizzle (vg) (gf)
- Wednesday - Finger potato and Brussels sprouts hash (vg) (gf)
- Thursday - Crispy potatoes with fried broccolini, roasted garlic cloves, Fresno chiles, Parmigiano Reggiano (v) (gf)
- Friday - Roasted sweet potato hash with caramelized onions, roasted apples, fried kale & tinkerbell peppers (vg) (gf)
- Saturday - Potato Lyonnaise (v) (gf)
- Sunday - Home fries with confit of onion, crispy potatoes, chives (v) (gf)

Assorted breakfast pastries including croissants, Danish, and muffins (v) (n)

Whipped butter and fruit preserves (v) (gf)

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections

$66 per person

Breakfast buffets are designed to last up to 90 minutes maximum and price based on minimum of 50 guests. Service for 25 to 49 guests add $10.00 per person. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

For an additional *$7.50 per person*, add your choice of the following:

Créme Fraîche Pancakes (v)

Bourbon barrel-aged maple syrup and whipped butter

Matcha Waffles with Five Spice (v)

Fresh berry & vanilla bean compote, maple syrup and whipped butter

Butter Croissant French Toast (v)

Fresh berries, maple syrup and whipped butter

Artisan Cornmeal & Roasted Apple Johnny Cakes (v) (nf)

Maple infused apple sauce, whipped butter

Yogurt & Granola Parfait (v) (n)

Steel Cut Oatmeal (vg) (gf)

Cinnamon, golden syrup and dried fruits

CARVED BREAKFAST BUFFET STATIONS

Chef attendant required. Chef's fee of $350 per chef

Served with seasonal vegetable hash

Carved clove studded applewood smoked ham, Tangerine-cardamom glaze, luxardo cherry infused apple butter (gf)

$13.50 per person

Carved brown sugar bacon slab (gf) (df)
Bourbon barrel-aged maple syrup glaze

$14.50 per person

Carved maple brined roasted breast of turkey (gf) (df)
Cranberry infused turkey demi

$14.50 per person

Carved whole roasted tenderloin of beef(gf)

Béarnaise sauce, grilled asparagus

$18.50 per person

Leaf icon indicates a Caesars Wellness menu item.

BREAKFAST ENHANCEMENTS



OMELET STATION

Prepared to order with a choice of whole eggs (v) (gf), egg whites (v) (gf), or JUST eggs (vg) (gf)

Toppings to include:

Cherrywood bacon (gf) (df), applewood ham (gf) (df), breakfast sausage (gf) (df), Beyond sausage (vg) (gf), sweet onions (vg) (gf), heirloom tomatoes (vg) (gf), roasted red peppers (vg) (gf), wild mushrooms (vg) (gf), Tillamook cheddar cheese (v) (gf), cotija cheese (v) (gf), Manchego cheese (v) (gf))

$16.50 per person

JUST Eggs

Add for an additional $3 per person

OVERNIGHT OATS STATION

Overnight oats made with oat milk, Madagascan vanilla bean and raw honey (v) (gf) (df)

STIR-IN CHOICES (SELECT TWO):

Fresh berries (vg) (gf)

Chia seeds (vg) (gf) (n)

Dried fruits (vg) (gf)

Seasonal fruit preserves (v) (gf)

Assorted roasted nuts (vg) (gf) (n)

$10.50 per person

BENEDICT STATION

CHOICE OF ONE:

English muffin, jumbo lump crabmeat and béarnaise sauce

English muffin, grilled asparagus, marinated heirloom tomatoes, hollandaise sauce (v)

English muffin, fried chicken, chipotle gravy, hot pepper jam

English muffin, braised short rib, five-spice glaze, miso hollandaise, pickled vegetables (df)

Chive potato cake, Beyond sausage, caramelized onion jam, chipotle-almond milk béchamel (vg)

$12.50 per person

BAGEL ACTION STATION

Toasted and smeared by an attendant

PICK YOUR BAGELS (CHOOSE THREE):

Plain (v), Onion (v), Everything (v), Cinnamon raisin (v), Jalapeño cheddar (v)

All bagel action items come with the following accompaniments

Plain cream cheese (v) (gf), Peanut butter (vg) (gf), Seasonal fruit preserves (vg) (gf), and Cultured butter (v) (gf)

PICK YOUR SMEAR (CHOOSE TWO):

(all flavors available in regular or vegan)

Fresh berry, Garlic and chive, Jalapeño, Lemon dill, Honey pecan

$23 per person

Add for an additional *$16.50 per person*

Smoked salmon lox (gf)

Accompaniments:

Pickled onions (vg) (gf), Shaved red onion (vg) (gf), Capers (vg) (gf), Chopped eggs (v) (gf) (df) and shaved cucumbers (vg) (gf)

Breakfast Enhancements are designed as Enhancements to a Breakfast Buffet. If Enhancements are purchased as individual stations increased pricing will apply. Please speak with your Catering & Convention Services Manager for pricing.

Chef's fee of $350 will apply per chef. Breakfast buffets are designed to last up to 90 minutes maximum and price based on minimum of 50 guests. Service for 25 to 49 guests add $10.00 per person. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

Leaf icon indicates a Caesars Wellness menu item.

PLATED BREAKFAST OFFERINGS



PLATED BREAKFAST OFFERINGS
All plated breakfasts are served with orange juice, freshly brewed coffee, decaffeinated coffee, assorted hot tea selections, fresh-baked breakfast croissants (v), whipped butter (v) (gf), fruit preserves (vg) (gf), and marmalade (vg) (gf).

EGGS WITH CHEESE
Chive buttered baguette, San Daniele prosciutto, mascarpone scrambled eggs, roasted porcini mushroom-aged provolone fondue, roasted golden potatoes
$64 per person

TRADITIONAL EGGS BENEDICT
Toasted crumpet, applewood smoked pork loin, poached eggs, hollandaise sauce, peewee potatoes and artichoke hash
$68 per person

SHORT RIB EGGS BENEDICT
Toasted Crumpet, braised short ribs, poached eggs, charred broccolini, béarnaise sauce, fingerling potato and Brussels sprouts hash
$68 per person

WARM CRUMPET BREAKFAST
Warm Toasted Crumpet, free-range eggs, Bavarian sausage, fine herb onion-potato hash
$66 per person

WAGYU AND EGGS (gf)
Imperial wagyu flat iron steak, chimichurri béarnaise, roasted asparagus, poached eggs, smashed peewee potatoes with fine herbs
$72 per person

SWEET TEA CHICKEN AND WAFFLES WITH EGGS
Sweet tea brined and fried chicken, Belgian waffles, cultured butter, lemon sweet tea syrup, deviled eggs with chives and shallots
$67 per person

SAN MARZANO BAKED EGGS (df)
Free range eggs, San Marzano tomatoes, fresh basil, garlic baked in a crock, crusty baguette, crispy pancetta
$64 per person

Leaf icon indicates a Caesars Wellness menu item.

Plated breakfasts are designed for 90 minutes maximum. Price is based on a minimum of 25 guests. Additional $10.00 per person for group service under 25 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

BREAK PACKAGES



HALF-DAY BEVERAGE SERVICE *$45 per person*

(Maximum of 4 hours or portion thereof)

Freshly brewed coffee, decaffeinated coffee, assorted hot tea selections, and iced tea

Assorted soft drinks

Infused waters (vg) (gf)

Choice of two:

Strawberry-lime-tarragon, blueberry-lemon verbena, cucumber-cantaloupe-parsley, dragon fruit-kiwi, orange-pomegranate-basil, pineapple-mint-serrano or mango-cranberry-Meyer lemon

ALL-DAY SERVICE *$82 per person*

(Up to 8 hours maximum)

Freshly brewed coffee, decaffeinated coffee, assorted hot tea selections and iced tea

Assorted soft drinks

Infused waters (vg) (gf)

Choice of two:

Strawberry-lime-tarragon, blueberry-lemon verbena, cucumber-cantaloupe-parsley, dragon fruit-kiwi, orange-pomegranate-basil, pineapple-mint-serrano or mango-cranberry-Meyer lemon

ALL-DAY MEETING BREAK *$105 per person*

EXECUTIVE CONTINENTAL (75 minutes)

- Chilled orange juice and cranberry juice (vg) (gf)
- Fresh seasonal cut fruit and berries (vg) (gf)
- Assorted breakfast pastries including croissants, Danish and muffins (v) (n)
- Whipped butter and preserves (v) (gf)
- Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections
- Assorted soft drinks and bottled water

MID-MORNING BREAK (30 minutes)

- Freshly brewed coffee, decaffeinated coffee and hot tea selections
- Assorted soft drinks and bottled water
- Assorted individual bags of trail mix and protein bars (v) (gf) (n)

MID-AFTERNOON BREAK (30 minutes)

- Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections
- Assorted soft drinks and bottled water
- Fresh-baked cookies (v) (n)
- Whole fresh fruit (vg) (gf)

ALL-DAY EXECUTIVE BREAK *$115 per person*

THE CAESARS CONTINENTAL BREAKFAST (75 minutes)

- Chilled orange juice and cranberry juice (vg) (gf)
- Fresh seasonal cut fruit and berries (vg) (gf)
- Caesars granola (v) (n) served with whole milk (v) and oat milk (vg)
- Assorted coffee cakes, muffins and cinnamon rolls (v) (n)
- Whipped butter and fruit preserves (v) (gf)
- Yogurt parfaits with Caesars granola, yogurt and fresh berries (v) (n)
- Croissant sandwich, fluffy omelet, black forest ham, Tillamook cheddar cheese, herb mascarpone
- Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections
- Assorted soft drinks and bottled water

MID-MORNING BREAK (30 minutes)

- Freshly brewed coffee, decaffeinated coffee and hot tea selections
- Assorted soft drinks and bottled water
- Assorted housemade dried fruit and whole-grain bars (v) (gf) (n)

MID-AFTERNOON BREAK (30 minutes)

- Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections
- Assorted soft drinks and bottled water
- Assorted French pastries (n)
- Assorted Chocolate bark (v) (gf) (n)

Leaf icon indicates a Caesars Wellness menu item.

Pricing based on a minimum of 50 guests. Fewer than 50 guests, add an additional $10.00 per person. Break Packages are not designed to be placed in a separate breakfast room and do not include seating for entire group or table service. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

BEVERAGE OFFERINGS



Fresh-brewed Coffee, Decaffeinated Coffee or Assorted Hot Tea Selections *$120 per gallon*

Fresh-brewed Iced Coffee *$120 per gallon*

Fresh-brewed Iced Tea *$120 per gallon*

Infused Waters (vg) (gf) *$108 per gallon*

Strawberry-lime-tarragon, blueberry-lemon verbena, cucumber-cantaloupe-parsley, dragon fruit-kiwi,Orange-pomegranate-basil, pineapple-mint-serrano or mango-cranberry-Meyer lemon

Agua Fresca (vg) (gf) *$124 per gallon*

Pineapple-mango-allspice, watermelon-blueberry-coconut, cantaloupe-cucumber-basil, strawberry-hibiscus-honey

Fresh-squeezed Lemonade (vg) (gf) *$108 per gallon*

Sangria Punch, Non-Alcoholic (vg) (gf) *$108 per gallon*

Gourmet Coffee and Tea Station *$128 per gallon*

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections served with gourmet condiments and flavored syrups

La Colombe Bottled Cold Brew Coffees *$9.50 each*

Original and chocolate

Assorted Juices *$38 per quart*

Orange, grapefruit, cranberry and tomato

Naked Bottled Juices - Assorted *$9 each*

Bottled Tea *$9 each*

Assorted flavors

Individual Whole Milk (v) (gf) and Oat Milk (vg) (gf) *$5.75 each*

Oat Milk (vg) (gf) *$42 per quart*

Caesars Bottled Water *$7.25 each*

Caesars 16.9 oz. Eco Collection *$8.50 each*
Aluminum Bottled Water

Assorted Bubbly Sparkling Water *$7.25 each*

Assorted Soft Drinks *$7.25 each*

Pepsi, Diet Pepsi, Mountain Dew, Starry, and Diet Starry

Assorted Virgil's Handcrafted Sodas *$7.75 each*

Root beer, vanilla cream, black cherry and orange

Red Bull or Rockstar Energy Drinks *$10.75 each*

Regular or sugar free

KeVita Kombucha *$11.25 each*

Assorted flavors

Coconut Water *$11.25 each*

MORNING OFFERINGS



Whole Fresh Fruit (vg) (gf) *$87 per dozen*

Fresh sliced Fruit (vg) (gf) *$14.50 per person*

Assorted Fresh-baked Pastries (v) (n) *$105 per dozen*

Fresh-baked Assorted Croissants (v) (n) *$105 per dozen*

To include chocolate, butter, and almond
(vegan croissants available)

Warm Savory Lattice Danish (v) *$111 per dozen*

Leek parmesan and spinach feta

Individual Cinnamon-streusel Coffee Cakes (v) (n) *$105 per dozen*

Cinnamon Rolls with Cream Cheese Icing (v) *$105 per dozen*

Sticky Honey-pecan Rolls (v) (n) *$105 per dozen*

Original and chocolate

Assorted Fruit, Bran, & Chocolate Chip Muffins (v) (n) *$105 per dozen*

Assorted Gluten-Free Muffins (v) (gf) *$114 per dozen*

Assorted Bagels (v) or (vg) *$120 per dozen*

Cream cheese selection to be strawberry, plain and garlic and chive
(vegan available on request)

Assorted Sliced Breakfast Nut Breads (v) (n) *$102 per dozen*

Assorted Clif & Protein Bars (v) (gf) (n) *$93 per dozen*

Assorted Scones with Whipped Butter and Lemon Curd (v) *$105 per dozen*

Assorted Chocolate-dipped Biscotti (v) (n) *$87 per dozen*

Assorted Fruit Coffee Cake (vg) (gf) *$105 per dozen*

Assorted Individual Flavored Yogurts (v) (gf) *$8.25 each*

Yogurt Parfaits *$132 per dozen*

Choose from:

- CAESARS granola, yogurt and fresh berries (v) (gf) (n)
- Greek yogurt, raw honey, toasted almonds, fresh blackberries (v) (gf) (n)
- Cashew yogurt, toasted cashews, fresh blueberries, agave nectar, fresh mint (vg) (gf) (n)

Assorted Locally Made Doughnuts (v) *$117 per dozen*

Hard-Boiled Eggs Without Shell (v) (gf) (df) *$69 per dozen*

Sea salt, cracked black pepper, fresh chives

Leaf icon indicates a Caesars Wellness menu item.

All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

Á LA CARTE REFRESHMENT BREAKS



SWEET BREAK OFFERINGS

Assorted Large Handmade Cookies (v) (n) *$105 per dozen*
Chocolate chip, peanut butter, oatmeal raisin and white chocolate macadamia nut

Assorted Miniature Tea Cookies (v) (n) *$90 per dozen*

Assorted Candy Bars (v) (n) *$75 per dozen*

Assorted Chocolate-dipped Strawberries (v) (gf) *$120 per dozen*

Assorted Miniature French Pastries (n) *$132 per dozen*

Brownies and Blondies (v) *$105 per dozen*

Assorted Cupcakes (v) *$105 per dozen*
Chocolate salted caramel, vanilla bean strawberry, red velvet and carrot

Assorted Chocolate Dipped Waffle (v) *$111 per dozen*

Assorted French Macarons (v) (gf) (n) *$114 per dozen*

Assorted Cake & Truffle Pops (v) (n) *$114 per dozen*

GLUTEN-FREE BREAK OFFERINGS

Gluten-Free Oatmeal cookies (v) (gf) *$114 per dozen*

Gluten-Free Brownies (v) (gf) *$114 per dozen*

Assorted Rice Krispie Treats (gf) *$105 per dozen*

FROZEN BREAK OFFERINGS

Magnum and Häagen-Dazs Ice Cream Bars (v) *$117 per dozen*

Outshine Frozen Fruit Bars (vg) (gf) *$99 per dozen*

Frozen Alcoholic Popsicles (v) *$135 per dozen*
(Bartender Required)

SAVORY BREAK OFFERINGS

Assorted Artisan Soft Pretzels *$114 per dozen*
Served with mustards (vg) (gf), pub-style cheddar dip (v) and bacon Glacier blue cheese (gf)

Individual Bags of Potato Chips, Pretzels and Popcorn (v) *$8 per each*

Individual Bags of Pop Corners and Terra Exotic Vegetable Chips (vg) (gf) *$8.75 per each*

Individual Bags of Trail Mix, Peanuts and Almonds (v) (n) *$8 per each*

Assorted Individual Bags of Beef Jerky (gf) (df) *$11.50 per each*

Fancy Mixed Nuts (vg) (gf) (n) *$93 per pound*

Caesars Dry Snack Blend (v) (n) *$93 per pound*
A mix of assorted nuts, bagel crisps and corn crisps

Warm Freshly Popped Popcorn (v) (gf) *$8.75 each*
Attendant required, *machine rental $350 per day*

Potato Chips, Pretzels or Tortilla Chips (v) *$96 per bowl*
(25 Servings)

Pita, Tortilla or Kettle Chips with Choice of Two Dips: (v) *$165 per bowl*
(25 Servings)

- **Caramelized Onion (v) (gf)**
  Caramelized onions, Chives and Roasted garlic
- **Fire Roasted Tomato (vg) (gf)**
  Heirloom tomatoes, Poblano chilies, Onions, Cilantro
- **Black Garlic Hummus (vg) (gf) (n)**
  Chickpeas, Tahini, Lemon, Black garlic, Sea salt

Leaf icon indicates a Caesars Wellness menu item.

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THEMED REFRESHMENT BREAKS



CLASSIC MID-MORNING BREAK

Vine-ripened whole fruit (vg) (gf)
Fresh-baked assorted muffins (v) (n)
Fresh-baked quick breads and financier (v) (n)
$24 per person

STRAWBERRY FIELDS (v) (n)

Fresh long-stem strawberries freshly dipped in
Valrhona caramelia milk chocolate,
Valrhona strawberry Inspiration couverture,
Valrhona Orelys 35% blond chocolate
rolled in crushed pistachios, praline,
crispy yogurt, crushed pretzels,
toasted coconut
$30 per person

MID-DAY BLUES

Individual assorted Greek yogurts (v) (gf)
Bowls of trail mix (v) (n)
Whole seasonal fresh fruit (vg) (gf)
Assorted housemade dried fruit
and whole-grain bars (v) (gf) (n)
Assorted selection of jerky (gf) (df)
$32 per person

DETOX BREAK

Immunity Shots (vg) (gf)
Lemon-Cayenne-Honey, Orange-Turmeric-Black Pepper,
Pomegranate-Vinegar-Ginger
Assorted housemade ancient grain bars (v) (n)
Acai Cups (vg) (gf) (n)
Acai purée, blueberries, almonds, kiwi, coconut
Cucumber water with matcha (vg) (gf)
$35 per person

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CHIPPERY (v) (gf)
Freshly fried potato chip and popcorn station
Chip & popcorn dusts include ranch, bbq, cinnamon sugar, dill pickle, cheddar cheese
Selection of chip dips includes French onion, chipotle-chive, English cheddar-crème fraîche, roasted heirloom tomato
$28 per person

PB&J BREAK (v) (n)
Assortment of PB&Js including Nutella-banana with cashews on country sourdough, Almond butter & Bonne Maman wild berry preserves with fresh blueberries and Marcona almonds on cranberry bread, Peanut butter & Bonne Maman cherry preserves with Luxardo cherries & macadamia nuts on brioche
$30 per person

TWISTED PRETZEL
Prosciutto-fresh mozzarella soft pretzels with Gruyère cheese & caramelized onion, Cherrywood bacon-cheddar soft pretzels
Served with chipotle pub cheese spread, roasted shallot and chive mustard, garlic and piquillo pepper mascarpone dip
$30 per person

WARM COOKIE BREAK (v) (n)
Assortment of chocolate chip, oatmeal raisin, sugar, peanut butter, and white chocolate macadamia nut cookies served with whipped cream, chocolate, caramel, and strawberry sauce, Nutella and hot fudge toppings along with whole milk and 2% milk
$26 per person

Freshly brewed coffee, decaffeinated coffee, teas, soft drinks, and bottled water
Additional $12.50 per person

SPA REJUVENATION BREAK (vg) (gf) (n)
Seasonal whole fresh fruit, radishes, cucumber, baby carrots, scallions, muhammara dip, dill beetroot dip, edamame-kale dip, hummus, spiced nuts, spa infused cucumber-mint water
$30 per person

AVOCADO TOAST BREAK (v) (n)
Toasted breads including sprouted whole grain, crusty sourdough, walnut bread
Hand mashed avocados enhanced with the following choices: radishes, alfalfa sprouts, roasted beets, pickled shallots, marinated heirloom tomatoes, chia seeds, toasted Marcona almonds, Fresno chiles, cotija cheese, sugar snap peas
$30 per person

BOTANICAL BEVERAGE BREAK – ZERO PROOF (SELECT TWO)

Coffee/Tea Focused
Cold brew, vanilla-scented almond milk, star anise syrup, praline dust (vg) (gf) (n) Matcha green tea, honey, cashew milk, frozen grape “ice cubes”, “honeycomb” (v) (gf) (n) Cold brew, Manjari chocolate syrup, goat milk caramel, half & half (v) (gf)

Traditional
Autumn cider, smoked bitters, allspice syrup, fever-tree ginger (vg) (gf)
Cucumber juice, wildflower honey, parsley, pellegrino (v) (gf)
Yerba mate, Meyer lemon, black pepper, syrup, anise hyssop (vg) (gf)
Blackcurrant, honey, mint, ginger beer (v) (gf)
Coconut water, honeydew, lime, tonic, anise hyssop (vg) (gf)
Apple cider, chamomile infused maple syrup, Bitter Truth wood bitters, burnt cinnamon stick, apple slice (vg) (gf)
$29 per person

Attendant fee of $350 will apply per attendant, per 75 guests All themed breaks are designated to last 30 minutes maximum and have a 25 guest minimum. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

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PLATED LUNCH OFFERINGS



PLATED LUNCH OFFERINGS

Price includes soup or salad, entrée and dessert
All plated lunches are served with artisan rolls,
freshly brewed coffee, decaffeinated coffee,
assorted hot tea selections and iced tea.

SOUP (SELECT ONE)

Golden Manhattan chowder, razor clams, golden tomatoes,
savory broth, arugula pesto (n)

Cream of wild mushroom, roasted maitake, king trumpet and porcini
mushrooms, toasted wild rice salad (v)

Purée of purple cauliflower, brick roasted chicken, chimichurri,
charred heirloom tomatoes

Roasted root vegetable, short ribs, kimchi, savory broth (gf)

Lobster bisque with cream sherry, petit lobster salad
additional $7.25 per person

SALAD (SELECT ONE)

Waldorf (v) (gf) (n)
Ambrosia apples, Red D'Anjou pears, frisée, radicchio, candied black walnuts, shaved celery, black grapes, sweet Greek yogurt dressing

Little Gem Salad (v) (gf) (n)
Beet purée, little gem lettuce, petit chard, Cypress Grove Purple Haze
goat cheese, port marinated blueberries, crushed Marcona almonds,
late harvest vinaigrette

Caesar Salad
Baby romaine lettuces, butter toasted croutons, black garlic purée, white anchovy, Parmigiano Reggiano cheese and Caesar dressing

Kale & Brussels (v) (gf) (n)
Baby kale, Brussels sprouts leaves, pickled hon shimeji mushrooms, red quinoa "salad", lemon tahini swipe, farmer's cheese, shallot-prosecco vinaigrette

Artisan Lettuce Salad (v) (gf)
Red oak, arugula, lolla rossa, cabernet vine tomatoes, English cucumbers, heirloom carrot, fresh chives, housemade green goddess dressing

Caprese (v) (gf)
Heirloom tomatoes, burrata cheese, fresh basil, extra-virgin olive
oil, balsamic reduction and fleur de sel
additional $6.25 per person

CHILLED ENTRÉES (SELECT ONE)

Grilled Chicken and Quinoa Salad (gf)
Grilled chicken breast, artisan lettuces, quinoa, pickled peppers, feta cheese, shaved baby carrots, creamy vinaigrette
$74 per person

Tamari Seared Salmon Salad (df) (n)
Steelhead salmon, shaved black radish, artisan lettuces, yellow chives, cashews, marinated heirloom tomatoes, miso vinaigrette
$74 per person

Braised Chicken and Kale Salad (gf) (n)
Braised chicken thigh, baby kale, frisée, pomegranate seeds, shaved pecorino romano, red onion, Marcona almonds, Meyer lemon vinaigrette
$74 per person

Thai Steak Salad (gf) (df) (n)
Grilled marinated tri-tip steak, artisan lettuces, shaved asparagus, watermelon radishes, shaved baby carrots, red cabbage, scallions, daikon sprouts, baby tomatoes, Thai peanut dressing
$76 per person

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PLATED LUNCH OFFERINGS



HOT ENTRÉES (SELECT ONE)

Galliano Brined Jidori Chicken Breast (gf)
Anson Mills blue corn polenta, Finocchiona braised kale, San Marzano demi, confit of garlic bulb
$78 per person

Seared Jidori Chicken Breast (gf)
Cassoulet of adzuki beans and Cherrywood bacon, roasted baby turnips, pickled leeks, natural reduction with viognier
$78 per person

Citrus-Mirin Marinated Whitefish (df)
Grilled shishito, scallions, Jasmine rice, soy-ginger marinated eggplant, garlic long beans, burnt orange, chile oil
$78 per person

Guajillo-Honey Marinated Salmon (gf) (df)
Braised rattlesnake beans, spicy green rice, heirloom salsa cruda, charred Fresno chile, sweet & spicy drizzle
$80 per person

Braised Beef Short Ribs (gf)
Anson mills polenta, duck fat poached petit root vegetables, heirloom tomato jam, chive oil
$82 per person

Grilled Hanger Steak (gf)
Creekstone Farms hanging tenderloin steak, buttered potato purée, asparagus, roasted vine tomatoes, merlot demi-glace
$82 per person

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VEGETARIAN ENTRÉES (SELECT ONE)

Grilled Butternut Squash Steak (vg)
Chimichurri marinade, edamame, farro pilaf, chickpea salsa

Roasted Cauliflower (vg)
Galangal, Mushroom Soy Sauce, lime leaf, eggplant, charred peppers, jasmine rice, chile oil

Heart of Palm Cake (vg) (gf)
Furikake, old bay seasoning, smashed peewee potatoes, piquillo pepper-vegan aioli, shaved asparagus

Roasted Romanesco (vg) (gf)
Lentil dahl purée, spicy eggplant, shaved fennel-citrus salad, Baharat spiced almonds, chive oil

Root & Mushroom (vg) (gf)
Kohlrabi purée, garlic & EVOO roasted portabello mushrooms, pickled hon-shimeji, heirloom carrots, pink peppercorns, honey-eiswein vinegar reduction

Vegetarian entrée charged at selected main entrée price

PLATED DESSERT (SELECT ONE)

Vanilla Bean cheesecake with wild berry compote (v) (gf)

Chocolate caramel tart with hazelnut praline crunch (v) (n)

Coconut milk panna cotta with exotic compote (vg) (gf)

Carrot cake verrine, mascarpone cream, & carrot cremeux

Classic Tiramisu

Citrus Tart with blueberry compote

Raspberry Macaron, white yogurt cream, fresh raspberries (v) (gf) (n)

Duo Dessert (Choice of Two)
Additional $5.25 per person

Customized Dessert with Chocolate Logo
Additional $7.25 per person

BOXED LUNCHES



BOXED SANDWICH OFFERINGS

CAESARS
Oven-roasted turkey, roasted sweet peppers, aged provolone, baby gem lettuce, garlic aioli on rustic loaf
$64 per person

SUMMIT
Genoa salami, capicola, prosciutto, marinated tomatoes, fresh mozzarella, balsamic aioli on an Italian roll
$64 per person

ACADEMY
Prime roast beef, shaved red onions, baby gem lettuce, smoked cheddar cheese whole grain mustard and mayo on a pretzel roll
$64 per person

PLAZA (vg) (gf)
Gluten-Free bread, English cucumber, shaved red onion,
vine ripe tomatoes, arugula,
roasted garlic vegan mayo
$64 per person

ALLIANCE
Shaved black forest ham, baby kale, Havarti cheese, sweet cherry aioli, crusty loaf
$64 per person

THE CAESAR
Grilled marinated chicken breast, fontina cheese, oven dried tomatoes, heart of romaine, Caesar dressing spread on rustic loaf
$64 per person

TMZ (v)
Marinated heirloom tomatoes, roasted peppers, marinated & grilled portobella mushrooms, pesto on ciabatta bread
$64 per person

All boxed lunches include choice of side salad, whole fresh fruit (vg) (gf), potato chips (v) (gf) and chocolate chip cookie. (Gluten-free dessert upon request)

SIDE SALADS (SELECT ONE)

Vinaigrette roasted potato salad (vg) (gf)

Orzo pasta salad (v)

Creamy purple coleslaw (v) (gf)

Greek salad (v) (gf)

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Maximum (3) Boxed lunch types per meal period. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

BOXED SALAD OFFERINGS

LINQ (gf) (n)
Thai grilled flank steak, green papaya, red cabbage, kale and baby bok choy slaw, toasted peanuts, sweet chili vinaigrette
$64 per person

THE WHEEL (gf)
Cilantro lime char-grilled chicken, chipotle corn relish, avocado cream, rainbow crispy garnish
$64 per person

PALACE (gf) (df) (n)
Herb-roasted chicken, baby iceberg, baby romaine, arugula, grape tomatoes, hard-boiled eggs, Marcona almonds, honey mustard dressing
$64 per person

CAESAR SALAD
Baby romaine lettuces, butter-parmigiano croutons, white anchovy and black garlic Caesar dressing
$64 per person

CHOPPED SALAD (gf)
Iceberg lettuce, artisan lettuces, heirloom tomatoes, Cherrywood bacon, hard-boiled eggs, Glacier blue cheese crumbles, buttermilk ranch dressing
$64 per person

All boxed salad lunches include a freshly baked roll and butter,
whole fresh fruit (vg) (gf), potato chips (v) (gf) and chocolate chip cookie.
(Gluten-free dessert upon request)

BEVERAGES FOR YOUR BOXED LUNCH

Assorted soft drinks or bottled waters
$7.25 each (based on consumption)

Bottled iced teas
$9 each (based on consumption)

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LUNCH BUFFET



All lunches served with freshly brewed coffee, decaffeinated coffee,
hot tea selections and iced tea.

SANDWICH BUFFET

SALADS
Choice of two

Petite iceberg lettuce, vine-ripe tomatoes, cucumbers, carrots, with creamy ranch dressing and balsamic vinaigrette (gf) (v)

Classic Caesar salad with baby romaine, butter croutons, shaved parmesan cheese and sun-dried tomato Caesar dressing (v)

Roasted Broccolini Salad (gf) (v) (n)
Sundried cherries, marcona almonds, caramelized onions, sweet Créme Fraiche dressing

Peewee Potato Salad (vg) (gf)
Whole grain mustard, scallions, dried tomatoes, basil, shallot vinaigrette

Roasted Cauliflower & Sun-Dried Cherry Salad (vg) (gf) (n)
Roasted cauliflower, dried cherries, pistachios, parsley, red quinoa, pumpkin seeds, pomegranate molasses vinaigrette

COLD SANDWICH SELECTIONS
Choice of two includes kettle chips

Oven-roasted turkey, roasted sweet peppers, aged provolone, baby gem lettuce, garlic aioli on rustic loaf

Shaved black forest ham, baby kale, Havarti cheese, sweet cherry aioli, crusty loaf

Prime roast beef, shaved red onions, baby gem lettuce, smoked cheddar cheese whole grain mustard and mayo on a pretzel roll

Grilled marinated chicken breast, fontina cheese, oven dried tomatoes, heart of romaine, Caesar dressing spread on rustic loaf

Genoa salami, capicola, prosciutto, marinated tomatoes, fresh mozzarella, balsamic aioli on an Italian roll

Marinated roasted vegetable with roasted red pepper hummus arugula on grilled naan bread (vg) (n)

DESSERTS
Brownies, Blondies, Lemon Bar & Linzer Cookie (vg) (gf)
$76 per person

Add a third salad *$4.25 per person*
Add a third sandwich *$6.25 per person*
Add daily soup *$8.75 per person*

CAESARS DELI

SALADS
Choice of two

Caesar salad with romaine and gem lettuce, butter toasted croutons, Parmigiano Reggiano cheese and black garlic Caesar dressing (v)

Chopped salad, iceberg lettuce, artisan lettuces, heirloom tomatoes, Cherrywood bacon, Glacier blue cheese dressing and white balsamic vinaigrette (gf)

Roasted peewee potato salad with scallions, pecans and dill crème fraiche dressing (v) (gf) (n)

Shaved red cabbage coleslaw, shaved heirloom carrots, fresh chives, sweet and sour vinaigrette (vg) (gf)

SLICED MEATS
Choice of three

Smoked turkey breast (gf) (df)
Pastrami turkey breast (gf) (df)
Maple honey ham (gf) (df)
Roast beef (gf) (df)
Shaved chicken breast (gf) (df)
Shaved buffalo chicken breast (gf) (df)

Sliced Vermont cheddar, Gouda and provolone cheeses (v) (gf)
Sliced campari tomatoes (vg) (gf), shaved red onions (vg) (gf), butter lettuce (vg) (gf) and pickled onions (vg) (gf), mustard (vg) (gf), mayo (v) (gf)
Kettle chips (v) (gf)
Assorted sliced breads and rolls (v)

DESSERTS
Chocolate pot de crème (gf), chocolate pecan tart (n),
raspberry cream puff (n) and mini lemon meringue pie
$76 per person

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COLD LUNCH BUFFET



All lunches served with freshly brewed coffee, decaffeinated coffee, hot tea selections and iced tea.

MEDITERRANEAN COLD BUFFET

Mediterranean Chopped Salad (v) (gf)
Romaine lettuce, radicchio, feta, red onion, cucumber, Castelvetrano olives, pepperoncini, parsley, heirloom tomatoes, choice of oregano vinaigrette or dill Créme Fraiche dressing

Assorted Dips
Hummus (vg) (gf) (n), Turkish nut and yogurt dip (v) (gf) (n), beetroot hummus with chevre and gremolata (v) (gf) (n)

Farro Tabbouleh Salad (vg)
Farro, freekeh grains, heirloom tomatoes, cucumbers, red onions, Italian parsley, mint, lemon vinaigrette

Roasted Cauliflower & Sun-Dried Cherry Salad (vg) (gf) (n)
Roasted cauliflower, dried cherries, pistachios, parsley, red quinoa, pumpkin seeds, pomegranate molasses vinaigrette

Chilled Harrisa Crusted Tri Tip of Beef (gf) (n)
Yogurt, tahini, pomegranate seeds, pine nuts

Chilled Sliced Grilled Breast of Shawarma Chicken (gf) (df)
Red onion, fragrant spices, flat-leaf parsley, baby heirloom tomatoes

Naan bread, olive oil with za'atar spice

DESSERTS

Baklava (v) (n)
Yogurt panna cotta with fresh berries (gf)
Blood orange almond tart
Olive oil Shortbread (vg) (gf)
$78 per person

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DAILY HOT LUNCH BUFFET OFFERINGS



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MONDAY LUNCH

Classic Caesar Salad (v)
Baby romaine lettuces, butter toasted croutons, shaved Parmigiano Reggiano cheese and black garlic Caesar dressing

Marinated Tomato and Mozzarella Salad (v) (gf)
Heirloom tomatoes, fresh mozzarella, fresh basil, EVOO, balsamic vinegar reduction, sea salt

Rustic Pasta Salad
Torchio rustichella, grilled broccolini, roasted garlic cloves, prosciutto, shaved pecorino romano, lemon vinaigrette, chile

Chicken Marsala
Chicken tenderloins, king trumpet mushrooms, porcini mushrooms, roasted garlic bulbs, Marsala wine, natural reduction, cultured butter

Pesto Roasted Whitefish (gf) (n)
Whitefish pesto marinated and roasted, roasted garlic cream, grilled artichokes, sun-dried tomatoes, fried arugula, cippolini agrodolce

**add vegan entree to your daily buffet for $9 per person*

Stuffed Artichokes (vg) (gf) (n)
Artichoke halves, marinated and roasted, stuffed with fire roasted tomato-quinoa stuffing, roasted garlic bulbs, piquillo pepper emulsion, toasted pine nuts, fig vinegar reduction

Rigatoni Pomodoro (v)
Rigatoni rustichella, pomodoro sauce, ricotta, fried basil, pecorino Romano

Roasted Carrots & Turnips (v) (gf)
Heirloom carrots, baby turnips, roasted garlic, fresh oregano, percorino romano, chile oil, grape must drizzle

DESSERTS
Cannoli, Classic Tiramisu, ricotta blueberry tart (n), Chocolate Budino (vg) (gf)

$80 per person - Monday,
$85 per person - any day

TUESDAY/SATURDAY LUNCH

Pear & Field Greens Salad (gf) (n)
Mizuna, red oak, treviso, poached baby pears, marinated feta cheese, crispy prosciutto, toasted Marcona almonds, balsamic vinaigrette

Roasted Beet Salad (v) (gf)
Roasted beets, purple haze goat cheese, cara cara oranges, frilly mustard leaves, fresh chives, pinot grigio vinaigrette

Ancient Grains Salad (v) (n)
Amaranth, millet, quinoa, pistachios, pecans, dried cranberries, golden raisins, dried apricots, Italian parsley, scallions, creamy apple cider vinegar dressings

Lemon Thyme Chicken (gf) (df)
Grilled Jidori chicken breast, grilled lemons, fried broccoli rabe, shaved fennel salad, fresh thyme, chardonnay chicken jus

Seared Steak Medallions (gf) (df)
Braised wild mushroom medley, charred baby tomatoes, tarragon, Napa Valley cabernet, natural reduction

**add vegan entree to your daily buffet for $9 per person*

Grilled Butternut Squash Steak (vg)
Chimichurri marinade, edamame, farro pilaf, chickpea salsa

Roasted Peewee Potatoes (vg) (gf)

Grilled Asparagus (vg)
Garlic aioli, lemon oil, toasted breadcrumbs, fried oregano

DESSERTS
Chocolate banana tart, Pineapple upside down cake (vg) (gf), Berry cheesecake Tart, Espresso pot de crème (gf)

$80 per person - Tuesday
$85 per person - any day

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WEDNESDAY/SUNDAY LUNCH

Mediterranean Chopped Salad (v) (gf)
Romaine lettuce, radicchio, feta, red onion, cucumber, Castelvetrano olives, pepperoncini, parsley, heirloom tomatoes, choice of oregano vinaigrette or creamy tahini dressing

Farro Tabbouleh Salad (vg)
Farro, freekeh grains, heirloom tomatoes, cucumbers, red onions, Italian parsley, mint, lemon vinaigrette

Roasted Carrot & Sun-Dried Cherry Salad (vg) (gf) (n)
Roasted carrots, dried cherries, pistachios, parsley, red quinoa, pumpkin seeds, pomegranate molasses vinaigrette

Tandoori Chicken (gf)
Seared chicken breast, yogurt, coriander, cumin, fresh ginger

Roasted Nilgiri Salmon (gf)
Atlantic salmon, aromatic spices, mint, green chiles, ginger, charred fresno, yogurt drizzle

**add vegan entree to your daily buffet for $9 per person*

Roasted Romanesco (vg) (gf) (n)
Lentil dahl purée, spicy eggplant, shaved fennel-citrus salad, Baharat spiced almonds, chive oil

Coconut Rice (vg) (gf) (n)
Basmati rice, coconut, toasted pistachios, pine nuts and almonds

Heirloom Cauliflower Shawarma (vg) (gf)
Roasted cauliflower, fragrant spices, pomegranate seeds, tahini

DESSERTS
Coconut Panna Cotta (gf) (vg), Mango Cheesecake tart, Pistachio butter cookie (n), Citrus tart with yogurt cream

$80 per person - Wednesday
$85 per person - any day

THURSDAY LUNCH

Field Greens Salad (v) (gf)
Field greens, frisée, shaved red cabbage, campari tomatoes, English cucumbers, breakfast radishes, creamy green goddess dressing and raspberry vinaigrette

Toasted Cornbread Salad
Butter toasted cornbread, roasted corn, scallions, baby heirloom tomatoes,Cherrywood bacon, Tillamook cheddar, kidney beans, tinkerbell peppers, Créme Fraiche ranch dressing

Southern Sweet Potato Salad (v) (gf) (n)
Roasted sweet potatoes, dried cherries, wild rice, shaved red onions, toasted Marcona almonds, feta, red frill mustard leaves, manuka honey vinaigrette

Seared Smothered Jidori Chicken Breast (gf) (df)
Seared chicken breast, roasted baby carrots, confit of cippolini onions, lardon of Cherrywood bacon

Blackened Creole Pork Chops (gf)
Charred tomato creole sauce, grilled limes, roasted tinkerbell peppers, remoulade drizzle

**add vegan entree to your daily buffet for $9 per person*

Grilled Sweet Potato Medallions (vg) (gf) (n)
Sweet potato, charred corn, banana peppers, dried tomatoes, toasted pine nuts, sweet tea glaze

“Dirty” Rice (gf) (df)
Toasted long grain rice, short rib, green bell, scallions, fried Fresno, confit of cippolini

Southern Succotash (vg) (gf)
White corn, charred okra, Edamame, braised heirloom tomato, fresh tarragon

DESSERTS
Pecan Tart (n), Coconut cake, Key Lime Tart, Banana Pudding (vg) (gf)

$80 per person - Thursday
$85 per person - any day

FRIDAY LUNCH

Steakhouse Salad (gf)
Artisan lettuces, heirloom tomatoes, fresh chives, thick-cut bacon, crispy shallots, Glacier blue cheese dressing and a white balsamic vinaigrette

Apple and Endive Salad (v) (gf) (n)
Crisp apples, red Belgium endive, frisée, Medjool dates, farmer’s cheese, pistachios, balsamic vinaigrette

Roasted Beet Salad (v) (gf)
Roasted beets, purple haze goat cheese, cara cara oranges, frilly mustard leaves, fresh chives, pinot grigio vinaigrette

Braised Short Rib (gf) (df)
Maitake mushrooms, porcini mushrooms, roasted shallots, Worcestershire demi

Jidori Chicken (gf) (df)
Seared chicken breast, Swiss chard fricassee, lardon, roasted shallots, natural reduction, fried rosemary

**add vegan entree to your daily buffet for $9 per person*

Grilled Portobello Mushrooms (vg) (gf)
Long beans, charred cippolini, braised kale, roasted tomato, roasted shallot vinaigrette

Horseradish-Chive Mashed Potatoes (v) (gf)

Glazed Heirloom Carrots (v) (gf)
Heirloom carrots, pink peppercorns, honey-eiswein vinegar reduction

DESSERTS
Salted caramel cheesecake tart, Opera (n), Macarons (gf) (n), Chocolate raspberry pot de crème (vg) (gf)

$80 per person - Friday
$85 per person - any day

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THEMED BUFFET LUNCHES



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FLAVORS OF ASIA

Chopped Salad (vg) (gf) (n)
Artisan lettuces, baby kale, shaved baby carrots, bell peppers, cilantro, scallions, cashews, garlic-sesame dressing or shallot vinaigrette

Cucumber Salad (vg) (gf) (n)
Cucumbers, red onions, chile peppers, lime juice, cilantro, peanuts

Vegetable Eggrolls (vg) (gf)
Crispy eggroll, sweet chili sauce, scallions, tamari

Grilled Chicken (gf) (df)
Red curry sauce, bamboo shoots, tinkerbell peppers, water chestnuts, cilantro

Short Ribs (df)
Dark soy, caramelized onions, fresh ginger, scallions, sesame seeds

Miso Whitefish (df)
Miso, mirin, chive, wakame salad garnish

Spicy Vegetables (vg) (gf)
Grilled eggplant, baby bok choy, tinkerbell peppers, savory sauce, chile oil

Pineapple Fried Rice (vg) (gf)
Jasmine rice, pineapple, tomatoes, green beans onions, bell peppers, garlic

DESSERTS

Mango passion tapioca (vg) (gf),
Yuzu Cheesecake Tart, Banana ginger tart,
Green tea coconut verrine

$88 per person

Leaf icon indicates a Caesars Wellness menu item.

Buffet lunches are designed for 90 minutes maximum and priced based on minimum of 25 guests. Additional $10.00 per person for group service under 25 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

AZTEC FEAST

Tex-Mex Chopped Salad (v) (gf)
Baby romaine, mizuna, red oak, red onions, peppers, heirloom tomatoes, cilantro, crisp tortillas, chipotle ranch dressing and avocado vinaigrette

Elote Salad (v)
Red quinoa, Israeli couscous, red onions, roasted corn, roasted red peppers, cotija cheese, Mexican crema dressing

Seafood Ceviche (gf) (df)
Whitefish, rock shrimp, bay scallops, tomato, citrus, cilantro, serrano

Chips and Salsa (vg) (gf)
Fresh pico de gallo, tomatillo salsa, and guacamole

Short Rib Enchiladas
Caramelized onions, guajillo chile sauce, cilantro crema, queso fresco

Achiote Shrimp Enchiladas with Habanero Pickled Onions (gf)
(Substitute for an additional $4)

Grilled Chicken (gf)
Mole poblano sauce, fire roasted Anaheim chiles, pickled shallots, pepitas

White Fish Veracruz (gf) (df)
Salted capers, heirloom tomatoes, Anaheim chiles, Castelvetrano olives, onions

Green Rice (vg) (gf)
Scallions, cilantro, limes

Charro Beans (gf)
Cherrywood bacon, fresh oregano, cotija cheese

DESSERTS

Coconut flan (gf), Tres Leches, Tequila tart,
Spiced Chocolate mousse (vg) (gf)

$88 per person

EXECUTIVE BBQ

Chopped Salad (gf)
Iceberg lettuce, artisan lettuces, heirloom tomatoes, Cherrywood bacon, Tillamook cheddar, chipotle ranch dressing and a white balsamic vinaigrette

Fried Potato Salad (gf) (df)
Fried golden potatoes, Cherrywood bacon, red onions, asparagus, baby tomatoes, sweet onion vinaigrette

Torchio Pasta Salad (v)
Cucumbers, bell peppers, red onion, grilled portobello mushrooms, corn, Boursin cheese dressing

Purple Slaw (v) (gf)
Shaved red cabbage, shaved rainbow carrots, dried cranberries, chives, Italian parsley, creamy apple cider vinaigrette

Alabama BBQ Chicken (gf)
Smoky dry rub, Alabama white bbq sauce, pickled okra, Fresno

BBQ Brisket (df)
Manuka honey BBQ, crispy shallots, pickled red onions

Pulled Pork
Sweet pineapple BBQ sauce, fresh golden pineapple, shaved jalapeños, Hawaiian sweet rolls

Southern Succotash (vg) (gf)
White corn, roasted cippolini, San Marzano stewed tomatoes, edamame, scallion

Bourbon Maple Sweet Potato Steaks (vg) (gf)
Purple yam salsa cruda, shallots, chipotle chiles, cilantro,

Jalapeño Corn Muffins and Assorted Mini Potato Rolls (v)
Sweet butter, honey butter, plant butter, whipped butter

DESSERTS

Cherry Tart (n), Strawberry Shortcake,
Mississippi Mud cake, Peach cobbler (vg) (gf) (n)

$88 per person

RECEPTION PACKAGES



THE TWO-HOUR WELCOME RECEPTION

SEAFOOD DISPLAY (BASED ON 3 PIECES PER PERSON)

Chilled jumbo gulf shrimp accompanied by lemon and cocktail sauce (gf) (df)

COLD DISPLAYS

Artisan Imported and Domestic Cheese Display (v) (n)
Tillamook cheddar (gf), Clawson Cotswold (gf), Mauri fontina (gf), Los Carpinteros Manchego (gf), Glacier blue cheese (gf), Purple Haze herb goat cheese (gf), Cypress Grove Truffle Tremor cheese (gf), dried fruit (gf), walnuts (gf), quince paste (gf), honeycomb and garlic stuffed olives (gf). Accompanied by lavosh (gf) crackers and assorted breads and baguettes

Seasonal Vegetable Crudité Display (vg) (gf)
Rainbow carrots, celery hearts, breakfast radishes & watermelon radish, heirloom tomatoes, rainbow cauliflower, broccolini, cucumber and sweet peppers

Accompanied by creamy tomato ranch (gf) (v) and caramelized onion dip (gf)

PASTA STATION*

Casareccia Pasta (n)
Grilled chicken, Tuscan kale-basil pesto, garlic braised maitake mushrooms, pecorino romano, toasted pine nuts

Torchio Pasta
Italian sausage, Calabrian chiles, DOP tomatoes, ricotta, basil

Served with artisan breads, parmesan cheese, red pepper flakes, chili oil, and extra-virgin olive oil

SLIDER STATION

Beef Slider
Smoked cheddar cheese, bread & butter pickle, shaved red onions, spicy ketchup

Chicken Sliders
Grilled Chicken patty, goat cheese, cherry tomato relish, avocado aioli

LOLLIPOP STATION (BASED ON 2 PER PERSON)

Cheesecake pops, brownie, and blondie pops,

Cookie and rice Krispie pops (gf) and assorted chocolate pops (gf)

PREMIUM BAR

Premium liquors

Premium wines

Imported, craft and domestic beer

Soft drinks

Fruit juice

Energy drinks

Bottled water

$205 per person - any day plus current tax and service charge (50-person minimum)

$350 bartender fee per bartender plus current tax

**Option to service as an action station with chef fee of $350 per chef plus current tax*

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HORS D'OEUVRES OFFERINGS



VEGETARIAN COLD HORS D'OEUVRES

Mini Sprouted Garden Vegetables (vg) (gf)
Root vegetables in edamame dip
$11.25 per piece

Char-Grilled Rustic Toast Point with Vegan "Pate" (vg) (n)
Roasted eggplant, Marcona almonds, white kidney beans, black garlic, EVOO, roasted carrot, pepitas
$11.25 per piece

Tuscan White Bean Bruschetta (vg)
Multigrain baguette, chopped white beans, roasted garlic, Calabrian chiles, fresh thyme, shallot, sea salt
$11.25 per piece

Cucumber Tzatziki (vg) (gf)
English cucumber disk, tofu purée, lemon, dill, bloomed garlic, charred baby tomato
$11.25 per piece

Cauliflower Ceviche (vg) (gf)
Yuzu juice, serrano chile, shallot, heirloom tomato
$11.25 per piece

Watermelon Cube (v) (gf)
Feta cheese, gastrique, micro mint
$11 per piece

Summer Roll (vg) (gf)
Avocado, carrots, red cabbage, lettuce, radish, and sweet chili sauce
$11.25 per piece

VEGETARIAN HOT HORS D'OEUVRES

Countryside Mushroom Wellington (v)
Cherry glaze, micro chives
$11.25 per piece

Stuffed Mushrooms (v) (n)
Roasted shiitake mushrooms, potato-porcini-pesto purée, garlic breadcrumb, fried rosemary
$11.25 per piece

Stuffed Tinkerbell Pepper (vg) (gf)
Impossible meat, jasmine rice, roasted tomato, shiitake mushrooms
$11.25 per piece

Spinach & Artichoke Bottoms (vg) (gf)
Marinated artichoke bottom, roasted garlic, steamed potato, spinach, fried shiitake mushroom, fried basil
$11.25 per piece

Mushroom Arancini (v)
Tomato-shallot jam, shaved Pecorino Romano
$11.25 per piece

Vegan Crab Cakes (vg) (gf)
Hearts of palm, furikake, Old Bay seasoning, vegan aioli
$11.25 per piece

Roasted Baby Carrot "Pigs in Blankets" (v)
Heirloom baby carrots, puff pastry, harrisa, chive
$11.25 per piece

Potato "Skin" (vg) (gf)
Peewee potato coin, black garlic braised mushroom purée, scallions, baby tomato, tofu
$11.25 per piece

Sweet Date Samosas (v) (n)
Mint and tamarind chutney
$11.25 per piece

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COLD HORS D'OEUVRES

Seared Ahi Tuna (df) (n)
Cucumber, pickled shallot, cilantro, toasted peanuts, chili crunch
$12.75 per piece

Serrano Ham Wrapped Grapes (df) (gf) (n)
Black & green grapes, serrano ham, onion marmalade, hazelnut dust
$12.75 per piece

Salmon Poke Cone
Smoked salmon, crispy cone, dill pollen, American paddlefish caviar, Créme Fraiche
$12.75 per piece

Hamachi Crudo (gf) (df) (n)
Amberjack, sriracha, serrano, Marcona almond dust, EVOO
$12.75 per piece

Beef Tartar Crostini (df)
Beef tenderloin, salted caper, shallot, Branston pickles, worchestershire, lemon, Dijon, sea salt
$12.75 per piece

Loaded Deviled Egg (gf)
Cherrywood bacon, mascarpone, chive, baby tomato
$12.75 per piece

Seared Chilled Beef Roll (gf)
Flank steak, arugula, shaved Parmegiano Reggiano, tarragon chimichurri
$12.75 per piece

Bloody Mary Shooters (gf) (df)
Shrimp ceviche, crispy plantain chip, micro corn shoots
$12.75 per person

Lobster "Roll" (nf)
Butter toasted brioche crostini, lobster, crème fraiche, tarragon, lemon
$15.50 per piece

HOT HORS D'OEUVRES

Honey Chipotle Glazed Bacon-Wrapped Date (gf)
Stuffed with goat cheese
$12.75 per piece

Spinach-Mascarpone Tartlet
Cherrywood bacon, braised spinach, mushroom duxelle
$12.75 per piece

Steak and Shrimp Satay (gf) (df)
Chimichurri chili glaze
$13.25 per piece

Braised Short Ribs (gf)
Grilled polenta, San Marzano tomato coulis
$13 per piece

Lamb Lollipops (gf) (df) (n)
Pistachio panko crust, roasted king trumpet mushrooms, pickled mustard seeds
$15.50 per piece

Pork Belly Slider (df)
Sweet and spicy glaze, pickled carrots & radishes, yuzu aioli
$12.75 per piece

Petit Carnitas Tostada
Guajillo chiles, Lime jalapeño crema, pickled shallots
$12.75 per piece

Kobe Beef Slider
Brioche bun, chanterelle mushrooms, Tremor cheese, roasted garlic aioli
$14 per piece

Cubano Bite
Roasted pork loin, ham, housemade pickles, Swiss cheese, mustard
$13 per piece

Baby Maryland Crab Cake (df)
Meyer lemon aioli, shaved fennel salad, chive oil
$14 per piece

Chicken and Waffles Pop
Fresno-serrano, Vermont maple syrup
$14.50 per piece

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RECEPTION OFFERINGS



FARMERS MARKET STATIONS

(All items individually presented)

Choice of three:

$36 per person

(Based on 2.5 items per person)

Apple and Endive Salad (v) (gf) (n)
Crisp apples, red Belgium endive, frisée, Medjool dates, farmer's cheese, pistachios, balsamic vinaigrette

Caesar Salad (v)
Baby romaine lettuces, butter toasted croutons, shaved Parmigiano Reggiano cheese and black garlic Caesar dressing

Farro Tabbouleh Salad (vg)
Farro, freekeh grains, heirloom tomatoes, cucumbers, red onions, Italian parsley, mint, lemon vinaigrette

Marinated Tomato and Mozzarella Salad (v) (gf)
Heirloom tomatoes, fresh mozzarella, fresh basil, EVOO, balsamic vinegar reduction, sea salt

Chinese Chicken Salad Box (gf) (n)
Mushroom soy marinated chicken, Napa cabbage, mizuna, purple cabbage, baby rainbow carrots, scallions, daikon sprouts, toasted cashews, sesame seeds, fresh cilantro and sesame dressing

Micro Fruit Plates (vg) (gf)
Golden pineapple, cantaloupe, berries, pomegranate, Madagascan vanilla bean syrup

Thai Beef Salad Box (gf) (n)
Marinated tri-tip steak, red onion, heirloom tomatoes, scallions, cucumber, green papaya, shaved rainbow carrots, toasted peanuts, fresh cilantro and Thai peanut dressing

Roasted Cauliflower & Sun-Dried Cherry Salad (vg) (gf) (n)
Roasted cauliflower, dried cherries, pistachios, parsley, red quinoa, pumpkin seeds, pomegranate molasses vinaigrette

Tex-Mex Chopped Salad (v) (gf)
Baby romaine, mizuna, red oak, red onions, peppers, heirloom tomatoes, cilantro, avocado, crisp tortillas, chipotle ranch dressing and avocado vinaigrette

Crudite Jars (v) (gf)
Individual jars of heirloom baby carrots, celery, radish & cucumber, with dip on the bottom

Meyer lemon hummus (vg) (n), green goddess (v) (gf), buttermilk ranch (v) (gf), roasted garlic & chive Greek yogurt (v) (gf)

Petit Grilled Vegetable Plates (vg) (gf) (n)
Small plates of composed grilled zucchini, baby carrots, yellow squash, roasted tomatoes, asparagus, pesto and balsamic reduction

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COLD RECEPTION DISPLAYS

Seasonal Vegetable Crudité Display (vg) (gf)

Rainbow carrots, celery hearts, breakfast radishes, watermelon radish, heirloom tomatoes, rainbow cauliflower, broccolini, cucumber and sweet peppers

Accompanied by creamy tomato ranch (gf) (v) and caramelized onion dip (gf)

$660 serves 40, $1,280 serves 80

Artisan Imported and Domestic Cheese Display (v) (n)

Tillamook cheddar (gf), Clawson Cottswald (gf), Mauri fontina (gf), Los Carpinteros Manchego (gf), Glacier blue cheese (gf) , Purple Haze herb goat cheese (gf), Cypress Grove Truffle Tremor cheese (gf), dried fruit (gf), walnuts (gf), quince paste (gf), honeycomb and garlic stuffed olives (gf). Accompanied by lavosh (gf), crackers and assorted breads and baguettes

$740 serves 40, $1,440 serves 80

Seasonal Sliced Fresh Fruit Display (gf) (v)

Seasonal melons, seasonal berries, exotic & tropical fruit, mango fruit purée, blood orange greek yogurt dip

$660 serves 40, $1,280 serves 80

Charcuterie Display (n)

Tempesta finocchiona salami, Criminelli tartufo salami, Volpi guanciale, Molanari toscano, San Daniele prosciutto, Los Carpinteros Manchego cheese, shaved parmigiano reggiano cheese, Purple Haze goat cheese, dried fruits and marinated oven-roasted tomatoes served with crusty baguettes, lavosh, and herb breadsticks

$980 serves 40, $1,920 serves 80

Grilled Vegetable Display (gf) (vg)

Pesto marinated asparagus, cipollini onions, eggplant, zucchini, squash, portabello mushrooms, artichokes, and roasted tomatoes glazed with balsamic reduction

$700 serves 40, $1,360 serves 80

Mediterranean Display (v) (n)

Roasted garlic hummus, farro tabbouleh, tzatziki, Turkish nut and yogurt dip with pine nuts and fresh dill, assorted stuffed olives, grilled vegetables, marinated roasted peppers, served with naan bread and pita chips

$780 serves 40, $1,520 serves 80

Cold Seafood Display (gf)

(minimum [100] pieces per item)

Served with peppered horseradish, cocktail sauce, pomegranate mignonette, and wedged lemons.

Jumbo shrimp *$14.50 per piece*

Cold water lobster medallions *$15.50 per piece*

Oysters on the half shell* *$12.50 per piece*

Sushi, Nigiri, and Sashimi *$15.50 per piece*
(minimum [100] pieces per item)

Served with seaweed salad, soy sauce, pickled ginger, and wasabi

Maki Rolls

Spicy tuna, California roll, tako (octopus), crab & spicy tuna, tiger roll (spicy shrimp & tuna), dynamite roll (shrimp)

Maximum of two types (50 piece minimum per type)

Nigiri

Ebi (shrimp), hamachi (yellowtail), sake (salmon), tombo (albacore), unagi (eel), tako (octopus), tamago (egg)

Maximum of two types (50 piece minimum per type)

Sashimi

Hamachi (yellowtail), sake (salmon), tombo (albacore)

Maximum of two types (50 piece minimum per type)

Coned

Spicy tuna, salmon skin, spicy shrimp

Maximum of two types (50 piece minimum per type)

Leaf icon indicates a Caesars Wellness menu item.

RECEPTION STATIONS



PASTA STATION

Choice of two:

Torchio Marinara (vg)
San Marzano tomatoes, garlic, fresh basil, EVOO

Sagne a Pezzi Carbonara
Pancetta, Parmigiano Reggiano, free range egg, English Peas

Casareccia with Chicken
Grilled chicken breast, cream, garlic, charred tomatoes, Italian parsley, fried artichoke garnish

Butternut Squash Ravioli
Crispy prosciutto, fried sage, brown butter, Pecorino Romano

Served with artisan breads, parmesan cheese, red pepper flakes, chili oil, and extra-virgin olive oil

$36 per person

STREET TACO STATION

Choice of two:

Chili spiced freekeh grains, red quinoa, red onions, nopales, roasted corn, roasted red peppers (vg)

Carne asada with street corn relish (gf)

El pastor chicken, grilled pineapple, pickled cilantro onions (gf) (df)

Chili braised pork belly, tajin chicharrones (gf) (df)
Additional $4.50 per person

Crispy shrimp, guajillo-Brussels slaw (gf) (df)
Additional $4.50 per person

Toppings to include: charred jalapeño and mango guacamole (vg) (gf), salsa verde cruda (vg) (gf), heirloom pico de gallo (vg) (gf), crema (v) (gf), pickled onions (vg) (df), pickled radish (vg) (gf), shaved fresno chiles (vg) (gf), cilantro relish (vg) (gf), cotija cheese (v) (gf) and sliced green onions (vg) (gf)

$38 per person

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SLIDER STATION
Choice of two:

Beef Slider
Smoked cheddar cheese, bread & butter pickle,
shaved red onions, spicy ketchup

Kobe Beef Slider
Brioche bun, chanterelle mushrooms, Tremor cheese, roasted garlic aioli

Meatball Slider
Peperoncino marinara and burrata and roasted garlic aioli
on a garlic parmesan knot

Pulled Pork Slider
Braised pork shoulder, sweet & spicy BBQ, housemade
chow chow, tomato jam

Chicken Sliders
Grilled Chicken patty, goat cheese, cherry tomato relish, avocado aioli
$36 per person

Substitute Impossible Meat patty (vg)
additional $3.25 each

WAFFLE STATION
Choice of two:

Maple Bacon Waffles
Mini Belgian waffle with Cherrywood bacon lardons, apple-Vidalia onion jam, bourbon barrel-aged maple syrup, crispy shallots

Tomato and Pesto Waffles (v) (n)
Mini Belgian waffle topped with herb ricotta cheese, basil marinated baby heirloom tomatoes, EVOO, balsamic gastrique

Thai Peanut Waffles (vg) (n)
Mini Belgian waffle topped with carrots, daikon radish, celery, serranos, red bell pepper, sweet & sour marinade, Thai peanut sauce, cilantro

Chicken and Waffles
Mini Belgian waffle with fried chicken tenders, cultured butter,
bourbon barrel-aged maple syrup
$38 per person

KABOB STATION
Choice of Two:

Beef Tri-Tip Kabob (gf) (df)
Portabello mushroom, onion, red pepper with chimichurri sauce

Black Kale Pesto Marinated Chicken Kabob (gf) (n)
Red onion, sundried tomato and spicy yogurt sauce

Italian Sausage Kabob (gf) (df)
Sweet cherry peppers, cippolini onion, DOP pomodoro

Chive Pesto Marinated Vegetable Kabob (v) (gf) (n)
Portabello mushroom, squash, zucchini, baby heirloom tomato

Grilled Shrimp Kabob (gf) (df)
Onions, sweet red peppers, baby heirloom tomatoes, garlic aioli
Additional $5.50 per person

Grilled Lobster Kabob (gf)
Roasted heirloom potatoes, red bell peppers, roasted garlic butter
Additional $9 per person

Served with roasted sweet potato, Cherrywood bacon and apple hash (gf) (df)
$36 per person

CHOPPED SALAD STATION
Attendant Required

Custom-made chopped salads dressed to order in front of your guests.

Caesars lettuce blend to include chopped romaine, arugula, purple frilly kale, lola rossa, red oak

Dressings *(Choice of Two)*:

Buttermilk ranch, Glacier blue cheese dressing, prosecco vinaigrette, raspberry vinaigrette

Self-Serve Toppings (choice of eight): Baby heirloom tomatoes (vg) (gf), English cucumbers (vg) (gf), radishes (vg) (gf), shaved carrots (vg) (gf), shaved red onions (vg) (gf), shiitake mushrooms (vg) (gf), red quinoa (vg) (gf), pickled shallots (vg) (gf), Shropshire blue cheese (v) (gf), feta cheese (v) (gf), shredded Tillamook cheddar cheese (v) (gf), shaved Parmigiano Reggiano (v) (gf), Cherrywood bacon lardons (gf) (df), grilled chicken breast (gf) (df), black forest ham (gf) (df), hard-boiled egg (v) (gf) (df), tofu (vg) (gf), marcona almonds (vg) (gf) (n), pistachios (vg) (gf) (n), croutons (v), fresh chives (vg) (gf)
$37 per person

Leaf icon indicates a Caesars Wellness menu item.



RAMEN BAR

Broth
Broth will be displayed in urns to pour over pre-assembled ramen cups

Choice of two:

Shoyu (chicken)

Tonkotsu (pork)

Vegetable

Pre-assembled cups include ramen noodles & a choice of 4:
Chicken (gf) (df), chashu pork (gf) (df), firm tofu (vg) (gf), egg (v) (gf) (df), masago (gf) (df), nori seaweed (vg) (gf), bean sprouts (vg) (gf), sliced radish (vg) (gf), baby corn (vg) (gf), bamboo shoots (vg) (gf), straw mushrooms (vg) (gf), yellow chives (vg) (gf), black garlic (vg) (gf), carrots (vg) (gf), kimchi, butter, chili oil, soy sauce
$32 per person

MADE TO ORDER POKE* ATTENDANT REQUIRED

Ahi tuna, Atlantic salmon, and tofu

Condiment choices:
scallions (vg) (gf), cucumber (vg) (gf), red onion (vg) (gf), avocado (vg) (gf), serrano chili (vg) (gf), cilantro (vg) (gf), kukui nut (vg) (gf) (n), macadamia nuts (vg) (gf) (n), shaved radishes (vg) (gf), masago (gf) (df), seaweed (vg) (gf), sesame seeds (vg) (gf), shoyu, spicy mayo (v) , eel sauce, taro chips (vg) (gf), sweet potato chips (vg) (gf)
$42 per person

CARVING STATION

Apple and Fig Stuffed Pork Loin with Black Currant Pork Jus (gf) (n)
Baby kale and Brussels slaw with edamame, cherries, candied pecans, and bacon champagne vinaigrette

Root vegetable
and sweet potato hash (vg) (gf)
$43 per person

Black Garlic and Macadamia Nut Seared Ahi Tuna with Sriracha-Yuzu Aioli (gf) (n)
Napa cabbage and sesame seaweed slaw with wasabi dressing (v) (gf)

Kimchi (v) (gf)
$47 per person

Prime New York Strip (gf)
Steakhouse Salad (gf)
Artisan lettuces, heirloom tomatoes, fresh chives, thick-cut bacon, crispy shallots, Glacier blue cheese dressing and a white balsamic vinaigrette

Herb roasted peewee potatoes (vg) (gf)
$54 per person

Prime Tomahawk of Beef with Single Barrel Whiskey Demi (gf)
Marinated Tomato and Mozzarella Salad (v) (gf) Heirloom tomatoes, fresh mozzarella, fresh basil, EVOO, balsamic vinegar reduction, sea salt

Truffled potato purée (v) (gf)
$62 per person

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Manuka Honey BBQ Beef Brisket
with Manuka Honey BBQ Sauce (gf) (df)
Tri-color slaw with green cabbage, red cabbage, bell pepper, flat leaf parsley, preserved lemon, creamy citrus coleslaw dressing (v) (gf)

Creamy Tillamook white cheddar grits (v) (gf)

$45 per person

Black Trumpet Mushroom Crusted
Turkey Breast with Natural Turkey Jus (gf) (df)
Roasted Beet Salad (v) (gf)
Roasted beets, purple haze goat cheese, cara cara oranges, frilly mustard leaves, fresh chives, pinot grigio vinaigrette

Onion & chive parsnip purée (v) (gf)

$43 per person

Roasted Beef Tenderloin
with Cream Sherry Infused Demi (gf)
Pear & Field Greens Salad (gf) (n)

Mizuna, red oak, treviso, poached baby pears, marinated feta cheese, crispy prosciutto, toasted Marcona almonds, balsamic vinaigrette

Celery root purée with goat cheese and oregano (v) (gf)
$58 per person

DESSERT STATION

Candy Station (v) (n)
Assorted candy to include M&M's, Reese's Pieces, Red Vines, gummy bears, Hershey's Chocolate Kisses, York Peppermint Patties and assorted miniature candy bars
$29 per person

Light It Up Station (v)
(Attendant Required)
Vanilla cream-stuffed crepes, bananas foster, cinnamon and mixed berries
$32 per person

Crème Brûlée Lovers Station (v) (gf) (n)
(Attendant Required)
Assortment of vanilla, pistachio and strawberry crème brûlée, caramelized to order. Toppings include seasonal fruit, vanilla whipped cream and candied nuts
$32 per person

Warm Lava Cake Station (v)
Mini chocolate lava cakes, served warm with caramel, raspberry, and chocolate coulis
$29 per person

Ice Cream Sundae Station (v) (n)
(Attendant Required)
Vanilla and chocolate ice cream served with caramel sauce, strawberry sauce and hot fudge

Chopped nuts, mini M&M's, sprinkles, maraschino cherries, Oreo cookie crumbs, whipped cream and chocolate shavings
$31 per person

Sweet Biscuit Station (v)
Brown sugar biscuits with self-serve toppings to include: vanilla bean whipped cream, lemon curd, Nutella, fresh berries, and whipped maple butter
$29 per person

VIENNESE DESSERT TABLE

Verrines
Carrot cake, hazelnut cocoa nib, mango passion fruit (gf)

French Pastries
Citron tart, raspberry globe, chocolate cheesecake, chocolate pistachio tart (n), exotic fruit tart, peanut butter banana tart (n), mango globe, raspberry cream puff (n)

Assorted Lollipops
Truffle, chocolate, and cake
$36 per person

GOURMET COFFEE AND TEA STATION

Add to Any Reception

Freshly brewed coffee, decaffeinated coffee and assorted hot tea selections served with gourmet condiments and flavored syrups
$128 per gallon

Leaf icon indicates a Caesars Wellness menu item.

All stations are prepared based on the total guarantee of guests. Stations require minimum guarantee of 50 guests. Stations are designed to be a "dinner" when five or more are selected. Unless specified, all serving sizes are 4 ounces per person. All reception stations are designed to be a maximum of 2 hours of service. Additional surcharge will apply for extended service. Chef's fee of $350.00 will apply per chef. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

PLATED DINNER *(3-COURSE MINIMUM)*



Price includes soup or salad, entrée and dessert.
All plated dinners are served with artisan rolls, freshly brewed coffee, decaffeinated coffee, and assorted hot tea selections.

GREAT BEGINNINGS APPETIZERS COURSE

Scallop Crudo (gf) (df)
Watermelon radish & red onion kimchi, baby cucumber, chili oil, green apple cilantro salad
$26 per person

Seafood Cocktail (gf) (df)
Maine lobster, jumbo shrimp and king crab, black truffle emulsion, Meyer lemon vinaigrette, tatsoi salad
$36 per person

Creekstone Farms Braised Beef Cheek Ravioli
Porcini cream, fig gastrique, confit of maitake, fried anise hyssop
$28 per person

SOUP

Golden Manhattan Chowder (n)
Razor clams, golden tomatoes, savory broth, arugula pesto

Cream of Wild Mushroom (v)
Roasted maitake, king trumpet and porcini mushrooms, toasted wild rice salad

Purée of Purple Cauliflower (gf)
Brick roasted chicken, chimichurri, charred heirloom tomatoes

Roasted Root Vegetable Soup (gf)
Short ribs, kimchi, savory broth

Lobster Bisque
Cream sherry, petit lobster salad
Additional $7 per person

Leaf icon indicates a Caesars Wellness menu item.

Plated dinners are priced per person with a minimum of 25 guests. Minimum of three courses. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

SALADS

Beets and Artisan Greens (gf) (v) (n)
Toasted hazelnut mascarpone, artisan lettuces, ricotta salata, red baby beets, pickled radishes, shaved carrots, scallion vinaigrette

Baby Greens (gf) (v)
Artisan lettuces, heirloom tomatoes, shaved purple carrots, English cucumbers, housemade green goddess dressing

BLT Salad (gf)
Hydroponic bibb lettuce, artisan lettuces, Cherrywood bacon, pickled-deviled egg, heirloom tomatoes, Glacier blue cheese, creamy roasted garlic dressing

Market Heirloom Tomato Salad
Heirloom tomatoes, artisan lettuces, burrata cheese, crispy pancetta, chickpea purée, brioche dust, aged sherry vinaigrette

Caesar Salad
Baby romaine lettuces, butter-parmigiano croutons, black garlic purée, white anchovy and Caesar dressing

Baby Spinach and Red Oak Salad (gf) (v) (n)
Baby spinach, red oak lettuce, pistachio hummus, fresh berries, shaved mauri fontina, red zinfandel-cherry vinaigrette

Baby Kale Salad (gf) (v) (n)
Beet purée, baby kale, petit chard, Cypress Grove Purple Haze goat cheese, port marinated blueberries, crushed Marcona almonds, black vinegar dressing

Roasted Salmon Salad (gf) (df)
Fennel pollen spiced salmon, arugula, artisan lettuces, roasted peewee potatoes, grilled long beans, charred tomatoes, pepperoncini vinaigrette
Additional $10 per person

Seared Duck Breast Salad (n)
Dark soy marinated Hudson Valley duck breast, frisée, chard, pickled daikon, clementine, cashews, miso seasoned goat cheese, pineapple vinaigrette
Additional $10 per person



ENTRÉE SELECTIONS

Seared Jidori Chicken Breast (gf)
San Daniele prosciutto wrapped chicken breast, king trumpet mushrooms, purple cauliflower purée, cherry pepper-chicken jus

$125 per person

Roasted Free Range Chicken (gf)
Black truffle under the skin roasted Jidori half chicken, parsnip Cherrywood bacon purée, duck fat Brussels sprouts, white truffle chicken jus

$125 per person

Manuka Honey Roasted Salmon (df)
Lap cheong and mirin braised baby bok choy, jasmine rice, dark soy roasted cipollini onions, five-spice baby carrots, charred pineapple glaze

$128 per person

Dill Pollen Seared Whitefish
Wild mushrooms, Jerusalem artichokes, spinach, toasted Israeli couscous,
shallots, chardonnay cream

$128 per person

Filet of Beef (gf)
Black truffle crust, baby chard, roasted cipollini, confit of peewee potatoes,
tellicherry peppercorns, Madeira wine

$152 per person

Filet of Beef & Shrimp (gf)
Fine herb crust, black garlic potato purée, charred rainbow cauliflower fricassee,
jumbo shrimp, garlic beurre blanc, blistered tomatoes, fresh thyme

$165 per person

VEGETARIAN ENTRÉES (SELECT ONE)

Grilled Butternut Squash Steak (vg)
Chimichurri marinade, edamame, farro pilaf, chickpea salsa

Roasted Cauliflower (vg)
Galangal, Mushroom Soy Sauce, lime leaf, eggplant, charred peppers, jasmine rice, chile oil

Heart of Palm Cake (vg) (gf)
Furikake, old bay seasoning, smashed peewee potatoes, piquillo pepper-vegan aioli, shaved asparagus

Roasted Romanesco (vg) (gf)
Lentil dahl purée, spicy eggplant, shaved fennel-citrus salad, Baharat spiced almonds, chive oil

Root & Mushroom (vg) (gf)
Kohlrabi purée, garlic & EVOO roasted portabello mushrooms, pickled hon-shimeji, heirloom carrots, pink peppercorns, honey-eiswein vinegar reduction

Vegetarian entrée charged at selected main entrée price

PLATED DESSERT (SELECT ONE)

Vanilla Bean cheesecake with wild berry compote (v) (gf)

Chocolate caramel tart with hazelnut praline crunch (v) (n)

Coconut milk panna cotta with exotic compote (vg) (gf)

Carrot cake verrine, mascarpone cream, & carrot cremeux

Classic Tiramisu

Citrus Tart with blueberry compote

Raspberry Macaron, white yogurt cream, fresh raspberries (v) (gf) (n)

Duo Dessert (Choice of Two)
Additional $5.25 per person

Customized Dessert with Chocolate Logo
Additional $7.25 per person

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DESSERT COURSES

Classic Tiramisu

Chocolate Cheesecake, Hazelnut and Cocoa Nib Mousse (n)
Manjari 65% chocolate cheesecake, hazelnut cake, chocolate cream, cocoa nib mousse

Carrot Cake in a Glass
Carrot cream, carrot gelée, mascarpone cream, traditional carrot cake

Caramel, Chocolate, and Raspberry Ring (n)
Caramel sponge, dark chocolate mousse, raspberry gelée, and white chocolate pistachio crunch

Strawberry Cheesecake (gf) (n)
Vanilla cheesecake, almond dacquoise crust, strawberry gelée, fresh strawberry compote

Pineapple Upside Down Cake (gf) (vg)
Fresh Berry and Raspberry Coulis

Green Apple Panna Cotta (gf)
With champagne gelée

Duo of Chocolate (n)
Hazelnut caramel tart and white chocolate wild berry coupe
Additional $6.50 per person

Trio of Petit French Pastries (n)
Raspberry cream puff, pineapple tart tatin, dark chocolate mille-feuille
Additional $9.50 per person

Composition of Chocolate (n)
Dark chocolate cheesecake, milk chocolate caramel tart, Ivoire chocolate and raspberry verrine
Additional $9.50 per person



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DINNER BUFFET OFFERINGS



All dinners served with freshly brewed coffee, decaffeinated coffee and hot tea selections

SUMMIT BUFFET

Cream of Wild Mushroom (v)
Roasted maitake, king trumpet and porcini mushrooms

Baby Spinach and Endive Salad (gf) (df) (n)
Baby spinach, red Belgian endive, shaved watermelon radish, Cherrywood bacon, ambrosia apples, and candied walnuts with creamy cider vinegar dressing
and berry vinaigrette

Shrimp and Cucumber Salad (gf) (df)
Lemon oil marinated shrimp, English cucumbers, baby heirloom tomatoes, sweet peppers, with lemon-dill vinaigrette

Crestini Pasta Salad (v)
Castelvetrano olives, roasted piquillo peppers, perlini mozzarella, marinated artichokes, and oregano vinaigrette

Herb Crusted Free Range Chicken Breast (gf)
Seared chicken breast, marinated tomato, roasted leeks, chardonnay chicken jus

Braised Short Rib (gf)
Red wine braised short ribs, caramelized pearl onions, pickled heirloom carrots, natural reduction

Crab Stuffed Sole (gf)
Blue crab meat, Truffle Tremor cheese, marinated vegetable salad, fenugreek-basil sauce

Pancetta and Gruyère Scalloped Potatoes (gf)

Roasted Assortment of Whole and Baby Root Vegetables, Preserved Lemon (vg) (gf)

DESSERTS

Raspberry Cream Puff (v) (n)

Assorted Mini Eclairs (v)

Pomegranate Panna Cotta (vg) (gf)

Peanut Butter and Chocolate Tart (n)

$156 per person

Leaf icon indicates a Caesars Wellness menu item.

Buffet dinners are designed for 90 minutes maximum and priced based on minimum of 50 guests. Additional $10.00 per person for group service under 50 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

All dinners served with freshly brewed coffee, decaffeinated coffee and hot tea selections

ACADEMY BUFFET

Lentil Soup (gf) (df)
Roasted root vegetable, Tasso ham, red lentils, savory broth

Kale Salad (v) (gf)
Baby kale, frisée, shaved red cabbage, roasted chickpeas, heirloom apples, shaved parmigiano cheese, creamy lemon-tarragon dressing and raspberry vinaigrette

Asparagus Salad (vg) (gf)
Grilled asparagus with pickled fennel, roasted sweet peppers, and crispy shallots with balsamic reduction

Quinoa and Brussels Sprouts Salad (v) (n)
Red quinoa, farro, freekeh, shaved Brussels sprouts, currants, pecans, chevre cheese, aged wine vinaigrette

Roasted Chicken (gf) (df)
Vadouvan marinade, charred cauliflower, roasted purple carrots, cherry pepper jus

Marcona Almond Crusted Whitefish (gf) (n)
Spiced chickpeas, scallions, fragrant creamy tomato broth

Tellicherry Crusted Beef Medallions (gf)
Roasted garlic cloves, shaved Fresno chiles, ginger demi

Basmati Rice (vg) (gf) (n)
Pickled shallots, pea shoots, cashews

Grilled Eggplant, Zucchini and Yellow Squash (vg) (gf)
Preserved lemon, chile oil, sea salt

DESSERTS

Baklava (v) (n)

Pistachio Biscotti (n)

Baba au Rhum (v)

Citrus Custard (vg) (gf)

$156 per person

ALLIANCE BUFFET

Pasta Fagioli Soup

Black Garlic Classic Caesar Salad (v)
Baby romaine lettuces, butter-parmesan croutons, shaved parmigiano cheese and Caesar dressing

Caprese Salad (v) (gf) (n)
Heirloom tomatoes, perlini mozzarella, basil pesto, balsamic reduction

Artichoke Salad (vg) (gf)
Marinated artichoke hearts, roasted red peppers, arugula, red onions, Meyer lemon, olive oil

Chicken Caponata (gf) (df) (n)
Grilled eggplant, salted capers, shaved celery, pomodori pelati tomatoes, aged vinegar, toasted pine nuts

Pork Medallions (gf) (df)
Baby heirloom tomatoes, cherry peppers, white beans, elephant garlic, balsamic reduction

Seared Salmon Fillet (gf) (df)
Fava beans, grilled artichokes, charred lemons, marinated tomatoes

Wild Mushroom Risotto (gf) (v)

Marinated Grilled Italian Vegetable and Olive Oil Salad (vg) (gf)
Roasted garlic-chili oil

DESSERTS

Cannoli

Tiramisu

Ricotta Tart (n)

Biscotti (n)

Espresso Panna Cotta (vg) (gf)

$156 per person

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BEVERAGES



SELECTIONS	PREMIUM BRANDS *$19 per drink*	SUPER PREMIUM BRANDS *$21 per drink*
VODKA	Absolut or Tito's Handmade	Grey Goose
GIN	Bombay	Bombay Sapphire
SCOTCH	Dewar's	Chivas Regal
WHISKEY	Jack Daniel's	Crown Royal
BOURBON	High West	Bulleit
RUM	Bacardi Superior or Captain Morgan	Mount Gay Black Barrel
TEQUILA	el Jimador Silver	Patrón Silver
BRANDY/COGNAC	Martell VS	Hennessy VS
HOUSE WINES	Rodney Strong Chardonnay & Cabernet Sauvignon Pinot Noir Hampton Water Rosé	Sommelier's Premium Selection

CORDIALS *$21 per drink*	Grand Marnier, Kahlua, Amaretto di Saronno, Baileys Irish Cream, Hennessy VS Cognac

Labor Charges $350.00 Bartender fee will apply for each bartender for the first 4 hours. Additional fees may apply for extending. Pours are at 1.25 ounces. We suggest one bar per 75 to 100 guests. Hosted bars are subject to $500.00 minimum sales per bar. Should sales fall short of this minimum, the host is responsible for additional amount. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

BEER

IMPORTED BEER
Corona Extra, Heineken or Modelo Especial
$13 each

CRAFT BEERS
Big Dog's Peace Love Hop IPA or Truly Hard Seltzer
$13 each

DOMESTIC BEER
Miller Lite, Coors Light or Blue Moon Belgian White
$12 each

NON-ALCOHOLIC BEVERAGES

N.A. Beer *$12 each*

Red Bull Energy Drink *$10.75 each*

Bottled water *$7.25 each*

Sparkling water *$7.75 each*

Fruit juice *$9 each*

Assorted Pepsi soft drinks *$7.25 each*

NA BOTANICAL DRINKS (SELECT ONE)

$17 per drink

Queen Bee
Wildflower honey, golden pineapple juice, Fever Tree ginger beer meyer lemon, viola, Old Forester smoked cinnamon bitters

NG&T
Juniper syrup, celery juice, yuzu, fever tree tonic, rosemary sprig

Mauna Loa Eruption
Coconut water, hibiscus, guava Juice golden pineapple juice, El Guapo Polynesian Kiss bitters, orchid

In Fashion
Earl grey, tangerine, molasses, luxardo, Fee Brothers, black walnut bitters, orange peel

Havana
Key lime juice, piloncillo, vanilla bean, fresh mint, soda water, dried lime

Labor Charges $350.00 Bartender fee will apply for each bartender for the first 4 hours. Additional fees may apply for extending.
We suggest one bar per 75 to 100 guests. All prices subject to state sales tax and a service charge (currently 8.375% and 25%).
Menus subject to change, valid through December 31, 2026





HOSTED BAR PACKAGE

PREMIUM BRANDS

One hour
$42

Two hours
$61

Three hours
$70

SUPER PREMIUM BRANDS

One hour
$46

Two hours
$67

Three hours
$77

Labor Charges $350.00 Bartender fee will apply for each bartender for the first 4 hours. Additional fees may apply for extending. Pours are at 1.25 ounces. Brands are subject to change. Charges are based on the guarantee for the event. Should the number of guests in attendance exceed your guarantee, the charges will be based on the actual number of guests attending. All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.

BANQUET WINE LIST

CHAMPAGNE AND SPARKLING WINES

Avissi Prosecco, Veneto, Italy *$62*

Mumm Napa Brut Sparkling, Napa Valley, California *$72*

WHITE WINES

Ferrari-Carano Fumé Blanc (Sauv Blanc), Sonoma County, California *$67*

Kim Crawford Sauvignon Blanc, Marlborough, New Zealand *$72*

Hampton Water Rosé, South of France *$67*

Chalk Hill Chardonnay, Sonoma County, California *$72*

Chateau Ste Michelle Indian Wells Chardonnay, Columbia Valley, Washington *$67*

Sonoma-Cutrer Chardonnay, Russian River Ranches, California *$77*

Santa Cristina Pinot Grigio, Umbria, Italy *$67*

RED WINES

Chateau Ste Michelle Indian Wells Cabernet Sauvignon, Columbia Valley, Washington *$69*

Louis M. Martini Cabernet Sauvignon, Sonoma County, California *$66*

Ferrari-Carano Siena Red Blend, Sonoma County, California *$72*

Rodney Strong Merlot, Sonoma County, California *$64*

Erath Pinot Noir, Oregon *$72*

All prices subject to state sales tax and a service charge (currently 8.375% and 25%). Menus subject to change, valid through December 31, 2026.



SUPERCHARGE YOUR WELL-BEING

Incorporate health and fitness into your program.

WELLNESS ACTIVITIES



Classes

Yoga Class

Unite your breath with your body offering a variety of poses. Classes will include building strength in the core, balance in the body, as well as increasing flexibility and range of motion. Calm your mind, feel alive and revived.

Tai Chi Class

A practice that involves a series of slow gentle movements and physical postures, a meditative state of mind, and controlled breathing. Tai chi originated as an ancient martial art in China.

Can be practiced in business attire.

Vibration Class

A form of exercise that has been shown to have an important role in increasing neuromuscular performance, improving muscular strength, balance, gait mechanics, and quality of life. The technique involves standing and holding positions, or performing prescribed exercises.

Nutrition for Mental Health

Learn how our mental health and wellness are directly related to the food we eat. Gain knowledge and tools to make better choices and live with more vitality.

Guided Outdoor Hikes

Let our experienced hike leader take your group through the beauty of Red Rock. Breathe in fresh air to revitalize your cells as we improve heart health, strengthen bones, build muscle and improve your mental state of mind.

Organized Walks/Runs

Our team of professionals will organize a walk or run event as a team building opportunity, fundraiser or friendly competition.

Wellness Challenge by Heka Health

Promote healthy fun through own custom-tailored Wellness Challenge that gamifies engagement in a range of wellness activities for the mind (e.g., gratitude journaling, meditation), body (e.g., activity tracking, on-demand workout classes), and soul (e.g., teams, social connections, fundraising). Challenges include a custom-branded app, leaderboard, overview webpage, and turnkey program management and support.

EFT Tapping

Emotion Freedom Techniques tapping is a mind-body method of tapping acupuncture points (acupoints) on the hands, face, and body with your fingertips while focusing on an issue or feeling you're hoping to resolve. This method may reduce stress and anxiety, improve performance,

Somatic Breathwork + Tea Ceremony

Intertwine the power of somatic breathwork with the art of the tea ceremony to offer a transformative experience. Through intentional breathwork practices, participants embark on a journey of self-discovery and inner peace. This practice fosters a conscious and purpose-driven connection between mind, body, and the Earth. By harnessing the profound effects of somatic breathwork, this exercise encourages personal growth, mindfulness, and a deep sense of connection to regulate the nervous system. Somatic Breathwork acts as a transformative force, allowing you to forge a deep connection with your nervous system and unearth and address emotions ensnared by primal defense mechanisms like the FIGHT, FLIGHT, or FREEZE response, and help resolve fears.

Must be arranged at least 60 days prior to program to guarantee availability. Pricing based on number of teachers and number of attendees. Please see with your Catering/Convention Services Manager to inquire.

Animal Therapy

Petting Zoo

Spending time with animals can reduce stress, anxiety, depression, ease loneliness and encourage playfulness.

Goat Yoga

Goats provide hilarious interaction as they climb and cuddle during yoga poses.

Puppy Lounge

Playing with puppies, need we say more? We provide a fully contained and controlled environment for feel-good emotions.

Scentscaping

Our full-service solution includes scent strategy, fragrance consultation, and on-site installation. For the duration of the event, our Fragrance Technicians ensure every one of your guests has a perfectly moderated scent experience that transforms and complements the environment.

Personalized Scent Gifting Experience

Our walk-up Interactive Station is great for reception style events from breakfasts to cocktail hour. It is the perfect addition to any event as an activity and gifting opportunity. For this experience, our Fragrance Technicians will guide guests to choose from a curated selection of top, middle, and base notes to create their own unique fragrance. Our team will then assist in the blending process, and at the end of the event, each participant will leave with a custom reed diffuser they helped design themselves.

Private Sessions

Aura Reading (10 min)

Check your current mind, body and spirit balance.

Chakra Reading (15 min)

Check each chakra's condition and receive guidance how to improve.

Massages

10-Minute Mini-Massages

Massage helps to increase the oxygenation of cells through improved blood flow, promoting better circulation and increased flexibility.

IV Treatment - Shot Bar or Full Station

Providing your body with vitamins, minerals, and amino acids to give a boost and balance the natural detoxification process.

Paint Therapy

"Draw what Brings you Joy."

Creating art helps with emotion regulation, which in turn can help lower anxiety, help express more freely and improve their mental health. Includes all Art Supplies, Instruction and Canvas. Attendees create a work of art to be hung in the workplace post event or to be used as a take away.

Must be arranged at least 60 days prior to program to guarantee availability. Pricing based on number of teachers and number of attendees. Please see with your Catering/Convention Services Manager to inquire.

WELLNESS SPEAKERS





Jenn Artura – Speaker

Jenn Artura, speaker, stands at the forefront of integrating wellness and leadership, pioneering holistic event strategies that promote connection and well-being. As a multiple award-winning executive strategist and recognized industry influencer, she has propelled global brands to the pinnacle of human-centered experiential design, emphasizing empathy, purpose, and intentional connection.

Jenn is an expert in deciphering the critical link between business outcomes, effective leadership, and personal well-being. She champions resilience and evidence-based self-care as foundational elements for successful teams. Crafting custom frameworks that seamlessly embed wellness throughout the event journey, her work reflects her vision of a happier, healthier workforce driven by the core values of social connection and well-being.

A founding member of CHIEF, Jenn has received accolades from Smart Meetings, Event Marketer, Eventex, BizBash, and more. She holds certifications from Yale and SHRM, underscoring her commitment to empowering others, fostering community, and enhancing corporate vitality.

Visit: jennartura.com



Janice Cardinale – Writer and Speaker

Smart Meetings Hall of Fame, BizBash 15 over 50, Smart Meetings Entrepreneur, IWD Woman to Watch, Reimagine A Powerful Woman in Business. Founder of Event Minds Matter and Cardinale Creative, Heart-Centric Entrepreneur.

Janice has stood up to mental health and wellness as an industry advocate and leader. Her community called Event Minds Matter is a testament to her commitment and dedication to change the conversations that we are having about mental health and wellness in safe spaces that drive a healthy and caring culture. Her own journey with mental health has made her champion the struggles faced by the crisis that exists in the meeting, event, hospitality and travel industries. Her passion to share stories from leaders who have experienced a mental journey is unprecedented, authentic and human. Listen to Janice talk about what it means to be human today and what we can all be doing to normalize the conversation.

Visit: linkedin.com/in/janice-cardinale

Suggested speakers are contracted directly. Caesars Entertainment does not guarantee performance or availability. Credentials and suitability should be verified by planner. Views expressed and opinions expressed belong to the speaker.



Pandit Dasa – Speaker and Author

Pandit Dasa is a workplace culture, mindful leadership and well-being expert who is trusted by the world's top-tier organizations, such as Google, NASA, Citi, London Stock Exchange, The Federal Reserve Bank, The World Government Summit and hundreds more, to speak at their conferences and events. He is a former monk of 15 years, an author of two books and has been mentioned in Forbes, Entrepreneur, WSJ, Bloomberg, USA Today and many others.

His latest book, Mindfulness for the Wandering Mind, is filled with life-changing tools for managing stress and improving mental health in work and in life. Learn more about Pandit, his speech topics and books.

Visit: panditdasa.com



Sepideh Eivazi – Speaker and Wellness Advocate

Sepideh Eivazi, founder of Dawn of the Earth, is a holistic wellness advocate with a pioneering spirit. Blending Somatic Breathwork and custom tea blending, she offers a distinctive approach to well-being. As a member of the Breathe Initiative at the Global Wellness Institute, Sepideh educates on the power of breathwork to empower the body and nervous system. Her breathwork guidance promotes self-awareness, releasing tension and reducing stress. Rooted in Iran, she combines herbal expertise with tea blending, creating exquisite blends that offer delightful taste experiences and profound healing benefits. Sepideh integrates Emotional Freedom Techniques, guiding transformative journeys to unlock potential and foster self-awareness. She dedicates her life to connecting others to their inner compass for a holistic and inspired wellness journey.

Visit: dawnoftheearth.com

Tiffany Goodyear – Speaker



When it comes to understanding and leveraging the power of scent, Tiffany Rose Goodyear is the expert. Her groundbreaking approach to using fragrance to enhance experiences has led to collaborations with corporate clients and event planners across the nation. The result? Unparalleled engagement and brand lift in the eyes of guests who enjoy learning about fully immersive and customized sensory-based events. Using scent is a way to include all bodies, of all ages and all abilities.

Visit: scent-ex.com



Kristine Iverson – Speaker

Based in Florida, author Kristine Iverson loves to share her passion for wellbeing and mindfulness. She is a keynote speaker, wellness advocate, activist and business owner. Her diverse experience gives a wide perspective on the methods of wellbeing and self care in everyday life.

Naturally gifted in hospitality, Kristine absolutely loves to share this passion with others through her company, CROW Practice, LLC. Coordinated Response on Wellness, works as a national hub of wellness experts who bring both live and virtual sessions to events. For nearly a decade this network has provided endless opportunities for health and wellness to be added to any event, meeting or conference. Kristine can be hired via one of these two websites.

Visit: www.kristineiverson.com or www.crowpractice.com



Sandi Jacobs – Speaker

Sandi Jacobs, the President, and Founder of Life with Zest, embodies a fusion of two profound passions – a Road Warrior and Wellness Expert. With a dynamic blend of these interests, Sandi has dedicated herself to aiding "Pros on the Go" in cultivating straightforward, health-conscious rituals and food choices that seamlessly align with their lifestyles and wellness objectives.

Her mission is deeply rooted in the aspiration to Inspire and Empower busy professionals. Sandi's vision is to guide them towards radiance, boundless energy, and fulfillment by seamlessly integrating healthy systems into every facet of their lives—be it at home, in the workplace, or during their travels.

Sandi's unique approach stems from a commitment to simplicity and practicality. In a world where time is a precious commodity, she understands the need for sustainable and achievable wellness practices. Through Life With Zest, Sandi Jacobs becomes a beacon for those seeking not just health, but a holistic and harmonious way of living.

Her passion, expertise, and dedication shine through as she encourages professionals to embark on a journey toward a vibrant and energetic lifestyle. With Sandi Jacobs at the helm, Life with Zest is not just a philosophy; it's a transformative experience for those striving to infuse health and vitality into their daily routines.

Visit: lifewithzest.com

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Credentials and suitability should be verified by planner. Views expressed and opinions expressed belong to the speaker.



Dami Kim – Speaker and Energy Expert

Dami Kim, Director of Corporate Wellness at Body & Brain Wellness, brings over 25 years of expertise in the field of wellness. She is renowned for her proficiency in Stress Management, Brain Wellness, and Emotional Wellness, making her a sought-after speaker. At Body & Brain, Dami Kim and her team spearhead a variety of wellness activities, including Brain Boosting exercises, Yoga, Tai Chi, Team Building, and Wellness Retreats. Their mission is to unlock the full potential of both body and mind, fostering a lifestyle of health, happiness, and inner peace. Dami Kim is enthusiastic about crafting tailored wellness experiences for conferences and workplaces alike. Additionally, she currently teaches the Tai Chi Curriculum at Wongu University of Oriental Medicine.

Visit: bodynbrainwellness.com



Nolan Nichols – Speaker and Author

Nolan Nichols is the founder of A Million Dreams, which specializes in interactive, engaging keynotes and workshops that focuses on increasing workplace belonging and personal and professional well-being.

As a Fortune 500 speaker, and a seasoned team leader and storyteller for prominent brands, Nolan has mastered the art of storytelling to move teams forward in creating a sense of belonging and connection in the workplace under a shared vision while embracing our diversity of differences.

Nolan has honed his ability to develop innovative and thought-provoking content that is practical, informative, and leaves a lasting impression on the audience.

Visit: amilliondreams.info



Nina Zapala – Speaker

Nina Zapala is an award-winning travel professional and author. She is passionate about helping women return to their true selves.

Her journey began with navigating a seven-year life tsunami. She spoke with hundreds of women travelers, curious about what brings them joy and fulfillment most women didn't know. She vowed to help women find a better way forward.

Insights from travelers, a Myers-Briggs® certification, a mentorship with spiritual psychologist Dr. Nix, and a soulful reckoning were all part of the journey. She did the work, and discovered her true calling Spiritual Personality Typing™. Inspiring self-discovery through a spiritually infused personality paradigm. Unpack Your Personality: Let Your Inner Guide Be Your Travel Guide explores this pioneering personality paradigm.

Visit: ninazapala.com



David Stevens – Speaker

David Stevens is a 20-year veteran planner and 5x Fittest Male #EventProf, an honor achieved by topping the occupational leaderboard of the annual CrossFit Games Open. He has planned meetings, events and incentives for media, live entertainment, agency, association and corporate organizations. Stevens has a Delos Wellness for Meetings and Event Certificate, he is Pandemic Meeting Event Design certified, and he has been recognized by a number of industry organizations for his contributions to improving wellness in the sector. He credits his ability to create memorable experiences for event attendees to the clarity he gleans from workouts and mental breaks. He is the cofounder of event-wellness consulting firm Olympian Meeting — where he co-authored, along with a medical doctor and nutrition coach, a white paper on the increased ROI that can result from incorporating wellness elements into a meeting. Stevens also hosts a web series called Return on Wellness.

Visit: linkedin.com/in/davidtstevens



Dr. Michael Time – Speaker

Dr. Michael Time is an inspirational and motivational speaker, educator, trainer, philanthropist, Brown University alumnus, Doctor of Medicine, 2024 Visionary Award Finalist for PCMA, and CEO of TIME TALKS.

Through TIME TALKS, Dr. Time reimagines entrepreneurship by teaching people to be the CEO of their life, thus thinking and acting like an entrepreneur in all areas of life.

Dr. Time's Minister of Entrepreneurship™ speaking series inspires and educates people to have an entrepreneurial mindset in their personal and professional lives across a range of industries and demographics. The framework and impact of this mindset have brought about positive and empowering change in Fortune 500 companies, private equity and financial firms, associations, nonprofits, government agencies, and underserved communities.

Visit: timetalks.org

Suggested speakers are contracted directly. Caesars Entertainment does not guarantee performance or availability. Credentials and suitability should be verified by planner. Views expressed and opinions expressed belong to the speaker.



Christine Frazzitta – Speaker

Christine Frazzitta, a dedicated holistic living advocate and seasoned yoga instructor with over 18 years of experience, empowers individuals to achieve balance, inner peace, and self-empowerment. Through the integration of conscious breathing and mindful movement, Christine's teachings guide individuals towards more connected and intentional lives.

With a focus on breathwork, Christine equips individuals with powerful tools for stress management, mental clarity, and emotional resilience. By fostering greater self-awareness, Christine's guidance enables participants to connect deeply with their true essence and align their lives with their higher purpose.

Whether through meditative practices or inspiring messages on intentional living, Christine's work nurtures the mind, body, and spirit, leaving a lasting impact on those seeking positive transformation

Visit: ZeetaBody.com



John Toomey – Speaker

John Toomey is an Australian International Speaker, Writer and Thought leader, who resides both in Melbourne Australia and San Diego in the USA, with his American wife Lassen.

His impressive background includes High Performance Roles in Professional Sport, including Australian Rules Football and Soccer. John also served for 4 seasons as a Professional Surf Lifeguard between 1978 & 1982 in Torquay, the home of Ripcurl and Quiksilver.

He holds a Phys Ed degree from Deakin University, did his Masters Studies in Applied Physiology, and studied and taught Human Consciousness for 15 years. He is a published author and has lectured at multiple Universities. In 1999-2001 he authored Australia's first Accredited Certificate Course in Wellness Leadership.

From 2020-4 he sat as Global Chair of the Global Wellness Institute's Workplace Wellbeing Initiative. In 2025 he moves into the role of Global Chair of the Men's Wellbeing Initiative. He's delivered over 3,500 Corporate Presentations, spoken at Conferences worldwide, written two books and over 700 hundred published articles.

Visit: wideawakewellness.com.au



Holly Duckworth – Speaker

Holly Duckworth is a dynamic and engaging professional speaker renowned for her insightful perspectives on mindfulness, leadership, and innovation in the modern workplace. With over two decades of experience in corporate training, coaching, and keynote speaking, she has established herself as a trusted advisor to organizations worldwide.

Whether she's guiding executives through mindful leadership practices or inspiring teams to embrace innovation and collaboration, Holly Duckworth is dedicated to helping individuals and organizations thrive in the ever-evolving landscape of the modern workplace. Through her thought-provoking talks and engaging workshops, she empowers audiences to unlock their full potential and lead with clarity, purpose, and compassion.

Visit: linkedin.com/in/hduckworth/



Courtney Stanley – Speaker

Courtney Stanley is an award-winning entrepreneur, global keynote speaker, public speaking coach, and host of Dare to Interrupt, a podcast for leading women in business. With over a decade of experience, Courtney empowers leaders to embrace empathy and vulnerability, creating stronger, more engaged teams.

Her background in experience design, leadership studies, and business strategy fuels her mission to teach modern leadership strategies that humanize teams and drive meaningful change. By facilitating impactful conversations, Courtney empowers leaders to build cultures of trust, connection, and growth that inspire lasting success.

Visit: courtney-stanley.com



Bea Boccalandro – Speaker

Bea Boccalandro is a world-renowned corporate purpose and corporate social responsibility advisor, speaker and teacher. She is the author of Do Good at Work: How Simple Acts of Social Purpose Drive Success and Wellbeing, which helps anybody in any job do meaningful work. The book has received critical acclaim for being transformative and enjoyable.

Bea also has over 15 years of experience teaching corporate purpose and CSR at Georgetown University, Boston College and the University of Nevada, Las Vegas. Furthermore, her speeches delivered across dozens of countries, in both English and Spanish, have inspired tens of thousands of people. She was born in Caracas, Venezuela, but today lives with her husband in San Clemente, California, where she's a proud Rotarian and comically bad surfer.

Visit: BeaBoccalandro.com

Suggested speakers are contracted directly. Caesars Entertainment does not guarantee performance or availability. Credentials and suitability should be verified by planner. Views expressed and opinions expressed belong to the speaker.

CATERING POLICIES AND INFORMATION



Pricing Tax and Service Charge

Prices herein are firm for 90 days only; beyond that time, prices are subject to reconfirmation. All prices are quoted exclusive of 8.375% state sales tax and 25% service charge.

Outside Food & Beverage

Outside food or beverage may not be brought into any facility without expressed written permission. Should the hotel grant permission, corkage fees will apply.

Menu Selection

Client must provide hotel with detailed food and beverage menu choices, or a request for proposal with budget per event no later than 30 days prior to first function or a 10% price increase will be assessed on all menus. Banquet event orders must be signed and returned to facility 14 days prior to first function.

Guarantees

Client must provide hotel with detailed food and beverage menu choices, or a request of proposal with budget per event, no later than 30 days prior to the first function or a 10% price increase will be assessed on all menus. Banquet Event Orders [BEOs] must be signed and returned to hotel [14] business days prior to the first function. The expected number of guests for each scheduled event must be provided. This expected number of guests cannot be reduced by more than ten percent [10%] at the time the final guarantee is given to the hotel.

Guaranteed attendance for all functions must be received by the catering office by 11:00 am three business days [72 hours] prior to the scheduled function for up to 2,499 guests.

Guarantees for functions of 2,500 up to 3,999 guests; shall be due no later than 11:00 am, five business days prior to the scheduled function.

Guarantees for functions more than 4,000 guests; shall be due no later than 11:00 am, seven business days prior to the scheduled function.

This guaranteed attendance, or the number of guests actually served, whichever is greater, will be the amount for which you are charged. If no guarantee is received, the number of guests indicated on the banquet event order will be the guaranteed attendance. The final guarantee numbers provided are not subject to reduction, and charges will be applied accordingly. In some instances, more advance notice may be required due to menu complexity, holidays, delivery or other constraints.

All prices subject to state sales tax and a service charge (currently 8.375% and 25%).
Menus subject to change, valid through December 31, 2026.

Last Minute Requests

Any food and beverage ordered within three business days (72 hours) prior to the event will be considered a last-minute request, subject to availability and a 15% price increase will be charged on all food and beverage items. Catered events added within a seventy-two (72) hour period may be subject to special menu selections.

Guarantee increases received within 72 business hours prior to the event that exceed the 3% overset shall incur a 15% price increase. This excludes coffee, decaffeinated coffee, tea, soft drinks and mineral waters ordered on a consumption basis.

Example: 72-hour GTD is given for 500 guests for a lunch menu priced at $77.00++
The overset provided by the hotel for this GTD is 515

72 hours prior to the event: a request for an increase to 550 is received

515 lunches (original GTD plus 3%) will be priced at $77.00++ per person

35 lunches will be priced at $88.55++ (the original price plus 15%) per person

Overset and Set Maximums

In order to better service your event, the facility is prepared to service groups that exceed their guarantee as follows:

Groups of 99 guests or less - the guarantee will equal the set

Groups of 100-750 guests – 5% overset of guarantee | 3% in food

Groups of 750 or more – maximum of 50 guest overset of guarantee | 3% in food

Menu Minimums

Food functions [full breakfast, lunch or dinner] of 25 guests or less will be assessed a $50.00 service charge, plus applicable taxes. In most instances, buffet menus indicating minimums of 25, 50 or 100 guests may be tailored to accommodate smaller groups with a minimal surcharge per guest. Please consult your catering contact for price quotes.

Wellness Services

Wellness activities are contracted directly. Caesars Entertainment does not guarantee performance or availability. Credentials and suitability should be verified by planner. Views expressed and opinions expressed belong to the instructor or speaker.

Dietary Needs

Vegetarian and special dietary needs must be received at a minimum of 5 business days prior to any event. Additional charges may apply for special requests.

Key codes for menus: gf = gluten-free vg = vegan v = vegetarian
df = dairy free n = contains nuts

Kosher and Halal meals available upon request and require a minimum of 5-day notice. Please arrange with your Catering Convention Services manager for pricing and availability.

Organic food and wines are available. Please consult your Catering Convention Services Manager for pricing and availability.

Wellness menu selections should not be considered professional medical advice for personalized wellness. Consult a healthcare expert for personalized dietary recommendations.

Alcoholic Beverages and Services

The legal age for the sale and consumption of alcoholic beverages is 21. Proof of age is required as necessary. In compliance with Nevada Liquor Laws, Caesars Entertainment and Host Properties are the only authorized license able to sell and serve liquor, beer and wine on premises.

Bartenders are required whenever alcoholic beverages are served in the function space for 30 guests or more or when hard liquor is served.

In the event you wish to order special alcoholic beverages that are not in the facilities inventory, these items must be ordered by the case. Please be aware that these items may not be returned and must be paid for in their entirety. Unused cases may not be sent to guestrooms or leave the properties' premises.

Labor Fees

Facility reserves the right to apply meeting room rental and room set up labor charges.

A service charge of $500.00 may be assessed for receptions in which the food revenue does not exceed $1,500.00 exclusive of state sales tax and service charge.

Applicable Labor Fees:

A $350.00 labor fee will apply for the following positions for the first 4 hours of service. Additional fees apply for extended service.

Bartender for cash or hosted bar service

Server for tray passed food and beverage functions

Chef Attendant for action stations

Cashier/Attendant for food and beverage concession sales



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