

Tropicana Las Vegas – a Double Tree by Hilton invites you and your guests to an epicurean affair. From the deliciously simple to decadently innovative, our culinary team will entice your palate from the first to the last bite.

With a emphasis on regional and sustainable offerings and flavors, our team is here to assist you in creating an unforgettable experience for every taste and size of event.



Tropicana
LAS VEGAS
A DOUBLETREE BY HILTON

Beverages

Freshly Brewed Coffee and Decaffeinated Coffee (per gallon)

Assortment of Gourmet Teas (per gallon)

Fresh Brewed Iced Tea (per gallon)

Freshly Squeezed Orange, Cranberry and Grapefruit Juices (per quart)

Assorted Naked Juices – must specify quantity (each)

Assorted Bottled Juices (each)

Assorted Pepsi Soft Drinks (each)

Tropicana Bottled Water (each)

Chilled Voss Water (each)

Chocolate and Whole Milk – must specify quantity (each)

Energy Drink and Sugar Free Energy Drink (each)



Snacks

Carrot and Zucchini Bread Muffins (per dozen)

Assorted Freshly Made Croissants, Muffins, Danish (per dozen)

Assorted Bagels and Cream Cheese (per dozen)

Freshly Baked Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Red Velvet and Snickerdoodle (per dozen)

Assorted Fruit and Cheese Danish (per dozen)

Assorted Croissants and Chocolate Croissants (per dozen)

Assorted Muffins (per dozen)

Energy Bars (each)

Assortment of Miniature Sandwiches (per dozen)

Snacks

Seasonal Whole Fresh Fruit -must specify quantity (each)

Fresh Fruit Skewers with Honey Yogurt Dipping Sauce – must specify quantity (per dozen)

Miniature Seasonal Fruit Yogurt Parfaits, House-made Granola (per dozen)

Assorted Individual Yogurts – must specify quantity (each)

Sliced Fresh Seasonal Fruit and Berries (per person)

Bagels, Cream Cheese and Sliced Smoked Salmon (per person)

Warm Pretzel Bites, Spicy and Sweet Mustard and Beer Cheese Dip (per dozen)

Assorted Miss Vickie's Chips (each)

Assorted Candy Bars to include Kit Kat, M&Ms, Reese's and Snickers (each)

Assorted Deluxe Mixed Nuts (per pound)

Tortilla, Potato Chips, or Pretzels – serves 10 (per bowl)

Housemade Guacamole and Salsa Fresca – serves 10 (per order)

Break Packages

minimum 20 guests/price per person
All break packages are based on 30 minutes of service

Pop!

Assorted Popcorns to include: Buttery, Caramel,
Southwest Hot Wing, Cheddar, Chocolate

The Game

Mini Nathan's Hot Dogs, Mustard, Ketchup
Soft Pretzels, Warm Cheese Sauce
Mini Pizza Calzones, House-made Marinara

Savor

Fresh Fruit Skewers, Honey Yogurt Dip
Awesome Bars, Granola Bars & Trail Mix

Tropicana Freeze

Haagen-Dazs Ice Cream Bars, Fruit Bars, Frozen Yogurt Bars

Cookies and Milk

Freshly Baked Chocolate Chip, Oatmeal Raisin
White Chocolate Macadamia, Red Velvet Cookies
Chocolate and Whole Milk

All Day Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Teas
Assorted Soft Drinks, Bottled Water
(Maximum of 8 hours of service)

Breakfast Break Packages

Minimum 10 guests/price per person

All breaks include Freshly Brewed Coffee, Decaffeinated Coffee, Assortment of Gourmet Teas, Assorted Soft Drinks and Bottled Water
Service provided for 90 minutes for Breakfast and 30 minutes for mid-morning and afternoon breaks

Paradise Package

Fresh Chilled Orange Juice and Cranberry Juice

Cut Seasonal Fruit and Berries

Croissants, Muffins, Danish

Butter, Jellies, Honey

(Choice of one Sandwich)

- Sausage, Egg, and Cheese Muffin

- Ham, Egg, and Cheese Breakfast Croissant

- Turkey Sausage Patty, Egg Whites, Provolone, 9-Grain Croissant

- Breakfast burritos – Scrambled Eggs, Chorizo, Potatoes, Cheese,

-Flour Tortillas

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Gourmet Hot Teas

AM Break

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Gourmet Hot Teas

Assorted Soft Drinks and Bottled Water

PM Break

Freshly brewed Coffee, Decaffeinated Coffee, Selection of Gourmet Hot Teas

Freshly Baked Cookies, Blondies and Brownies

Whole Fresh Fruit

Club Package

Fresh Chilled Orange Juice and Cranberry Juice

Cut Seasonal Fruit and Berries

Croissants, Muffins, Danish

Butter, Jellies, Honey

Freshly Brewed Coffee, Decaffeinated Coffee,

Selection of Gourmet Hot Teas

AM Break

Freshly Brewed Coffee, Decaffeinated Coffee,

Selection of Gourmet Hot Teas

Assorted Soft Drinks and Bottled Water

PM Break

Freshly Brewed Coffee, Decaffeinated Coffee,

Selection of Gourmet Hot Teas

Freshly Baked Cookies, Blondies and Brownies

Whole Fresh Fruit

Continental Breakfast

Minimum 10 guests/price per person
Service provided for 90 minutes for Continental Breakfast

Continental

Fresh Chilled Orange Juice and Cranberry Juice
Croissants, Muffins, Danish
Butter, Jellies, Honey
Freshly Brewed Coffee, Decaffeinated Coffee,
Selection of Gourmet Hot Teas

The Healthy Continental

Fresh Chilled Orange Juice and Cranberry Juice

Parfait Bar, Vanilla and Strawberry Yogurts
House Granola, Fresh Seasonal Berries
Assorted Cereals, All-Natural Oatmeal
Low Fat, Skim and Whole Milk
Apple Streusel Muffin and 9-Grain Croissants
Butter, Jellies, Honey

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of
Gourmet Hot Teas

Paradise Continental

Fresh Chilled Orange Juice and Cranberry Juice
Cut Seasonal Fruit and Berries
Croissants, Muffins, Danish
Butter, Jellies, Honey
(Choice of one Sandwich)

- Sausage, Egg, and Cheese Muffin
 - Ham, Egg, and Cheese Breakfast Croissant
 - Turkey Sausage Patty, Egg Whites, Provolone, 9-Grain Croissant
 - Breakfast Burritos – Scrambled Eggs, Chorizo, Potatoes, Cheese, Flour tortilla
- Freshly Brewed Coffee, Decaffeinated Coffee, Selection of
Gourmet Hot Teas

Plated Breakfast

Minimum 10 guests/price per person

All Breakfast Entrees are served with Freshly Squeezed Orange and Cranberry Juices

Freshly Baked Breakfast Pastries, butter and preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Teas

Traditional Breakfast

Scrambled Eggs, Breakfast Potatoes, Bacon,
Sausage Links or Ham

Hash and Eggs

House-made Corned Beef Hash, Poached Eggs

Steak and Eggs

Grilled NY Strip, Scrambled Eggs, Fingerling Breakfast Potatoes

Quiche (Choice of)

- Spinach, Herbs, Tomatoes, Mushrooms
 - Chorizo, Jack Cheese, Roasted Hatch Green Chile, Cilantro
 - Chicken Apple Sausage, Arugula, MT Tam
- Served with Breakfast Potatoes

Breakfast Buffets

Minimum 20 guests/price per person

Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Teas

The Palm

Fresh Chilled Orange Juice and Cranberry Juice

Cut Seasonal Fruit and Berries
Assorted Individual Yogurts
Granola with Regular and Low-Fat Milk

Farm Fresh Scrambled Eggs with Chives
Breakfast Potatoes

Choice of Two Meats:

- Grilled Sausage
- Grilled Chicken Sausage
- Applewood Smoked Bacon
- Turkey Sausage Patty
- Grilled Ham

Choice of One:

- Buttermilk Pancakes Warm Maple Syrup, Whipped Butter, Berry Compote
- Cinnamon Brioche French Toast – Warm Syrup, Whipped Butter, Berry Compote
- Buttermilk Biscuits and Sausage Gravy
- Cherry Bread Pudding, Rum Syrup

Freshly Baked Croissants, Muffins, Danish
Butter, Jellies, Honey

The Tropicana

Fresh Chilled Orange Juice and Cranberry Juice

Cut Seasonal Fruit and Berries
Assorted Individual Yogurts

Steel Cut Breakfast Oats – Brown Sugar, Almonds, Dried Fruit

Farm Fresh Scrambled Eggs
Foraged Mushroom, Spinach, Mt. Tam Frittata
Tillamook Cheddar Potatoes
Cherry Bread Pudding, Rum Syrup

Choice of Two Meats:

- Chicken Apple Sausage
- Applewood Smoked Bacon
- Turkey Sausage Patty
- Grilled Ham

Freshly Baked Croissants, Muffins, Danish
Butter, Jellies, Honey

Brunch Buffets

Minimum 30 guests/price per person
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Teas

Saturday Brunch

Fresh Chilled Orange and Cranberry Juice

Mixed Field Greens, Carrots, Cucumbers, Grape Tomatoes,
Ranch, Raspberry Vinaigrette
Fingerling Potato Salad, Smoked Bacon, Tillamook Cheddar,
Scallions, Sour Cream
Fresh Cut Fruit Salad, Mojito Marinade

Farm Fresh Scrambled Eggs with Chives
Applewood Smoked Bacon
Blueberry Pancakes, Warm Maple Syrup
Oven Roasted Chicken Breast, Pasilla Pomegranate Sauce
Pan Seared Salmon, Mole Rojo, Sweet Corn,
Smoked Onion Salsa
Roasted Red Skin Potatoes
Seasonal Vegetables

Freshly Baked Breakfast Pastries
Butter, Honey, Marmalade

Sunday Brunch

Fresh Chilled Orange and Cranberry Juice

Spinach, Candied Pecans, Sliced Strawberries, Feta Cheese,
Balsamic Vinaigrette
Smoked Salmon Pasta Salad
Fresh Cut Fruit Salad Margarita Marinade

Farm Fresh Scrambled Eggs with Chives
Applewood Smoked Bacon
Chicken Apple Sausage
Seasonal Vegetable Frittata
Cinnamon Brioche French Toast, Bourbon Maple Syrup
Grilled Chicken Breast, Cherry Chutney
Beef Short Loin Steak, Roasted Mushrooms
Truffle Parmesan Whipped Potatoes
Seasonal Baby Vegetables, Basil Butter

Assorted Pastries and Muffins
Butter, Honey, Marmalade

Breakfast Enhancements (Per person)

Breakfast Sandwiches

- Sausage, Egg, and Cheese on Muffin
- Ham, Egg, and Cheese Breakfast Croissant
- Turkey Sausage Patty, Egg Whites, and Provolone on 9-Grain Croissant
- Breakfast Burrito – Scrambled Eggs, Chorizo, Potatoes, Cheese, Flour Tortilla

Steel Cut Breakfast Oats – Brown Sugar, Almonds, Dried Fruit

Assorted Bagels and Cream Cheese (per dozen)

Assorted Flavored Yogurts

Individual Cold Cereals and Milk

Hard Boiled Eggs with Salt and Cracked pepper (each)

Fresh Seasonal Fruit and Berries

Smoked Salmon –Bagels, Cream Cheese, Onion, Capers

Buttermilk Pancakes – Warm Syrup, Whipped Butter, Berry Compote

Cinnamon Brioche French Toast – Warm Syrup, Whipped Butter, Berry Compote

Omelets Prepared to Order *

Whole Eggs, Egg Whites, Egg Beaters, Onions, Mushrooms, Peppers, Ham, Bacon, Sausage, Cheddar, Swiss

Breakfast Nachos

Crisp Tortilla Chips, Scrambled Eggs, Sausage, Bacon, Chicken Apple Sausage, Cheese Sauce, Cheddar, Jack, Pico de Gallo, Guacamole

Breakfast Tot Bar *

Tater Tots, Scrambled Eggs, Sausage Gravy, Bacon, Jack Cheese, Scallions, Pickled Jalapenos, Diced Peppers, Diced Onions

*Uniformed Chef Required (2-hour maximum)

Plated Lunch

Minimum 25 guests/price per person
Three-Course Lunch Menu includes Soup or Salad
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Hot Teas

Starters (Choice of One)

Mixed Greens, Jicama, Pickled Vegetables,
Tomato Cilantro Dressing

Caesar Salad, Shaved Parmesan,
Herb Croutons

Roasted Corn Chowder

Fresh Mozzarella, Tomato, Red Onion,
Basil Balsamic Emulsion

Taylor Farms Greens, Fresh Citrus, Toasted
Pecans, Agave Cilantro Vinaigrette

Iceberg Lettuce, Bleu Cheese, Smoked
Bacon, Heirloom Cherry Tomatoes, Crispy
Onions, Chipotle Ranch Dressing

Mains (Choice of One)

Pan Roasted Chicken Breast, Butternut Squash
Risotto, Maple Butter Sauce, Seasonal
Vegetables

Grilled Petite Filet, Rosemary and Parmesan
Mashed Potatoes, Red Wine Sauce, Seasonal
Vegetables

Achiote Rubbed Salmon, Pineapple Salsa,
Spanish Rice, Seasonal Vegetables

BBQ Spiced Airline Chicken Breast, Spicy
Mashed Sweet Potatoes, Black Eyed Pea
Chow Chow, Seasonal Vegetables

Pan Seared Snapper, Red Curry Coconut Sauce,
Pan Fried Noodles, Seasonal Vegetables

Chipotle Marinated Shrimp, Mango Lime
Radish Salsa, Creamy Goat Cheese Polenta,
Seasonal Vegetables

Desserts (Choice of One)

Frozen Soufflé – Frozen Grand Marnier
Mousse, Candied Fresh Fruit

Turtle Cheesecake- Chocolate Tart,
Caramel Cream, Cheesecake, Pecans

Chocolate Raspberry Cheesecake – White
Chocolate Cheesecake Swirl,
Caramel Sauce

Lemon and Raspberry “Tiramisu” - Lemon
Crème, Lady Fingers, Limoncello, Fresh
Raspberries

Oreo Banana Tart – Oreo Chocolate Tart,
Banana Cream, Chocolate Sauce

Box Lunches

Minimum 25 guests/price per person

Each Box Lunch includes the following: Side Salad, Whole Fresh Fruit, Individual Bag of Miss Vickie's Chips and Dessert

Sandwiches & Wraps

Roast Turkey

Roasted Pulled Turkey, Havarti Cheese, Cranberry Aioli, Lettuce, Tomato, Multi-Grain Roll

Tropicana Club Wrap

Applewood Smoked Bacon, Crispy Chicken, American Cheese, Lettuce, Tomato, Whole-grain Dijonnaise, Flour Tortilla

Roast Beef

Sliced Roast Beef, Cheddar Cheese, Crispy Onions, Roasted Garlic Spread – Rustic Onion Asiago Bread

Italian

Roast Ham, Salami, Pepperoni, Mortadella Provolone, Lettuce, Tomato – Italian Mayo, Hoagie Roll

Chipotle Chicken

Roasted Pulled Chicken, Roasted Red Peppers, Jack Cheese, Chipotle Aioli, Panini Bread

Grilled Vegetable

Portabella, Zucchini, Squash, Onions, Roasted Peppers, Arugula, Balsamic Mayonnaise, Ciabatta Bread

Tuna Salad

Provolone Cheese, Lettuce, Tomato, Hoagie Roll

Salad (One Selection for the group):

Country Potato Salad

Black Bean and Corn

Pasta Salad

Dessert (One Selection for the group):

Chocolate Chip Cookie

Brownie

Rice Krispy Bar

Box Lunch Enhancements

Assorted Candy Bars
Assorted Soft Drinks
Assorted Naked Juices
Tropicana Bottled Water
Energy Drink

Vegan, Gluten-Free and Kosher Boxed Lunches Available Upon Request. Pricing Provided by Your Catering Manager

Lunch Buffets

Minimum 30 guests/price per person
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Teas

Custom Buffet

Soup

Choice of One:

Toasted Barley and Wild Mushroom – **V**

Chicken Noodle

Minestrone – **V**

Chicken Matzo Ball Soup

Wild Rice and Turkey Chowder

Sausage Potato Kale Soup

Black Bean Soup

Tomato Bisque – **V**

Salads

Choice of Two:

Cut Romaine, Parmesan, Croutons, Caesar Dressing

California Greens, Bleu Cheese, Tomatoes, Bacon, Egg, Avocado,

Chipotle Buttermilk Dressing

Roasted Red Peppers, Hothouse Cucumbers, Red Onion,

Italian Vinaigrette

Fruit Salad with Berries

Heirloom Tomato, Fresh Mozzarella, White Balsamic Vinaigrette

Mixed Green Salad/ Cucumber/ Tomato/ Carrot/ Ranch/ Italian

Entrées

Choice of Three:

Oven Roasted Pork Loin, Agave Rum Raisin Sauce

Cheese Tortellini, Wilted Arugula, Parmesan Cream Sauce – **V**

Grilled Salmon, Caper & Tomato Salsa

Adobo Marinated Flank Steak, Hominy Relish

Pan Seared Catch of the Day, Roasted Tomato Cream

Kale & Mushroom Ravioli, House made Marinara – **GF/V**

Seared Chicken Breast, Orange and Fennel Salad

Oven Roasted Chicken Breast, Bourbon Au Jus

Sides

Choice of Two:

Chef's Choice of Seasonal Vegetables – **GF**

Herb roasted Red Skin Potatoes

Tillamook Cheddar Mac & Cheese

Penne Pasta Pomodoro

Maque Choux

Roasted Bourbon Glazed Sweet Potato – **GF**

Pueblo Style Rise – **GF**

Dessert

Chef's Selection of Miniature Desserts

Lunch Buffets

Minimum 30 guests/price per person
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Teas

Marketplace Deli

Chicken Matzo Ball Soup

Baby Greens, Ranch Dressing, Italian Dressing
Baked Potato Salad, Sour Cream, Cheddar, Chives
Garden Fresh Coleslaw, Sweet Dill Dressing
Seasonal Cut Fruit

Boar's Head Deli Meat Presentation
Roast Beef, Ham, Turkey, Salami
Cheddar, Swiss, Provolone
Lettuce, Tomato, Onions, Pickles
Mayonnaise, Mustard, Horseradish,
Whole Wheat, White, Rye, Sourdough
Assorted Miss Vickie's Chips

Cookies, Brownies, Oreo Brownies

Comfort

Wild Rice and Turkey Chowder

California Greens, Bleu Cheese, Tomatoes, Bacon, Egg,
Avocado, Guajillo Buttermilk Dressing
Three-Bean Salad, Pickled Red Onion
Seasonal Cut Fruit

Grandma's Secret Recipe Meatloaf, Pan Gravy
Chicken Green Chili Meatloaf, Pepita Mole
Smoked Pork Meatloaf, Chorizo Gravy
Corn on the Cob
Butter Whipped Potatoes
Hearth Baked Rolls and Butter

Carrot Cake Whoopie Pie
Red Velvet Whoopie Pie
Chocolate Whoopie Pie

Lunch Buffets

Minimum 30 guests/price per person
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Teas

Little Italy

Sausage Potato Kale Soup

Cut Romaine, Parmesan, Croutons, Creamy Caesar Dressing
Heirloom Tomatoes, Fresh Mozzarella, Garlic Basil Vinaigrette
Grilled Zucchini, Roasted Baby Onions, Peppery Herb Emulsion

Choice of 3:

Butternut Squash Lasagna, Mozzarella, Chipotle Béchamel
Baked Ravioli, House Tomato Sauce, Ricotta, Fresh Basil
Penne Pasta, House-made Bolognese Sauce
Kale and Mushroom Ravioli, Home-made Marinara **GF/V**
Seasonal Vegetables
Ciabatta Garlic Bread

Tiramisu, Biscotti, Ricotta Cannoli

South of the Border

Black Bean Soup

Taylor Farms Greens, Citrus, Toasted Pecans,
Agave Cilantro Emulsion
Rock Shrimp, Roasted Fennel, Queso Fresco,
Orange Vinaigrette
Tequila Macerated Fruit Salad

Adobo Marinated Flank Steak
Pulled Chicken Tamales
Pork Chile Verde Enchilada Pie, Queso Amarillo
Roasted Calabacitas
Puebla-Style Rice
Navajo Fry Bread, High Desert Honey Butter

Sopapillas
Wedding Cookies
Dulce de Leche Fritter

Lunch Buffets

Minimum 30 guests/price per person
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Teas

This & That

New England Clam Chowder

Iceberg Lettuce, Bleu Cheese, Tomatoes, Carrots, Mushrooms,
Smoked Bacon, Crispy Tobacco Onions,
Zesty Buttermilk Dressing
Roasted Red Peppers, Hothouse Cucumbers, Red Onion,
Italian Vinaigrette
Seasonal Cut Fruit

Grilled Chicken, Sarsaparilla BBQ Sauce
Pan Seared Fresh Catch of the Day, Roasted Tomato Cream
Oven Roasted Pork Loin, Agave Rum Raisin Sauce
Seasonal vegetables
Roasted Red Skin Potatoes
Hearth Baked Rolls and Butter

Apple Streusel Bars
Toffee Blondies
Brownies

Southern Hospitality

Roasted Corn Chowder

Garden Greens, Cucumbers, Tomatoes, Carrots, Croutons,
Ranch, Bleu Cheese Dressing
Baked Potato Salad, Bacon, Chives, Cheddar
Seasonal Cut Fruit

Chicken Fried Chicken, Country Gravy
Grilled Petite Steaks, Mushroom Gravy
Pan Seared Salmon, Lemon Parsley Cream
Roasted Bourbon Glazed Sweet Potatoes
Maque Choux
Buttermilk Biscuits, Whipped Butter

Banana Cream Tarts
Pecan Pie Bread Pudding
Oatmeal Cookies

Plated Dinner

Minimum 25 guests/price per person

Three-Course minimum with Entrée

Dinner Service includes:

Freshly Baked Rolls and butter

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Teas

Chilled Presentations

Taylor Farms Greens, Citrus, Pepitas, Agave Grapefruit Vinaigrette

Chardonnay Poached Shrimp, Cocktail Sauce, Louis Dressing, Grilled Lemon

Baby Arugula, Crispy Prosciutto, Oven Roasted Tomatoes, Port Wine Emulsion

Caesar Dressing, Crisp Romaine, Croutons, Chipotle Caesar Dressing

Baby Iceberg, Smoked Bacon, Tobacco Onions, Bleu Cheese Buttermilk

Heated Presentations

Butternut Squash & Apple Bisque, Pistachio Cream, Fried Shallots

Lump Crab Cakes, Whole-Grain Mustard Cream

Lobster Bisque, Roasted Fennel, Lobster Morsels, Sherry Chantilly

Cream of Cauliflower, Lump Crab, Truffle, Citrus, Celery Leaf

Smoked Chicken Corn Chowder, Fingerling Potatoes, Applewood Smoked Bacon

Plated Dinner

Entrées

Oven Roasted Chicken Breast, Cauliflower Parmesan Risotto, Artichoke and Mushroom Ragout
Herb Grilled Chicken Breast, Sweet Potato Puree, Bourbon Jus
Roasted Salmon, Wild Mushroom and Cherry Farro, Arugula Chimichurri
Grilled Mahi Mahi, Chorizo Risotto, Roasted Tomato Chimichurri
Pan-Seared Striped Bass, Quinoa Pilaf with Green Chile, Anaheim Chile Cream
Vegetable Wellington, Roasted Tomato Coulis, Seasonal Vegetables

Grilled Tenderloin, Smoked Sea Salt Mashed Potatoes, Truffle Demi
Bone-in Dry Aged New York, Lyonnaise Potatoes, Peppercorn Sauce
Fork Tender Beef Short Rib, Boursin and Lobster Mash, Bordelaise Buerre Fondue
Herb Roasted Veal Chop, Garlic Mascarpone Potatoes, Cognac Cream
Colorado Lamp Chops, Root Vegetable Gratin, Roasted Garlic Lamb Jus

Grilled Filet Mignon & Lobster Tail, Truffle Whipped Potatoes, Demi Beurre Blanc
Pan Seared Filet Mignon & Roasted Shrimp, Fingerling Potato Hash, Lobster Cream
Filet Mignon & Seared Fresh Catch, Lump Crab Risotto, Spicy Succotash
Grilled Filet Mignon & Roasted Chicken Breast, Buttered Potato Puree, Herb Demi

Sweet Presentations

White Chocolate Raspberry Cheesecake, Caramel Sauce
Chocolate Strawberry Tart, Strawberry Sauce
Flourless Chocolate Torte, Raspberry Sauce
Tiramisu, Lady Fingers, Espresso, Mascarpone Cream
Chocolate and Vanilla Mousse, Chocolate Sauce

Intermezzo (Optional)

Sorbet (choice of) Coconut, Guava, Raspberry, Strawberry, Bellini, Lemon (prosecco or vodka)

Dinner Buffets

Minimum 30 guests/price per person

Dinner Service includes:

Freshly Baked Rolls and butter

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Teas

Out West

Turkey Chili, Tillamook Cheddar, Scallions, Jalapeno Cornbread

Taylor Farms Greens, Citrus, Toasted Pepitas,
Agave Grapefruit Emulsion

Grilled Heirloom Tomatoes, Crater lake Bleu Cheese,
Roasted Shallot Dressing

Grilled Petite New York, Mesquite Mushroom Ragout
Smoked Chicken Breast, Santa-Fe Chili & Honey Cream
Baby Back Pork Ribs, Sarsaparilla BBQ Sauce
Baked Potato Bar, Smoked Bacon, Cheddar, Green Onion,
Sour Cream

Cowboy Baked Beans, Smoked Pork Belly
Jalapeno Cornbread Muffins & Butter

Carrot Cake Whoopie Pies
Seasonal Cobbler
Apple Pecan Squares

Falero

Shrimp Cocktail, Cocktail Sauce, Remoulade,
Lemon (Based on 5 Pieces Per Person)
Kale Salad, Candied Pecans, Feta Cheese, Balsamic Vinaigrette
Green Pea and Orzo Salad, Fresh Mint, Bacon, Creamy Harissa

Grilled Chicken Breast, Caper & Heirloom Tomato Salsa
Porcini Braised Short Rib, Horseradish Mascarpone
Grilled Rack of Lamb, Minted Tomato Jam

Cauliflower Au Gratin, Gruyere Cheese, Caramelized Onions
Seasonal Vegetables, Herb Butter

Financier
Tropical Baba au Rhum
Chocolate Mousse Pinwheel

Dinner Buffets

Minimum 30 guests/price per person

Dinner Service includes:

Freshly Baked Rolls and butter

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Teas

El Monje

Black Bean Soup

3-Bean Salad, Pickled Onions, Sweet & Sour Vinaigrette
Roasted Sweet Potato Salad, Coconut Lime Dressing

Grilled Carne Asada, Grilled Pico de Gallo
Shredded Roast Pork, Chili Pepper Water
Chorizo Empanada, Lime Cream

Mojito Marinated Chicken Breast, Grilled Limes

Sofrito Rice Pilaf
Seasonal Vegetables, Saffron Butter

Spicy Chocolate Pineapple Cake
Drunken Churros
Marble Flanchocho

Cortada

Curried Cous Cous, Raisins, Toasted Almonds
Mixed Greens Salad, Chipotle Ranch, Soy Sesame Dressing
Grilled Heirloom Tomato Salad, Fresh Mozzarella, Pesto

Searched Chicken Breast, Crispy Prosciutto, Sage Butter
Grilled Veal Loin, Borolo Brine, Roasted Mushroom Ragout
Fresh Catch, Sundried Tomato Cream Sauce

Farrotto, Dried Cherry, Hazelnuts, Parmesan Cheese
Seasonal Vegetables, Herb Butter

White Chocolate Pannacotta
Chocolate Ganache Tart
Almond/Apricot Ricotta Tart

Dinner Buffets

Minimum 30 guests/price per person

Dinner Service includes:

Freshly Baked Rolls and butter

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Hot Tea

Custom Buffet

Soup

Choice of One:

Turkey Chili, Tillamook Cheddar, Scallions,
Jalapeno Cornbread

Chicken Tortilla Soup, Queso Fresco,
Avocado Cream

Shrimp & Clam Chowder, Thyme Croutons

Chicken Gumbo

Tomato Bisque

Salads

Choice of Two:

Caesar Salad, Crisp Romaine, Croutons, Chipotle
Caesar Dressing

California Greens, Heirloom Cherry Tomatoes,
Green Goddess Dressing, Ranch

Rock Shrimp Toasted Orzo Pasta Salad

Farro, Heirloom Beets, Watercress

Taylor Farms Greens, Citrus, Pepitas,
Agave Grapefruit Vinaigrette

Heirloom Tomatoes, Crater Lake Blue Cheese,
Toasted Almonds, Roasted Shallot Dressing

Baked Potato Salad, Smoked Bacon, Tillamook
Cheddar, Sour Cream

Grilled Zucchini, Roasted Baby Onions,

Peppery Herb Dressing

Prickly Pear Tequila Macerated Fresh Fruit

Entrées

Choice of Three:

Grilled Petite New York Strip,

Mesquite Mushroom Ragout

Smoked Chicken Breast, Santa Fe Chile
& Honey Cream

Baby Back Pork Ribs, Sarsaparilla BBQ Sauce

Grilled Carne Asada, Grilled Pico De Gallo

Mojito Marinated Chicken Breast, Grilled Limes

Shredded Roast Pork, Chile Pepper Water

Pan Crisp Salmon, Tomato Ginger Cream

Porcini Braised Short Ribs,

Horseradish Mascarpone

Fresh Catch of the Day, Sundried Tomato Cream

Grilled lamb Chops, Foraged Mushroom Demi

Porchetta, Roasted Onion Jus

Pan Seared Snapper, Poblano Lime Cream

Sides

Choice of Two:

Baby Vegetables, Sea Salt, Brown Butter
Corn on the Cob

Asparagus, Meyer Lemon Aioli

Seasonal Vegetables, Basil Butter

Roasted Root Vegetable Pilaf

Roasted Fingerling Potatoes

Bourbon & Brown Sugar Glazed Sweet Potatoes

White Bean & Mushroom Cassoulet

Goat Cheese & Herb Polenta

Mushroom Brie Spoon Bread

Roasted Garlic Whipped Potatoes

Puebla-Style Rice

Dessert

Choice of Three:

Banana Nut Bread Pudding

Truffle Cheesecake

Baba au Rhum

Pecan Pie Bread Pudding

Lemon Bites

Chocolate Bacon Brownies

Hors D'Oeuvres

Minimum order of 25 of each selection
Chilled Selections

Vegetarian

Fresh Mozzarella, Tomato, Basil, Grilled Bread
Polenta Cake, Tomato Caper Tapenade
Roasted Vegetable, Boursin and Eggplant Tacos
Vegetable Sushi Roll, Wasabi, Pickled Ginger, Soy Sauce
Goat Cheese and Artichoke Stuffed Peppadew Peppers – **GF**

Protein

Sonoran Banh Mi, Barbacoa Pork, Jicama Escabeche
Prosciutto, Grilled Melon, Balsamic Skewer
Pulled Chicken, Adobo Aioli, Fry Bread
Coffee Rubbed Tenderloin, Chipotle, Chocolate
Southwest Chicken Summer Roll, Papaya Guacamole

Seafood

Lobster & Avocado Cocktail
Lump Crab BLT
Seared Ahi, Tortilla Crisp, Wasabi Remoulade
Ceviche, Tomato, Lime, Onion, Tortilla Crunchies
California Rolls, Wasabi, Pickled Ginger, Soy Sauce
Lobster Roll, Tarragon Mayo
Tuna Poke Tostada, Jicama, Sweet Chili Dressing
Smoked Salmon, Toasted Pita, Pickled Red Onion Cream Cheese

Mix and Match Selections Priced Per Person.

Hors D'Oeuvres

Minimum order of 25 of each selection

Hot Selections

Vegetarian

Vegetable Pot Stickers, Ginger Soy Dipping Sauce

Risotto Poppers, Poblano, Ranchero Cheese

Falafel Cake, Harissa Cream

Potato and Vegetable Samosa, Curry Mint Yogurt Dipping Sauce – **GF**

Protein

Philly Cheesesteak Spring Roll, Sriracha Ketchup Dipping Sauce

Southwest Spring Rolls, Toasted Corn Nage

Chicken Soft Tacos, Salsa Cream

Pork Belly Quesadilla, Bourbon Mole

Kobe Sliders, Onion Jam, Crater Lake Blue Cheese

Italian Sausage Calzone, House-made Marinara

Chorizo Empanada, Sweet Cumin Cream

Grilled Beef Sate, Chimichurri

Ropa Vieja Pastelitos

Chipotle Chicken Skewer, Tequila Lime Yogurt

Seafood

Petite Crab Cake, Meyer Lemon Aioli

Lobster Poblano mac & Cheese Lollipops

Bacon Shrimp, Cherry Mole

Lobster Quesadilla

Mix and Match Selections Priced Per Person.

Reception Enhancements

Minimum order of 25 per selection
Reception enhancements priced per person

Cultivated

Baby Carrots, Grilled Baby Corn, Roasted Baby Zucchini, Cucumber, Roasted Patty Pan Squash, Grape Tomatoes, Radish, Chipotle Ranch, Roasted Shallot Bleu Cream

Cured & Marinated

Pepperoni, Chorizo, Mild Italian Sausage, Prosciutto, Cherry Peppers, Artichokes, Olives, Roasted Peppers, Grilled Ciabatta, EVOO, 18-year-old Balsamic

West Coast Dairy Farms

Hand Selected Cheeses from West Coast Artisan Dairies, Hearth Baked Breads, Lavosh, Dried Fruits, Roasted Nuts

Orchard

Cut Tree and Vine Ripe Seasonal Fruits, Melons, Berries, Minted Yogurt, Fruit Yogurt

Charcuterie

Assorted Pepperoni, Chorizo, Mild Italian Sausage, Prosciutto, Hand Selected Cheeses from West Coast Artisan Dairies, Cherry Peppers, Artichokes, Olives, Roasted Peppers, Grilled Ciabatta, EVOO, 18-year-old Balsamic

Munch & Crunch

Fried Corn & Flour Tortillas

Traditional Guacamole, Chipotle Guacamole, Papaya Guacamole, Salsa Fresca, Roasted Corn Green Tomato Salsa, Black Bean Green Chili Salsa

Reception Stations

Minimum order of 25 per selection

All Stations are prepared for a maximum of 2 hours of service and designed to pair with other selections

Reception stations priced per person

Sushi (4 pieces per person)

California Roll, Spicy Tuna Roll, Veggie Spring Roll, Wasabi, Pickled Ginger, Soy Sauce

Ceviche

House-created Ceviche served with Tortilla Chips, Plantain Chips, and Hot Sauce.

Choose three:

- Mexican Shrimp Ceviche, Serrano, Cilantro
- Cuban Bay Scallop, Sour Orange, Rum, Mint
- Coconut Lobster Ceviche, Scallion, Lime, Ginger
- Hearts of Palm, Cucumber, Avocado - **V**

Sliders (3 sliders per person)

Miniature preparations served with proper accompaniments of Cheddar Cheese, Lettuce, Tomato Compote, Bacon, Onion Jam, Bleu Cheese, Slider Buns, Steak Sauce, Ketchup

Choose three:

- Kobe Beef Burgers
- Crispy Chicken Breast
- All-beef Hot Dogs
- Marinated Portabello - **V**

Flatbreads

Choose three:

- Tomato, Basil, Fresh Mozzarella
- Sliced Pepperoni, shredded cheese
- Pulled Pork, Roasted Poblano Peppers, Panela Cheese
- Shredded Chicken Alfredo, Broccolini, Bacon

Reception Stations

Minimum order of 25 per selection

All Stations are prepared for a maximum of 2 hours of service and designed to pair with other selections

Pasta *

Choose Three:

- Penne, Tomatoes, Garlic, Basil
- Cavatappi Arugula, Garlic Confit, Mushrooms, Parmesan
- Orecchiette, Italian Sausage, Roasted Fennel, Marinara
- Gemelli, Grilled Chicken, Southwest Cream, Hatch Chile
- Kale and Mushroom Ravioli, Home-made Marinara – **GF/V**

On A Stick

Choose Three:

- Lobster Poblano Mac & Cheese
- Chipotle Chicken Skewers, Tequila Lime Aioli
- Carnitas Croquettes, Sriracha Lime Aioli
- Grilled NY Strip, Chimichurri

Fajita *

Prepared Fajitas Served with Appropriate Accompaniments. Flour Tortillas, Shredded Cabbage, Shredded Lettuce, Cheddar Cheese, Queso Fresco, Pickled Jalapeno, Sour Cream, Guacamole

Choose Three (Choice of Additional Selection(s) for \$6 Each)

- Grilled Marinated Flank Steak, Peppers and Onions
- Griddled Philly Cheese Steak Fajita, Peppers, Mushrooms, Onions and Cheese Sauce
- Grilled Marinated Chicken Breast, Peppers and Onions
- Bulgogi Marinated Chicken, Mushrooms, Red Pepper and Slivered Scallions
- Spiced Chickpeas, Peppers and Onions – **GF/V**
- Vadouvan Spiced Tofu, Peppers, Onions, Snow Peas – **GF/V**

*Uniformed Chef Available (2-hour maximum)

Reception Stations

Minimum order of 25 per selection

All Stations are prepared for a maximum of 2 hours of service and designed to pair with other selections

Ramen *

Ramen Style Noodles Served With Choice of Shoyu Broth or Miso Broth. Bean Sprouts, Sliced Soft-boiled Egg, Pickled Bamboo Shoots, Hearts of Palm, Gochujang Spiced Ground Pork, Sliced Pork Belly, Diced Spam, Nori, Togarashi, Sliced Jalapeno, Scallion, Diced Tofu, Chile Oil

Pot Stickers

Crafted Dumplings of the Following Selections: Steamed Vegetable, Wok Seared Pork, Fried Shrimp
Assorted Dipping Sauces

"Smashed" Potato

Choose Three:

- Yukon Gold, Applewood Smoked Bacon, Cheddar Cheese, Chives, Sour Cream
- Gouda, Porcini Braised Short Rib
- Buttermilk, Black Pepper, Fried Chicken
- Wasabi, Firecracker Shrimp, Crispy Noodle
- Garlic, Grilled Chicken, Spring Pea

*Uniformed Chef Required (2-hour maximum)

Reception Stations

Chefs are Required for all Carving Stations

All Stations are prepared for a maximum of 2 hours of service and designed to pair with other selections

Beef Tenderloin (serves 25)*

Cracked Peppercorn Crust, Au Poivre, Butter Whipped Potatoes

Bone-In Pork Roast (serves 40)*

Tamarind Balsamic Rub, Dried Apple Mole, Creamy Almond Grits

Angus Prime Rib (serves 50)*

Slow Roasted, House Rubbed, Horseradish Cream, Au Jus, Mushroom Spoon Bread

Turkey Breast (serves 30)*

Sage & Desert Honey Rubbed, Pan Gravy, Cranberry Relish, Corn & Hominy Bake

Ham (serves 40)*

Oven Roasted Bone-in, Whole Grain Mustard, Fruited Mustard, Bourbon Brown Sugar Sweet Potatoes

NY Strip Loin (serves 40)*

Achiote Rub, Pasilla Demi, Smoked Bacon Mac & Cheese

Porchetta (serves 30)*

Pork Belly Wrapped Pork Loin, Lemon Fennel Garlic, Roasted Onion Jus, Herb Roasted Red Potatoes

Leg of Lamb (serves 40)*

Chorizo Spice Rub, Tomato Poblano Jam, Goat Cheese Polenta

*Uniformed Chef Required (2-hour maximum)

Sweet Stations

Minimum order of 25 per selection

All Stations are prepared for a maximum of 2 hours of service and designed to pair with other selections

Crepes *

Hand-crafted Crepes – Nuts, Fresh Berries, Bananas, Chocolate Chips, Nutella, Dulce de Leche, Chocolate Sauce, Caramel Sauce, Whipped Cream, Cream Cheese Icing, Ice Cream

Stick

Vanilla Cheesecake, Chocolate Truffle, Walnut Brownie, Strawberry Cheesecake, Chocolate Dipped Marshmallows

Frozen Gelato *

Vanilla and Chocolate (Consult your Catering Manager for Additional Selections)

Whipped Cream, Seasonal Berries, Tropical Fruit, Candied Pecans, Pretzels, White & Dark Chocolate Chips, Oreos, Hot Fudge, Caramel Sauce, Strawberry Sauce

Tarts, Tarts, Tarts!

Turtle Cheesecake, White Chocolate Tart, Lemon Meringue Tarts, Berry Tart

Toasted Brownies

Smore's: Brownie, Marshmallow, Hershey's Chocolate - *Rocky Road*: Brownie, Marshmallow Fluff, Almonds – *Sandwich*: Blondie, Vanilla Ice Cream, Chocolate Chips

*Uniformed Chef Required (2-hour maximum)



Tropicana
LAS VEGAS
A DOUBLETREE BY HILTON

Bar Packages

Uniformed Bartender Required

Host Bar on Consumption

A Fully Stocked Bar Featuring Premium, Super Premium or Deluxe Selection of Liquors, Red and White Wine, Domestic and Imported Beers, Soft Drinks, Still and Sparkling Mineral Waters, Juices and Mixers. Bartender Charges are the Responsibility of the Event Organizer. Prices Do Not Include the Service Charge and Nevada State Sales Tax

Deluxe Cocktail
Premium Cocktail
Super Premium Cocktail
Wines by the Glass
Domestic Beer
Imported Beer

Soft Drinks
Juice
Mineral Water
Energy Drink
Cordials, Cognacs, Ports

Cash Bar on Consumption

A Fully Stocked Bar Featuring Premium, Super Premium or Deluxe selection of Liquors, Red and White Wine, Domestic and Imported Beers, Soft Drinks, Still and Sparkling Mineral Waters, Juices and Mixers. Bartender Charges are the responsibility of the Event Organizer. Cash Bar Prices are Inclusive of the Service Charge and Nevada State Sales Tax

Deluxe Cocktail
Premium Cocktail
Super Premium Cocktail
Wines by the Glass
Domestic Beer
Imported Beer

Soft Drinks
Juice
Mineral Water
Energy Drink
Cordials, Cognacs, Ports

Uniformed Bartenders are required (2-hour maximum) per 100 people unless otherwise noted



Bar Selections

Super Premium Liquor Brands

Grey Goose Vodka, Tanqueray No Ten, Captain Morgan Reserve Rum, Maker's Mark Bourbon, Patron Silver Tequila

Premium Liquor Brands

Tito's Handmade Vodka, Tanqueray, Captain Morgan, Jack Daniel's Tennessee Whiskey, Bacardi Light Rum, Sauza Hornitos Tequila

Deluxe Liquor Brands

Skyy Vodka, Seagram's Gin, Jim Beam Bourbon Whiskey, Bacardi Light Rum, Sauza Blue Tequila

Cordials, Cognacs, Scotches

Bailey's, Grand Marnier, Sambuca, Kahlua, Frangelico, Amaretto Disaronno, Courvoisier, Chivas Regal

Wines by the Glass

House Chardonnay, Cabernet Sauvignon and Merlot

Domestic Beers

Budweiser, Bud light, Coors, Coors Light

Imported Beers

Heineken, Corona, Stella Artois

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water

Juices

Orange, Grapefruit, Cranberry, Pineapple

Mineral Water

Still and Sparking



Tropicana
LAS VEGAS
A DOUBLETREE BY HILTON