



CATERING MENU

January 2024

YOU HAVE TO BE HERE



MGM RESORTS





HERE, CULINARY EXCELLENCE IS PERSONALIZED AND PERFECTED

We welcome you to the marvel that is Bellagio's unparalleled culinary experience. Our chefs and culinary artisans have masterfully created sumptuous menus to delight any palate for all occasions. While you may select from any of these exquisitely crafted menus, our Catering Team is here at your service to custom tailor the perfect menu to fit your guests' tastes and styles.

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CONTINENTAL BREAKFAST

*Designed for 1.5 hours of service. Prepared for the full guest guarantee.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot Tea.*

CONTINENTAL UNO

\$44.00 PER PERSON

- Fresh Orange Juice (Vegan)
- Sliced Fresh Seasonal Fruits and Berries (Vegan)
- Dry Cereals, Bellagio Granola, Skim Milk, Whole Milk (Contains Dairy)
- Collection of Fresh Breads and Danishes with Creamery Butter
Honey and Preserves (Vegetarian, Contains Dairy, Gluten, Nuts)

CONTINENTAL DUE

\$47.00 PER PERSON

- Fresh Orange and Grapefruit Juice (Vegan)
- Sliced Fresh Seasonal Fruits and Berries (Vegan)
- Assorted Bagels with Cream Cheese: Whipped, Chive and Scallion
Cinnamon Brown Sugar (Vegetarian, Contains Dairy, Gluten)
- Collection of Fresh Breads and Danishes with Creamery Butter
Honey and Preserves (Vegetarian, Contains Dairy, Gluten, Nuts)

CONTINENTAL TRE

\$52.00 PER PERSON

- Choice of Two: Fresh Orange, Grapefruit or Cranberry Juices (Vegan)
- Sliced Fresh Seasonal Fruits and Berries (Vegan)
- Assortment of Flavored Yogurts (Vegetarian, Contains Dairy)
- Dry Cereals, Blueberry Flaxseed Granola, Skim Milk, Whole Milk
(Vegetarian, Contains Dairy)
- Ham and Gruyère Croissant (Contains Dairy, Gluten, Pork)
- Collection of Fresh Breads and Danishes with Creamery Butter
Honey and Preserves (Vegetarian, Contains Dairy, Gluten, Nuts)



BREAKFAST

BREAKFAST BUFFET

*Designed for 1.5 hours of service. Prepared for the full guest guarantee.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot Tea.*

AL FRESCO AWAKENING

ONE MEAT & ONE SIDE SELECTION	\$60.00 PER PERSON
TWO MEAT & ONE SIDE SELECTION	\$65.00 PER PERSON
TWO MEAT & TWO SIDE SELECTION	\$69.00 PER PERSON

Choice of Two Juices: Fresh Orange, Grapefruit, Cranberry, Watermelon (Vegan)

Sliced Fresh Seasonal Fruit and Berries (Vegan)

Collection of Fresh Breads and Danishes with Creamery Butter Honey and Preserves (Vegetarian, Contains Dairy, Gluten, Nuts)

Healthy Cereal Selection, Skim Milk, Whole Milk (Contains Dairy)

Scrambled Eggs with Fines Herbes (Vegetarian, Contains Dairy)

Chef’s Breakfast Potato Selection (Vegetarian, May Contain Dairy)

CHOICE OF SIDE

Bellagio Power Bowl, Coconut Chia, Cocoa Nibs, Kiwi, Blueberry (Vegan)

Whole Wheat Pancakes, Fresh Berries, Roasted Walnuts, Apple Butter (Vegetarian, Contains Dairy, Gluten, Nuts)

Individual Egg White Frittata, Zucchini, Roasted Peppers, Spinach (Vegetarian)

Steel-Cut Oatmeal, Brown Sugar, Walnuts, Golden Raisins (Vegan)

Chilled Asparagus, Asparagus, Hearts of Palm, Eggs Mimosa (Vegetarian)

Individual Yogurt Parfaits
Peach, Vanilla, Greek Yogurt, Granola
Strawberry, Banana, Greek Yogurt, Granola (Vegetarian, Contains Dairy)

CHOICE OF MEATS

Turkey Bacon

Turkey Sausage (Contains Dairy)

Country Sausage Patty (Contains Pork)

Plant-Based Sausage (Vegan)

BREAKFAST IN MILANO

ONE MEAT & ONE SIDE SELECTION	\$57.00 PER PERSON
TWO MEAT & ONE SIDE SELECTION	\$62.00 PER PERSON
TWO MEAT & TWO SIDE SELECTION	\$67.00 PER PERSON

Choice of Two Juices: Fresh Orange, Grapefruit, Cranberry (Vegan)

Sliced Fresh Seasonal Fruit and Berries (Vegan)

Collection of Fresh Breads and Danishes with Creamery Butter Honey and Preserves (Vegetarian, Contains Dairy, Gluten, Nuts)

Assorted Individual Yogurts and Granola (Vegetarian, Contains Dairy)

Cold Cereal Selection, Skim Milk, Whole Milk (Vegetarian, Contains Dairy)

Scrambled Eggs with Fines Herbes (Vegetarian, Contains Dairy)

Chef’s Breakfast Potato Selection (Vegetarian, May Contain Dairy)

CHOICE OF SIDES

French Toast, Maple Syrup, Powdered Sugar (Vegetarian, Contains Gluten)

Banana Overnight Oats, Banana, Walnut, Mint (Vegan, Contains Nuts)

Buttermilk Pancakes, Orange Zest, Ricotta Cheese, Maple Syrup (Vegetarian, Contains Dairy)

Herb-Crusted Baked Roma Tomatoes with Goat Cheese (Vegetarian, Contains Dairy)

Liège Waffles, Berry Compote, Maple Syrup, Whipped Butter (Vegetarian, Contains Dairy, Gluten)

CHOICE OF MEATS

Breakfast Sausage (Contains Pork)

Grilled Ham Steak (Contains Pork)

Applewood-Smoked Bacon (Contains Pork)

Chicken Apple Sausage (Contains Dairy)



BREAKFAST

BREAKFAST BUFFET

*Designed for 1.5 hours of service. Prepared for the full guest guarantee.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot and Iced Tea.*

BRUNCH IN PIAZZA NAVONA

\$107.00 PER PERSON
50 GUEST MINIMUM

Choice of Two Juices: Fresh Orange, Grapefruit, Cranberry, Watermelon
(Vegan)

Collection of Fresh Breads and Danishes with Creamery Butter
Honey and Preserves (Vegetarian, Contains Dairy, Gluten, Nuts)

FROM THE CHEFS IN THE COLD KITCHEN

Sliced Fresh Seasonal Fruit and Berries (Vegan)

Smoked Salmon, Assorted Bagels, Cream Cheese, Red Onions
Capers, Sieved Egg (Contains Dairy, Gluten, Seafood)

Garden Greens, Roasted Turkey, Hardboiled Eggs. Teardrop Tomatoes
Aged Cheddar Cheese, Ranch Dressing (Contains Dairy)

FROM THE CHEFS IN THE HOT KITCHEN

CARVING STATION - CHEF ATTENDANT REQUIRED
SELECT ONE

Black Angus Ribeye, Traditional Au Jus, Whipped Horseradish
Silver Dollar Rolls (Contains Dairy, Gluten)

Candied Pork Belly, Maple Béarnaise, Pretzel Bread
(Contains Dairy, Gluten, Pork)

LET’S MAKE AN OMELET

CHEF ATTENDANT REQUIRED

Farm Fresh Eggs, Scrambled Eggs, Egg Whites

Ham, Bacon, Chicken Apple Sausage

Cheddar, Swiss, Fresh Mozzarella

Wild Mushrooms, Sautéed Onions, Asparagus, Diced Tomatoes

Roasted Peppers

(Vegetarian, May Contain Dairy, Pork)

HOT DISPLAY

Scrambled Eggs with Fines Herbes (Vegetarian, Contains Dairy)

Roasted Yukon Potatoes, Caramelized Onions, Shallots, Roasted Peppers
(Vegan)

CHOICE OF TWO PROTEINS

Applewood-Smoked Bacon, Link Sausage or Chicken Apple Sausage
(Contains Dairy, Pork)

ACCOMPANIMENTS

SELECT TWO

Avocado Toast Bar, Artisanal Breads, Shaved Radish, Arugula
Cherry Tomato, Feta Cheese (Vegetarian, Contains Dairy, Gluten)

Blueberry Pancakes, Vermont Maple Syrup, Whipped Butter
(Vegetarian, Contains Dairy, Gluten)

Liège Waffles, Berry Compote, Maple Syrup, Whipped Butter
(Vegetarian, Contains Dairy, Gluten)



BREAKFAST ENHANCEMENTS

In Combination with Breakfast Service.

BREAKFAST SANDWICHES

BASED ON ONE PER PERSON

\$19.00 EACH

\$2.00 SUBSTITUTE GLUTEN-FREE BREAD

Bellagio Breakfast Sandwich, Challah, Fried Egg, Ham, Bacon, Cheese
Herbed Mayonnaise (Contains Dairy, Gluten, Pork)

Buttery Brioche Roll, Fluffy Scrambled Eggs, Canadian Bacon, Sausage
Aged Cheddar (Contains Dairy, Gluten, Pork)

English Muffin, Folded Eggs, Country Sausage, American Cheese
(Contains Dairy, Gluten, Pork)

Herbed Ciabatta, Scrambled Eggs, Turkey Bacon, Tomato, Gruyère Cheese
(Contains Dairy, Gluten)

Breakfast Burrito, Scrambled Eggs, Chorizo, Breakfast Potatoes, Jack Cheese
Cilantro, Fire-Roasted Salsa, Flour Tortilla (Contains Dairy, Gluten, Pork)

Egg White Burrito, Baby Spinach, Red Peppers, Caramelized Shallots
Romesco Sauce, Whole Wheat Tortilla (Vegetarian, Contains Gluten)

BY POPULAR DEMAND

Short Rib Hash, Heirloom Potatoes, Poached Eggs, Classic Béarnaise (Contains Dairy)
\$18.00 PER PERSON, PER SELECTION

Eggs Benedict, English Muffin, Canadian Bacon, Poached Eggs, Hollandaise
(Contains Dairy, Gluten, Pork)
\$20.00 PER PERSON, PER SELECTION

Frittata, Broccolini, Demi-Sec Tomatoes, Artichoke, Fontina Cheese
(Vegetarian, Contains Dairy)
\$20.00 PER PERSON, PER SELECTION

Avocado Toast Bar, Whole Wheat and Sourdough Baguettes, Shaved Radish
Arugula, Cherry Tomato with Fines Herbes (Vegan, Contains Gluten)
\$22.00 PER PERSON, PER SELECTION

Bagels and Lox, Assorted Bagels, Lox, Capers, Tomatoes, Red Onion
Sieved Eggs, Cream Cheese (Contains Dairy, Gluten)
\$25.00 PER PERSON, PER SELECTION

EGGS

\$12.50 PER PERSON

Scrambled Eggs (Vegetarian, Contains Dairy)

Egg Whites (Vegetarian)

Organic Hardboiled Eggs (Vegetarian)

Plant-Based Eggs (Vegan)

BREAKFAST MEATS

\$12.50 PER PERSON

Artisan-Smoked Bacon (Contains Pork)

Chicken Apple Sausage (Contains Dairy)

Breakfast Sausage (Contains Pork)

Country Sausage Patty (Contains Pork)

Plant-Based Sausage (Vegan)

CEREAL AND OATMEAL

Assorted Boxed Dry Cereal with Skim Milk, Whole Milk (Vegetarian, Contains Dairy)
\$8.50 EACH

Steel-Cut Oatmeal, Brown Sugar, Walnuts, Golden Raisins (Vegan)
\$12.00 PER PERSON

Banana and Walnut Overnight Oats (Vegan, Contains Nuts)
\$13.00 PER PERSON

Peanut Butter and Jelly Overnight Oats (Vegan, Contains Nuts)
\$13.00 PER PERSON

FRENCH TOAST BAR:

CHEF ATTENDANT REQUIRED

\$28.00 PER PERSON

50 GUEST MINIMUM

CHOICE OF TWO

Cornflake-Crusted (Vegetarian, Contains Dairy, Gluten)

Banana-Infused Brioche (Vegetarian, Contains Dairy, Gluten)

White Chocolate (Vegetarian, Contains Dairy, Gluten)

Offered with Mixed Berries, Shaved Chocolate, Nutella Whipped Cream

Mocha Whipped Cream, Vanilla Whipped Cream, Maple Syrup

(Vegetarina, Contains Dairy, Nuts)

LET’S MAKE AN OMELET

CHEF ATTENDANT REQUIRED

\$28.00 PER PERSON

50 GUEST MINIMUM

Farm Fresh Eggs, Scrambled Eggs, Egg Whites

Ham, Bacon, Chicken Apple Sausage

Cheddar, Swiss, Fresh Mozzarella

Wild Mushrooms, Sautéed Onions, Asparagus, Diced Tomatoes

Roasted Peppers

(Vegetarian, May Contain Dairy, Pork)



YOU HAVE TO BE HERE



REFRESHMENTS BETWEEN MEETINGS

ALBA

Assorted Bellagio Breakfast Danish Selection
(Vegetarian, Contains Dairy, Gluten, Nuts)
\$98.00 PER DOZEN

Assorted Bellagio Muffin Selection to include
Blueberry, Lemon Poppy Seed, Bran, Zucchini, Chocolate-Chip Banana
(Vegetarian, Contains Dairy, Gluten)
\$98.00 PER DOZEN

Assorted Donuts (Vegetarian, Contains Dairy, Gluten)
\$98.00 PER DOZEN

English Muffins, Assorted Sliced Breads, Jams, Marmalade Creamery Butter (Contains Dairy, Gluten)
\$98.00 PER DOZEN

Bagels and Cream Cheese (Vegetarian, Contains Dairy, Gluten)
\$105.00 PER DOZEN

Specialty Bakery Basket of Vegan and Gluten-Free Items (Vegan)
\$105.00 PER DOZEN

Fresh Fruit Skewers (Vegan)
\$115.00 PER DOZEN

Assorted Yoplait® Fruit Yogurts
\$116.00 PER DOZEN

Assorted Greek Yogurts (Vegetarian, Contains Dairy)
\$150.00 PER DOZEN

Individual Yogurt Parfaits (Vegetarian, Contains Dairy)
\$14.00 PER PERSON
25 GUEST MINIMUM

Whipped Vanilla Mascarpone, Seasonal Diced Fruits, Crushed Granola
(Vegetarian, Contains Dairy)
\$14.00 PER PERSON
25 GUEST MINIMUM

Chia Power Cups, Kiwi, Mango, Cacao Nibs, Toasted Coconut (Vegan)
\$15.00 PER PERSON
25 GUEST MINIMUM

Assorted Granola and Breakfast Bars (Vegan, Contains Gluten, Nuts)
\$10.00 EACH



REFRESHMENTS BETWEEN MEETINGS

TRAMONTO

Bellagio Cookie Selection (Vegetarian, Contains Dairy, Gluten, Nuts)
\$80.00 PER DOZEN

Fudge Brownies and Blondies (Vegetarian, Contains Dairy, Gluten, Nuts)
\$80.00 PER DOZEN

Rice Krispies Bars Dipped in Chocolate (Contains Dairy, Gluten)
\$80.00 PER DOZEN

Cheesecake Bites to include
White Chocolate, Pistachio, Caramel, Chocolate
(Vegetarian, Contains Dairy, Gluten, Nuts)
\$80.00 PER DOZEN

Bellagio Biscotti to include
Traditional Anise, Chocolate, Hazelnut, Orange
(Vegetarian, Contains Dairy, Gluten, Nuts)
\$80.00 PER DOZEN

Soft Pretzel Sticks with Honey Mustard (Contains Gluten)
\$80.00 PER DOZEN

Whole Fresh Fruit (Vegan)
\$88.00 PER DOZEN

French Macaron Selection to include
Vanilla, Chocolate, Raspberry, Lemon, Pistachio, Espresso
(Vegetarian, Contains Dairy, Gluten, Nuts)
\$90.00 PER DOZEN

Fancy Mixed Nuts (Contains Nuts)
\$92.00 PER POUND

Assorted Häagen-Dazs® and Dreyer’s® Ice Cream Bars
\$100.00 PER DOZEN

Energy Bites with Medjool Date, Steel-Cut Oats, Cashews
Peanut Butter (Vegan, Contains Nuts)
\$150.00 PER DOZEN

Live Popcorn Cart (Contains Dairy)
ATTENDANT REQUIRED
\$22.00 PER PERSON

Assorted Candy Bars
\$6.50 EACH

Individual Bags of Chips, Snyder’s® Pretzels, Popcorn, Caramel Corn
\$8.50 EACH

Assorted Kar’s® Individual Trail Mix
\$11.00 EACH

Assorted KIND® Bars
\$11.00 EACH

Assorted CLIF® Bars
\$12.00 EACH



REFRESHMENTS BETWEEN MEETINGS

COFFEE AND TEA

Bellagio Blend Coffee, Decaffeinated Coffee
\$124.00 PER GALLON

Bellagio Blend Hot Tea, Iced Tea
\$124.00 PER GALLON

Espresso, Latte, Cappuccino
ATTENDANT REQUIRED
\$15.00 PER DRINK
50 DRINK MINIMUM
Flavored Syrups, Sugared Stir Sticks, Cinnamon Sticks, Whipped Cream

JUICES

Chilled Watermelon, Tomato Juices (Vegan)
\$130.00 PER GALLON

Fresh Orange, Grapefruit, Cranberry Juices (Vegan)
\$130.00 PER GALLON

Fresh Lemonade or Arnold Palmer Way (Vegan)
\$130.00 PER GALLON

Organic Power Greens, Super Beets, Carrot Juices (Vegan)
\$139.00 PER GALLON

SOFT DRINKS AND WATER

Assorted Coca-Cola® Soft Drinks
\$8.50 EACH

Infused Water, Tropical, Citrus, or Berry Flavor (Vegan)
\$120.00 PER GALLON

PREMIUM BEVERAGES AND WATER

Flavored Topo Chico® Sparkling Waters
\$9.00 EACH

Still and Sparkling PROUD SOURCE® Bottled Water
\$10.00 EACH

FIJI® Water
\$11.00 EACH

Vitamin Water®
\$11.00 EACH

VITA COCO® Coconut Water
\$11.00 EACH

Red Bull® Energy Drink
\$11.00 EACH

La Colombe® Coffee
\$11.00 EACH

Gold Peak® Iced Tea
\$11.00 EACH

Individual Bottled Juices
Orange, Grapefruit, Apple
\$11.00 EACH



BREAKFAST

BREAK PACKAGES

Designed for 1.5 hours of service. Prepared for the full guest guarantee.

STRAWBERRY FIELDS

\$27.00 PER PERSON

Strawberry, Spinach, Goat Cheese, Walnut, Lettuce Wrap (Vegetarian, Contains Dairy, Nuts)
Strawberry Basil Parfait, Vanilla Ricotta, Pistachio, Granola (Vegetarian, Contains Dairy, Nuts)
Strawberry Madeleines (Vegetarian, Contains Dairy, Gluten, Nuts)
Strawberry Pâte de Fruit (Vegan)
Fresh Strawberry Tart (Contains Dairy, Gluten, Nuts)
Strawberry Guava Smoothie (Vegan)

HEALTHY AND HAPPY

\$27.00 PER PERSON

Build Your Own Trail Mix (Vegetarian)
Gourmet Granola, Dried Fruits
Nuts, Seeds and M&M's® (May Contain Dairy, Gluten, Nuts)
Assorted Oatcakes (Vegetarian, Contains Dairy, Gluten, Nuts)
KIND® Bars
VITA COCO® Coconut Water

“O” BELLAGIO

ATTENDANT REQUIRED
\$27.00 PER PERSON

Just Popped® Butter Popcorn (Vegetarian, Contains Dairy)
Savory Barbecue, White Cheddar Cheese Toppings
Red Vines®, Hot Tamales®, Junior Mints®, Goobers®
Mini Hot Dogs, Ketchup, Mustard (Contains Gluten, Pork)
Assorted Coca Cola® Soft Drinks, PROUD SOURCE® Bottled Waters

WHOLESOME AND FRESH

\$27.00 PER PERSON

Carrots, Celery Sticks, Cherry Tomatoes (Vegan)
Peppercorn Ranch Dressing (Vegetarian, Contains Dairy)
Housemade Chimango Layered Cake (Contains Dairy, Gluten, Nuts)
Fresh Fruit Skewers (Vegan)
Individual Low Fat and Greek Yogurt (Vegetarian, Contains Dairy)
Triple Berry Infused Water (Vegan)

A DAY AT THE PARK

\$33.00 PER PERSON

Antipasto Skewers (Vegan)
Soft Pretzel Sticks, Beer Cheese Sauce (Vegetarian, Contains Dairy, Gluten)
Flavored Peanuts (Contains Nuts)
Caramel Corn
Cotton Candy
Fresh Lemonade (Vegan)



BREAK PACKAGES

Designed for 1.5 hours of service. Prepared for the full guest guarantee.

AFTERNOON TEA

CHOICE OF THREE TEA SANDWICHES

\$33.00 PER PERSON

PB&J Gateau, Peanut Butter, Raspberry, Strawberry, Brioche
(Vegetarian, Contains Gluten, Nuts)

Pimento Cheese, Peppadew Peppers, Cheddar Cheese, Macadamia Nuts, White Bread
(Vegetarian, Contains Dairy, Gluten, Nuts)

Lobster Tarragon, Poached Lobster, Dill, Saffron, Parker House Bread
(Contains Dairy, Gluten, Shellfish)

Egg Salad with Bacon, Classic Egg Salad, Bacon Jam, Chives, White Bread
(Contains Dairy, Gluten, Pork)

Assortment of Sweet and Savory Scones
Devonshire Cream, Lemon Curd, Fruit Preserves
(Contains Dairy, Gluten)

Selection Petit Fours
Chocolate Truffles, Mini Cream Choux, French Macarons
(Vegetarian, Contains Dairy, Gluten, Nuts)

Selection of English Teas

CRUISING THE MEDITERRANEAN

\$33.00 PER PERSON

Grape Leaves, Cherry Tomatoes, Marinated Olives, Marinated Feta
(Vegetarian, Contains Dairy)
Hummus, Baba Ghanoush, Lemon Tahini (Vegan, Contains Sesame)
Pita Bread, Herbed Flatbread, Lavash Crisp (Vegetarian, Contains Gluten)
Honey Yogurt Panna Cotta, Seasonal Berries (Contains Dairy)
Iced Tea (Vegan)



TORRE LUNCH

*Designed for two hours of service. Prepared for the full guest guarantee.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot and Iced Tea.*

TORRE DI PISA

\$80.00 PER PERSON
\$75.00 PER PERSON WHEN SERVED ON MONDAY

CHILLED

- Marinated Green Bean**, Spiced Yogurt, Crispy Chickpeas
Lemon Vinaigrette (Vegetarian, Contains Dairy)
- Charred Broccolini**, Roasted Peppers, Shaved Manchego, Pine Nuts
(Vegetarian, Contains Dairy)
- Baby Mixed Greens**, Snow Peas, Radish, Herb Vinaigrette (Vegan)
- Collection of Fresh Breads**, European Butter (Vegetarian, Contains Dairy, Gluten)

ENTRÉES

- Seared Atlantic Salmon**, Asparagus, Tomato Basil Cream
(Contains Dairy, Seafood)
- Braised Short Ribs**, Pearl Onion, Natural Jus
- Lemon Thyme Fusilli**, Cherry Tomatoes, Seasonal Squash, Bell Peppers
Lemon Oil (Vegan, Contains Gluten)

ACCOMPANIMENTS

- Grilled Seasonal Vegetables** (Vegan)
- White Polenta, Fontina, Fried Sage** (Vegetarian, Contains Dairy)

DESSERT TABLE

- Carrot Cake**, Cream Cheese Frosting (Vegetarian, Contains Dairy, Gluten, Nuts)
- Chocolate Fudge Cake**, Dark Chocolate Ganache, Raspberry Jam
(Vegetarian, Contains Dairy)
- Oreo Pot de Crème**, Vanilla Chantilly (Vegetarian, Contains Dairy, Gluten)

SOUP OF THE DAY

\$7.50 PER PERSON
Minestrone, Market Vegetables (Vegan)

LUNCH ENHANCEMENT

\$5.50 PER PERSON
Pretzel Bread, Whipped Honey Butter (Vegetarian, Contains Dairy, Gluten)



COLOSSEO LUNCH

*Designed for two hours of service. Prepared for the full guest guarantee.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot and Iced Tea.*

COLOSSEO

\$80.00 PER PERSON
\$75.00 PER PERSON WHEN SERVED ON TUESDAY

CHILLED

Charred Eggplant, Tomato Caponata, Marcona Almonds, Preserved Lemon
(Vegetarian, Contains Dairy, Nuts)

Pearl Couscous, Grilled Artichokes, Baby Beets, Golden Raisins
(Vegan, Contains Gluten)

Chopped Greek Salad, Romaine Lettuce, Feta Cheese, Kalamata Olives
Tomatoes, Cucumbers, Oregano Vinaigrette (Vegetarian, Contains Dairy)

Collection of Fresh Breads, European Butter (Vegetarian, Contains Dairy, Gluten)

ENTRÉES

Mediterranean Sea Bass, Olives, Capers, Lemon Chive Butter
(Contains Dairy, Seafood)

Chicken Kabob, Roasted Peppers, Pomegranate Molasses, Sumac

Loubia, Cannellini Beans, Kale, Tomatoes, Warm Spices, Cilantro (Vegan)

ACCOMPANIMENTS

Rice Pilaf, Toasted Vermicelli, Preserved Lemon, Herbs (Vegan, Contains Gluten)

Roasted Broccolini, Lemon Tahini, Pomegranate Seeds
(Vegan, Contains Sesame)

DESSERT TABLE

Lemon Meringue Bar (Contains Dairy, Gluten)

Pastéis de Nata, Cinnamon (Vegetarian, Contains Dairy, Gluten)

Honey Yogurt Panna Cotta, Seasonal Berries (Contains Dairy)

SOUP OF THE DAY

\$7.50 PER PERSON

Mediterranean Lentil, Yogurt, Harissa (Vegetarian, Contains Dairy)

LUNCH ENHANCEMENT

\$5.50 PER PERSON

Crudités, Red Pepper Hummus, Baba Ghanoush
(Vegan, Contains Sesame)



PIEMONTE LUNCH

*Designed for two hours of service. Prepared for the full guest guarantee.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot and Iced Tea.*

PIEMONTE

\$80.00 PER PERSON
\$75.00 PER PERSON WHEN SERVED ON WEDNESDAY

CHILLED

Grilled Asparagus, Deviled Sour Cream, Poached Eggs, Herbs
(Vegetarian, Contains Dairy)

Fingerling Potato Salad, Bacon, Scallions, Whole Grain Mustard
(Contains Pork)

Waldorf Salad, Celery, Raisins, Walnuts, Green Apple
(Vegetarian, Contains Dairy, Nuts)

Collection of Fresh Breads, European Butter (Vegetarian, Contains Dairy, Gluten)

ENTRÉES

Buttermilk Fried Chicken, Pickled Peppers, Country Gravy
(Contains Dairy, Gluten)

Slow-Roasted Brisket, Braised Greens, Piemonte Glaze

Smoked Jackfruit, Hickory BBQ, Fried Onions, Cilantro (Vegan)

ACCOMPANIMENTS

Macaroni and Cheese, Cheddar, Mozzarella, Parmesan, Jack Cheeses
(Vegetarian, Contains Dairy, Gluten)

Corn Succotash, Roasted Corn, Bell Peppers, Tomatoes, Okra (Vegan)

DESSERT TABLE

Cheesecake, Fresh Strawberries (Vegetarian, Contains Dairy, Gluten)

Apple Pie (Vegetarian, Contains Dairy, Gluten)

Key Lime Verrine (Contains Dairy, Gluten)

SOUP OF THE DAY

\$7.50 PER PERSON

Corn Chowder, Scallions (Vegetarian, Contains Dairy)

LUNCH ENHANCEMENT

\$5.50 PER PERSON

Chicken Cracklings, Cajun Spiced



BELLA VITA LUNCH

*Designed for two hours of service. Prepared for the full guest guarantee.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot and Iced Tea.*

LA BELLA VITA

\$80.00 PER PERSON
\$75.00 PER PERSON WHEN SERVED ON THURSDAY

CHILLED

Insalata de Rucola, Shaved Fennel, Orange, Pistachios, Ricotta Salata
(Vegetarian, Contains Dairy, Nuts)

Caprese, Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil, Aged Balsamic
(Vegetarian, Contains Dairy)

Bellagio Chopped Salad, Provolone, Salami, Black Olive, Pepperoncini
Red Wine Vinaigrette (Contains Dairy, Pork)

Collection of Fresh Breads, European Butter (Vegetarian, Contains Dairy, Gluten)

ENTRÉES

Chicken Piccata, Caper, Grilled Lemon, Italian Parsley

Grilled Branzino, Salsa Verde, Charred Spring Onion, Tarragon
(Contains Seafood)

Plant-Based Meatballs, Fried Basil, Arrabbiata Sauce (Vegan)

ACCOMPANIMENTS

Spicy Rigatoni, Caramelized Onion, Calabrian Chili, Vodka Cream
(Vegetarian, Contains Dairy, Gluten)

Root Vegetable Medley, Carrots, Parsnips, Beets, Oregano, Chili Flakes
(Vegan)

DESSERT TABLE

Berry Panna Cotta (Contains Dairy)

Chocolate Hazelnut and Vanilla Bombolini (Contains Dairy, Gluten, Nuts)

Tiramisu (Contains Dairy, Gluten)

SOUP OF THE DAY

\$7.50 PER PERSON

Tuscan Sausage and Kale (Contains Pork)

LUNCH ENHANCEMENT

\$5.50 PER PERSON

Sliced Prosciutto and Giardiniera (Contains Pork)



SPANISH STEPS LUNCH

*Designed for two hours of service. Prepared for the full guest guarantee.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot and Iced Tea.*

SPANISH STEPS

\$80.00 PER PERSON
\$75.00 PER PERSON WHEN SERVED ON FRIDAY

CHILLED

Jicama and Butter Lettuce, Shaved Radishes, Puffed Corn, Lime Dressing
(Vegan)

Hearts of Palm Salad, Avocado, Grapefruit, Crispy Shallots, Cilantro
Prickly Pear Vinaigrette (Vegan)

Shrimp “Aguachile” Ceviche, Wild Prawns, Leche De Tigre, Cucumber, Citrus
(Contains Shellfish)

Corn Tortillas (Vegan)
Salsa Roja and Salsa Verde (Vegan)

ENTRÉES

Grilled Chicken “Al Pastor”, Pineapple, Onion Petal, Achiote

Beef Machaca, Chile-Dusted Potatoes, Scallion Relish

Fajita Vegetables, Onions, Bell Peppers, Zucchini, Mushrooms (Vegan)

ACCOMPANIMENTS

Corn Esquites, Cotija, Crema, Cilantro, Tajin (Vegetarian, Contains Dairy)

Refried beans, Pinto Beans, Pico De Gallo (Vegan)

Spanish Rice, Tomatoes, Onions, Savory Spices (Vegan)

DESSERT TABLE

Dulce de Leche Cake (Contains Dairy, Gluten)

Flan, Seasonal Berries (Vegetarian, Contains Dairy)

Arroz con Leche (Vegetarian, Contains Dairy)

SOUP OF THE DAY

\$7.50 PER PERSON

Green Chile Pozole

LUNCH ENHANCEMENT

\$5.50 PER PERSON

Green Chile Chicken Tamales



SORRENTO LUNCH

*Designed for two hours of service. Prepared for the full guest guarantee.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot and Iced Tea.*

SORRENTO

\$80.00 PER PERSON
\$75.00 PER PERSON WHEN SERVED ON SATURDAY

CHILLED

Salad Nicoise, Butter Lettuce, Haricot Vert, Niçoise Olives, Confit Tuna
(Contains Seafood)

Endive Salad, Frisee and Radicchio, Apples, Candied Walnuts, Tarragon
Champagne Vinaigrette (Vegan, Contains Nuts)

Hot Smoked Salmon, Leek Vinaigrette, Toasted Hazelnuts, Sauce Gribiche
(Contains Nuts, Seafood)

Collection of Fresh Breads, European Butter (Vegetarian, Contains Dairy, Gluten)

ENTRÉES

Chicken Gran Mere, Pearl Onion, Fingerling Potato, Bacon Lardon
(Contains Pork)

Beef Bourguignon, Braised Mirepoix, Red Wine Jus

Cauliflower Gratin, Bell Peppers, Thyme, Onion Soubise (vegan)

ACCOMPANIMENTS

Green Bean Almondine, Blistered Green Beans, Almonds
Preserved Lemon (Vegan, Contains Nuts)

Pomme Purée, Roasted Garlic (Vegetarian, Contains Dairy)

DESSERT TABLE

Chocolate Passion Macaron (Vegetarian, Contains Dairy, Nuts)

Raspberry Cream Choux (Contains Dairy, Gluten)

Pistachio Crème Brûlée (Vegetarian, Contains Dairy, Nuts)

SOUP OF THE DAY

\$7.50 PER PERSON

Mushroom Velouté, Crème Fraiche, Chive, Sherry (Vegetarian, Contains Dairy)

LUNCH ENHANCEMENT

\$5.50 PER PERSON

Parisian Gnocchi with Truffle (Vegetarian, Contains Dairy, Gluten)



LUNCH

SICILIANO LUNCH

*Designed for two hours of service. Prepared for the full guest guarantee.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot and Iced Tea.*

SICILIANO

\$80.00 PER PERSON
\$75.00 PER PERSON WHEN SERVED ON SUNDAY

CHILLED

Crushed Cucumber Salad, Fresno Chili, Mint, Sesame Dressing
(Vegan, Contains Sesame)

Green Papaya Salad, Peanuts, Green Beans, Lime, Palm Sugar
(Vegan, Contains Nuts, Sesame)

Far East Greens, Baby Gem Lettuce, Orange Segments, Shaved Vegetables
Crispy Wonton (Vegan, Contains Gluten)

Collection of Fresh Breads, European Butter (Vegetarian, Contains Dairy, Gluten)

ENTRÉES

Orange Chicken, Fried Chili, Chinese Broccoli, Scallion (Contains Sesame)

Miso Sea Bass, Young Ginger, Bok Choy, Crispy Garlic
(Contains Seafood, Sesame)

Chow Fun, Fried Tofu, Black Beans, Basil, Bean Sprouts, Flat Noodles
(Vegan, Contains Gluten, Sesame)

ACCOMPANIMENTS

Steamed Jasmine Rice (Vegan)

XO Green Beans (Vegan, Contains Sesame)

DESSERT TABLE

Assorted Mochi (Vegetarian, Contains Dairy)

Green Tea Cake (Contains Dairy)

Jasmine Blueberry Panna Cotta (Contains Dairy)

SOUP OF THE DAY

\$7.50 PER PERSON

Hot and Sour Soup (Vegan)

LUNCH ENHANCEMENT

\$5.50 PER PERSON

Bao Buns (Contains Gluten)



SAN LORENZO LUNCH

*Designed for two hours of service. Prepared for the full guest guarantee.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot and Iced Tea.*

SAN LORENZO

\$78.00 PER PERSON

LEAVES AND BITS

BUILD-YOUR-OWN

- Spring Mix, Romaine, Boston Lettuce (Vegan)
- Chopped Walnuts, Flaked Almonds (Contains Nuts)
- Dried Cranberries, Shaved Radish, Cucumbers
Heirloom Cherry Tomatoes (Vegan)
- Champagne Vinaigrette (Vegan)
Balsamic Dressing (Vegan)
Avocado Crema (Vegetarian, Contains Dairy)

DELI SELECTION

BUILD-YOUR-OWN
SELECT THREE

- Sliced Turkey Breast
- Roasted Prime Rib
- Corned Beef
- Country Ham (Contains Pork)
- Salami (Contains Pork)

CHEESE SELECTION

American, Cheddar, Swiss, Provolone (Contains Dairy)

BREAD SELECTION

White, Wheat, Ciabatta Roll (Contains Gluten)

ACCOUTREMENTS

- Butter Lettuce, Red Onions, Sliced Tomatoes, Pickles (Vegan)
- Horseradish Cream (Contains Dairy), Chipotle Mayonnaise (Contains Dairy)
Dijon Mustard

ACCOMPANIMENTS

- Couscous, Mediterranean Vegetables, Moroccan Spices, Cilantro (Vegan)
- Individual Bags of Chips

DESSERT TABLE

- Assorted Cookies (Vegetarian, Contains Dairy, Gluten, Nuts)
- Brownies (Vegetarian, Contains Dairy, Gluten, Nuts)
- Blondies (Contains Dairy, Gluten, Nuts)

SOUP OF THE DAY

\$7.50 PER PERSON

- Roasted Tomato, Herb Croutons (Vegan, Contains Gluten)



PLATED LUNCH

*Includes Collection of Fresh Breads, European Butter.
Bellagio Blend Coffee, Decaffeinated Coffee, Deluxe Hot and Iced Tea.*

SALADS

SELECT ONE

Simple, Mixed Greens, Shaved Vegetables, Champagne Vinaigrette (Vegan)

Wild Arugula, Compressed Red Onions, Toasted Hazelnuts
Goat Cheese Dressing (Vegetarian, Contains Dairy, Nuts)

Wedge, Candied Bacon, Confit Cherry Tomatoes, Mint, Blue Cheese Dressing
(Contains Dairy, Pork)

Caesar, Romaine, Parmesan Reggiano, Focaccia Croutons
Classic Caesar Dressing (Vegetarian, Contains Dairy, Gluten)

Moroccan, Couscous, Ras el Hanout, Demi Sec Tomatoes, Candied Lemon
(Vegan, Contains Gluten)

ENTRÉES

SELECT ONE

Roasted Herbed Chicken Breast *Madeira Glaze*
Dauphinoise, Carrot Purée, French Beans in Mustard Butter, Confit Shallot
(Contains Dairy, Gluten)
\$78.00 PER PERSON

Braised Short Rib *Natural Jus*
Smoked Bean Purée, Macaroni & Cheese Fritter, Broccolini, Spiced Corn
(Contains Dairy, Gluten)
\$79.00 PER PERSON

Atlantic Salmon *Basil Pesto*
Polenta Cake, Grilled Zucchini, Roasted Pepper Purée, Eggplant Caponata
(Contains Dairy, Seafood)
\$80.00 PER PERSON

Branzino Filet *Romesco Sauce*
Creamed Spinach, Brussels Sprouts, Charred Broccolini
(Contains Dairy, Seafood)
\$82.00 PER PERSON

Seared Filet of Beef *Sauce Bordelaise*
Pomme Purée, Asparagus, Sautéed Mushrooms, Crispy Onions
(Contains Dairy, Gluten)
\$84.00 PER PERSON

SWEET ENDING

SELECT ONE

Lemon Tart, Butter Cookie, Meringue Lemon Geleé (Contains Dairy, Gluten)

New York Cheesecake, Seasonal Berry Sauce, Fresh Berries
Graham Cracker Crumb (Vegetarian, Contains Dairy, Gluten)

Tiramisu, Coffee Lady Fingers, Mascarpone Mousse
Dark Chocolate Shavings (Contains Dairy, Gluten)

Crème Brûlée, Vanilla Crème Brûlée, Fresh Berries
(Vegetarian, Contains Dairy)



NOBELS

HORS D’OEUVRES

CHILLED HORS D’OEUVRES

PASSED OR DISPLAYED
EACH SELECTION 25 PIECE MINIMUM

Eggplant Tapenade, Capers, Kalamata Olives in Zucchini Cup (Vegan)
\$11.00 EACH

Greek Salad in Cucumber Cup, Feta Cheese, Black Olive
(Vegetarian, Contains Dairy)
\$11.00 EACH

Spanish Gazpacho Shooter, Fine Olive Oil (Vegan)
\$11.00 EACH

Tomato and Burrata Caprese, Aged Balsamic, Baby Basil
(Vegetarian, Contains Dairy)
\$11.00 EACH

Chicken Fajita, Chipotle, Queso Fresco (Contains Dairy, Gluten)
\$12.00 EACH

Chinese Chicken Salad Cup, Wonton Crisps, Sesame Spiced Cashews
(Contains Gluten, Sesame)
\$13.00 EACH

Deviled Egg, Asparagus and Pecorino Filling, Crispy Prosciutto
(Contains Dairy, Pork)
\$13.00 EACH

Truffled Cheese Gougères (Contains Dairy, Gluten)
\$13.00 EACH

Smoked Salmon in Sesame Cone, Dill (Contains Nuts, Seafood, Sesame)
\$14.00 EACH

Smoked Salmon Tartare, Crispy Pommes Aligot, Dill Crème Fraîche
(Contains Dairy, Gluten, Seafood)
\$14.00 EACH

Thai Beef Salad, Mango, Wonton (Contains Gluten, Sesame)
\$14.00 EACH

Scallop and Shrimp Ceviche, Plantain Chip (Contains Shellfish)
\$15.00 EACH

Spicy Ahi, Lettuce Cup, Crispy Rice Cracker, Togarashi (Contains Seafood)
\$15.00 EACH

Maine Lobster on Parker House Roll, Celery Salad
(Contains Dairy, Gluten, Shellfish)
\$16.00 EACH

Wagyu Steak Tartare, Parmesan Croistini (Contains Dairy)
\$16.00 EACH



HORS D’OEUVRES

HOT HORS D’OEUVRES

PASSED OR DISPLAYED
EACH SELECTION 25 PIECE MINIMUM

- Bacon-Wrapped Date**, Blue Cheese (Contains Dairy, Pork)
\$11.00 EACH
- Porcini Mushroom Arancini**, Truffle Aioli (Vegetarian, Contains Dairy, Gluten)
\$11.00 EACH
- Onion Bhaji**, Cilantro, Mint Chutney (Vegan, Contains Gluten)
\$12.00 EACH
- Parmesan-Crusted Zucchini Fritter**, Sundried Tomato Aioli (Vegetarian, Contains Dairy)
\$12.00 EACH
- Coconut-Crusted Shrimp**, Pickled Wasabi, Micro Cilantro (Contains Shellfish)
\$13.00 EACH
- Honey Whipped Brie**, Puff Pastry, Currant (Vegetarian, Contains Dairy, Gluten)
\$13.00 EACH
- Petite Quiche**, Butternut Squash, Apple (Vegetarian, Contains Gluten)
\$13.00 EACH
- Spicy Pork Bulgogi Empanada**, Hoisin Plum Sauce (Contains Gluten, Pork)
\$13.00 EACH
- Bacon-Wrapped Scallop**, Red Onion Compote (Contains Pork, Shellfish)
\$14.00 EACH
- Buffalo Chicken Lollipop**, Buttermilk Dressing (Contains Dairy)
\$14.00 EACH
- Beef Wellington**, Black Truffle Aioli (Contains Dairy, Gluten)
\$15.00 EACH
- Chicken Satay**, Spicy Peanut Sauce (Contains Nuts, Sesame)
\$15.00 EACH

- Korean Short Rib Taco**, Sweet Chili Sauce, Micro Cilantro (Contains Gluten, Sesame)
\$15.00 EACH
- Mini Crab Cake**, Chili Mayonnaise (Contains Dairy, Shellfish)
\$15.00 EACH
- Mini Reuben**, Marbled Rye, Swiss Cheese (Contains Dairy, Gluten)
\$15.00 EACH
- New Zealand Lamb Chop**, Herb Crust (Contains Gluten)
\$16.00 EACH



RECEPTION STATION

EACH STATION 25 GUEST MINIMUM

BELLAGIO CRUDITÉ SELECTION

\$26.00 PER PERSON

(Vegetarian, Contains Dairy, Sesame)

Baby Carrots, Celery, Cucumber, Cauliflower, Bell Peppers
Grape Tomatoes, Romanesco, Breakfast Radish
Buttermilk Chive Dip, Green Goddess Dressing, Roasted Garlic Hummus

ANTIPASTI

\$29.00 PER PERSON

(Vegetarian, Contains Gluten, Nuts)

Marinated Olives, Grilled Artichoke Hearts, Slow-Roasted Tomatoes
Grilled Seasonal Vegetables, Balsamic Roasted Mushrooms
Seasoned Nuts, Peppadew Peppers
Served with Artisan Breads, Extra Virgin Olive Oil, Pesto

DOMESTIC CHEESE BOARD

\$29.00 PER PERSON

(Vegetarian, Contains Dairy, Gluten)

TomRashi (Cow), Ewenique (Sheep), Bamboozle (Goat)
Artisan Breads, Crackers
Honey, Assorted Jellies, Preserves

CHARCUTERIE BOARD

\$30.00 PER PERSON

(Contains Gluten, Pork)

Jamon Serrano, Soppressata, Capicola, Prosciutto di Parma
Mortadella
Baguettes, Grissini Sticks
Cippolini Onions, Fig Jam, Local Honey

CHARCUTERIE AND CHEESE BOARD

\$33.00 PER PERSON

(Contains Dairy, Gluten, Pork)

Chorizo de Bellota, Salami Felino, Prosciutto di Parma
Parmigiano Reggiano, Shaved Manchego, Smoked Cheddar
Herbed Baguettes, Grissini Sticks
Cornichons, Fig Jam, Local Honey, Seasonal Compote



RECEPTION STATION

EACH STATION 25 PIECE OR GUEST MINIMUM

LA GONDOLA

(Contains Seafood, Shellfish)

Seasonal Oysters on the Half Shell, Mignonette, Tabasco
\$14.00 PER PIECE

Blue Mussels, Saffron Aioli
\$14.00 PER PIECE

Gulf Shrimp, Cocktail Sauce, Charred Lemon
\$17.00 PER PIECE

Champagne-Poached U12 Prawns, Fra Diavolo Sauce
\$22.00 PER PIECE

Alaskan King Crab Legs, Clarified Butter
MP

Half Shell Lobster, Citrus Gremolata
MP

SUSHI

\$68.00 PER PERSON
5 PIECES PER GUEST

SUSHI CHEF AVAILABLE UPON REQUEST \$650.00 PER CHEF
(Contains Gluten, Seafood, Sesame, Shellfish)

Nigiri: Tuna, Shrimp, Salmon, Hamachi

Rolls: California, Spicy Ahi, Rainbow, Yellowtail, Vegetable
Served With Pickled Ginger, Wasabi, Soy Sauce

SELECTION OF PETROSSIAN CAVIAR

Royal Transmontaneous MP
Farm-raised white sturgeon produces elegant caviar that evokes the taste of the finest Ossetra caviar with a nutty flavor both smooth and robust.

Daurenke MP
Farmed in a lake that borders both Russian and China, these hybrid caviar beads range from dark gray to light golden with a splendid “pop” of rich buttery, nutty flavor.

Imperial Ossetra MP
Tsar Imperial Ossetra caviar offers a rich palette of auburn and amber hues which burst on the palate with warmth and brightness. These particularly large grains are brimming with briny nectar and make themselves the center of attention.
(Contains Seafood)

Offered with Blini Soufflé and Toast Points
Crème Fraîche, Egg Whites and Yolks
Red Onion, Snipped Chives
(Contains Dairy, Gluten)
Vodka or Champagne pairing available



RECEPTION STATION

25 GUEST MINIMUM

CINQUE TERRE

PRESENTED INDIVIDUALLY
TWO SELECTIONS \$26.00 PER PERSON
THREE SELECTIONS \$30.00 PER PERSON

Caesar Salad, Romaine Hearts, Chopped Egg, Prosciutto, Spanish Anchovy
Chives, Parmesan, Garlic Brioche, Classic Caesar Dressing
(Contains Dairy, Pork)

Market Greens, Bibb, Red Oak, and Lolla Rosso Lettuces, Shaved Carrots
Cucumber, Heirloom Tomatoes, Watermelon Radish, Lemon Dijon Vinaigrette
(Vegan)

Baby Wedge, Baby Iceberg, Peppercorn Bacon, Gorgonzola
Pickled Red Onions, Diced Tomatoes, Fried Shallots, Chives
Blue Cheese Dressing
(Contains Dairy, Pork)

Chopped Salad, Pepper Jack Cheese, Avocado, English Cucumber
Chickpeas, Cherry Tomatoes, Roasted Red Pepper, Hardboiled Egg
Spiced Pecans, Creamy Herb Dressing
(Vegetarian, Contains Dairy)

Power Greens, Lacinato Kale, Rainbow Chard, Bloomsdale Spinach
Goat Cheese, Chioggia Beets, Cherries, Spiced Pumpkin Seeds
Agave Dressing
(Vegetarian, Contains Dairy)

Grilled Mediterranean, Spinach, Feta Cheese, Zucchini, Yellow Squash
Eggplant, Artichoke Hearts, Tomatoes, Kalamata Olives, Peppadew Peppers
Oregano Vinaigrette
(Vegetarian, Contains Dairy)

Japanese Salad, Chilled Soba Noodles, Mizuna, Napa Cabbage
Pickled Daikon, Sugar Snap Peas, Edamame, Scallions, Bean Sprouts
Cilantro, Soba Tsuyu Vinaigrette
(Vegan, Contains Gluten)

Toasted Farro Salad, Arugula, Watercress, Cucumber, Cherry Tomatoes
Roasted Peppers, Soft Herbs, Fried Chickpeas, Candied Walnuts
Sherry Vinaigrette
(Vegan, Contains Gluten, Nuts)

ENHANCE WITH CHICKEN, SALMON OR SHRIMP
ADDITIONAL \$11.00 PER PERSON
(May Contain Seafood, Shellfish)



YOU HAVE TO BE HERE



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RECEPTION STATION

EACH STATION 25 GUEST MINIMUM

STRADA VERSO L’ASIATICO

RICE BOWLS

TWO SELECTIONS \$29.00 PER PERSON
THREE SELECTIONS \$34.00 PER PERSON

- Wok-Seared Korean Chicken** with Scallions (Contains Gluten)
- Bulgogi Beef** with Sesame (Contains Gluten, Sesame)
- Yakitori-Glazed Tofu** (Vegan, Contains Gluten, Sesame)
- Wok-Fried Choy Sum**, Gai Lan, Fried Garlic, Ginger Shoyu (Vegetarian, Contains Gluten, Sesame)
- Char Siu Pork**, Shiitake Mushrooms, Radish, Lemongrass Vinaigrette (Contains Gluten, Pork, Sesame)

Steamed Jasmine Rice, Furikake, Chili Sauce, Sesame Seeds

BUILD-YOUR-OWN POKE BOWLS

TWO SELECTIONS \$36.00 PER PERSON
THREE SELECTIONS \$40.00 PER PERSON

- Choice of Two Proteins**
Ahi, Hamachi, Salmon
Shrimp, Bay Scallop, Tofu
(Contains Seafood, Shellfish)

*Offered with Sushi Rice, Onion, Edamame, Cucumber
Pickled Mushrooms, Scallions, Togarashi, Furikake
Spicy Aioli, Sesame Oil, Ginger Dressing
(Vegetarian, Contains Dairy, Sesame)*

PORTO FINO DIM SUM SELECTIONS

THREE SELECTIONS \$28.00 PER PERSON*
FOUR SELECTIONS \$33.00 PER PERSON*
*BASED ON ONE PIECE PER PERSON

- Steamed Chicken Bun**, Won Bok, Wood Ear Mushroom, Sesame Sriracha (Contains Gluten, Sesame)
- Char Siu Bao Bun**, Hoisin, Five Spice, Chili Garlic Sauce (Contains Gluten, Pork, Sesame)
- Chicken Pot Sticker**, Cabbage, Scallions, Spicy Soy Dipping Sauce (Contains Gluten, Sesame)
- Pork and Shrimp Siu Mai**, Ginger, Shiitake Mushroom Garlic Vinegar Sauce (Contains Gluten, Pork, Shellfish)
- Fried Vegetable Spring Roll**, Carrot, Onion, Ginger, Ponzu (Vegetarian, Contains Gluten, Sesame)
- Pork Egg Roll**, Celery, Cilantro, Nam Pla Sauce (Contains Gluten, Pork, Sesame)
- Crab Wonton**, Cream Cheese, Soy, Sweet Chili Sauce (Contains Dairy, Gluten, Sesame, Shellfish)
- Coconut Fried Shrimp**, Chili Lime Dipping Sauce (Contains Sesame, Shellfish)



RECEPTION STATION

EACH STATION 25 GUEST MINIMUM

ROCOCO

\$26.00 PER PERSON

Choice of Two Potatoes:

Garlic Herbed Roasted New Potatoes, Steak Fries, Waffle-Cut Fries
Traditional Tater Tots, Sweet Potato Tots, Sweet Potato Fries
(Vegan, Contains Gluten)

Choice of Two Sauces:

IPA Beer Cheese Sauce, Bleu Cheese Fondue, Roasted Garlic and Fontina
Cheese Sauce, Short Rib Poutine, Guinness Gravy, Belgian Mayonnaise
Creamy Hollandaise
(Contains Dairy)

Offered with Bacon, Chives, Shredded Cheddar, Hickory Salt (Contains Dairy, Pork)

PASTA E FORMAGGIO

TWO SELECTIONS \$34.00 PER PERSON

Macaroni, Cheddar, Mozzarella, Parmesan, Jack Cheeses
(Vegetarian, Contains Dairy, Gluten)

Ditalini, Lobster, Mascarpone, Smoked Gouda
(Contains Dairy, Gluten, Shellfish)

Cavatappi, Foraged Mushroom, Black Truffle, Gruyère
(Vegetarian, Contains Dairy, Gluten)

Conchiglie, Bacon, Broccoli, Cheddar, Gouda
(Contains Dairy, Gluten, Pork)

Offered with Parmesan Cheese and Crushed Chili Pepper

CAPRI

TWO SELECTIONS \$36.00 PER PERSON

Rigatoni, Caramelized Onion, Calabrian Chili, Vodka Cream
(Vegetarian, Contains Dairy, Gluten)

Butternut Squash Ravioli, Mushrooms, Spinach, Porcini Sauce
(Vegetarian, Contains Dairy, Gluten)

Orecchiette, Broccoli, Grape Tomatoes, Pesto Primavera
(Vegetarian, Contains Dairy, Gluten)

Beef Ravioli, Black Olives, Capers, Peppers, Torn Basil, Arrabiata Sauce
(Contains Dairy, Gluten)

Paccheri, Ground Pork, Tomatoes, Oregano, Sauce Bolognese
(Contains Dairy, Gluten, Pork)

Cavatappi, Pancetta Lardons, Peas, Carbonara Sauce
(Contains Dairy, Gluten, Pork)

Offered with Parmesan Cheese and Crushed Chili Pepper

ENHANCE WITH CHICKEN OR SHRIMP ADDITIONAL \$11.00 PER PERSON



RECEPTION STATION

EACH STATION 25 GUEST MINIMUM

STREET TACOS

CHEF REQUIRED
TWO SELECTIONS \$33.00 PER PERSON

Al Pastor (Contains Pork)

Carne Asada

Chile Verde Chicken

Baja Shrimp (Contains Shellfish)

Seasoned Plant-Based Protein (Vegan)

Corn Tortilla (Vegan)

Sautéed Fajita Vegetables (Vegan)

*Pico De Gallo, Fire Roasted Salsa, Salsa Verde Pickled Carrots, Jalapeño, Radish
Fresh Cilantro, Queso Fresco* (Contains Dairy)

STATION ENHANCEMENTS
ONE SELECTION \$7.00 PER PERSON
TWO SELECTIONS \$10.00 PER PERSON

Freshly Made Guacamole (Vegan)

Spanish Rice (Vegan)

Refried Pinto Beans (Vegan)

LA PIZZERIA STONE BAKED PIZZA

CHEF REQUIRED
TWO SELECTIONS \$28.00 PER PERSON
THREE SELECTIONS \$32.00 PER PERSON

Bellagio Classic Margherita, Pomodorino, Fresh Mozzarella, Basil
(Vegetarian, Contains Dairy, Gluten)

Pepperoni, Calabrian Oil, Chili Flakes, Honey Drizzle
(Contains Dairy, Gluten, Pork)

Quattro Formaggi, Taleggio, Mozzarella, Gorgonzola, Parmesan
(Vegetarian, Contains Dairy, Gluten)

Sausage and Fennel, Red Onion, Oregano, Pecorino
(Contains Dairy, Gluten, Pork)

Prosciutto, Fig, Fromage Blanc, Aged Balsamic
(Contains Dairy, Gluten, Pork)

Offered with Parmesan Cheese and Crushed Chili Pepper

SPUNTINO

CHEF AVAILABLE
TWO SELECTIONS \$32.00 PER PERSON
THREE SELECTIONS \$35.00 PER PERSON
\$2.00 SUBSTITUTE GLUTEN-FREE BREAD

American Wagyu Beef Slider, Cheddar, Tomato, Red Onion Jam
(Contains Dairy, Gluten)

Short Rib Slider, Pickled Red Onion, Gorgonzola Sauce
(Contains Dairy, Gluten)

Chicken Slider, Bacon Aioli, Crispy Shallots
(Contains Gluten, Pork)

Asian Pork Slider, Cilantro, Kimchi, Spicy Aioli
(Contains Gluten, Pork)

Plant-Based Slider, Housemade Slider Sauce, Vegan Cheddar, Pickles
(Vegan, Contains Gluten)

Crispy String Fries, Ketchup, Mustard
(Vegan, Contains Gluten)



RECEPTION STATION

EACH STATION 50 GUEST MINIMUM

LA FIORENTINA

CHEF REQUIRED

Oven-Roasted Diestel Farms Turkey
Classic Sage Stuffing (Vegan, Contains Gluten)
Browned Onion Gravy (Contains Gluten)
Cranberry Sauce (Vegan)
Whole Grain Rolls (Vegan, Contains Gluten)
\$36.00 PER PERSON

Hot Smoked Salmon (Contains Seafood)
Mango Pineapple Salsa (Vegan)
Ponzu Roasted Broccoli (Vegan, Contains Gluten)
Jasmine Rice (Vegan)
\$38.00 PER PERSON

Crispy Skin Porchetta (Contains Pork)
Crispy Shiitake Mushrooms, Cilantro
Hoisin Sauce (Vegan, Contains Gluten, Sesame)
Bao Buns (Vegan, Contains Gluten)
Butter Lettuce Cups (Vegan)
\$39.00 PER PERSON

Herb-Crusted New York Strip
Grilled Asparagus, Charred Lemon, Pine Nuts (Vegan, Contains Nuts)
Béarnaise (Vegetarian, Contains Dairy)
7 Grain Rolls (Vegan, Contains Gluten)
\$41.00 PER PERSON

Black Angus Prime Rib
Creamed Garlic Spinach (Vegetarian, Contains Dairy)
Bordelaise, Creamy Horseradish (Vegetarian, Contains Dairy)
Parker House Rolls (Vegetarian, Contains Gluten)
\$42.00 PER PERSON

Smoked Brisket
Charred Broccolini, Red Chili, Parmesan (Vegan)
Foie Gras Demi
Onion Rolls (Vegan, Contains Gluten)
\$42.00 PER PERSON

Roasted Beef Tenderloin
Haricot Vert, Brown Butter, Marcona Almonds (Vegetarian, Contains Gluten, Nuts)
Black Truffle Perigueux
Petite Baguettes (Vegan, Contains Gluten)
\$44.00 PER PERSON

Colorado Rack of Lamb
Harissa Roasted Baby Carrots (Vegan)
Mint Chutney (Vegan)
Olive Rolls (Vegan, Contains Gluten)
\$45.00 PER PERSON

Double Tomahawk Chop
Roasted Forager Mushrooms, Balsamic Cipollini Onions (Vegan)
Whole Grain Mustard Sauce (Vegetarian, Contains Dairy)
Pretzel Buns (Vegan, Contains Gluten)
\$46.00 PER PERSON



SAPORE DOLCE DI BELLAGIO

25 GUEST MINIMUM

MOLTEN CHOCOLATE CAKE

ATTENDANT REQUIRED
\$25.00 PER PERSON

Warm Chocolate Cake
Vanilla and Chocolate Gelato, Strawberry Coulis, Fresh Raspberries
Chantilly Cream
(Vegetarian, Contains Dairy, Gluten)

GELATI AND SORBETTI

ATTENDANT REQUIRED
TWO FLAVOR SELECTIONS \$25.00 PER PERSON
THREE FLAVOR SELECTIONS \$29.00 PER PERSON

Gelato Selections
Vanilla, Chocolate, Strawberry, Pistachio Dulce de Leche, Cappuccino
(Vegetarian, Contains Dairy, Nuts)

Sorbet Selections
Passion Mango, Berry, Lemon, Coconut (Vegetarian)

Toppings
Seasonal Berries, Toffee Crumble Caramelized Pecans
Oreo, M&M's, Reese's Pieces, Rainbow Sprinkles, Hot Fudge, Caramel
Strawberry Sauce, Freshly Whipped Cream
(Vegetarian, Contains Dairy, Nuts)

CREPES FATTE A MANO

CHEF REQUIRED
50 GUEST MINIMUM
\$29.00 PER PERSON

Fresh-Made Sweet Crepes
Offered with Vanilla Gelato
(Vegetarian, Contains Gluten)

Toppings
Seasonal Berries, Caramelized Pecans, Chocolate Curls, Nutella, Hot Fudge
Caramel, Strawberry Sauce, Freshly Whipped Cream
(Vegetarian, Contains Dairy, Nuts)

CIAMBELLE FRITTE

CHEF REQUIRED
\$28.00 PER PERSON

Warm Pressed Donuts
Offered with Vanilla and Chocolate Gelato
(Vegetarian, Contains Dairy, Gluten)

Assorted Fruit Fillings:
Apple, Cherry, Blueberry

Assorted Toppings:
Heath Bar, Oreos, Butterfinger Pieces Chocolate, Caramel Sauce
Whipped Cream
(Vegetarian, Contains Dairy, Nuts)

PASTICCERIA CLASSICA

\$30.00 PER PERSON

**Assorted French Macarons, Cream Choux Opera Cake
Chocolate Sacher, Raspberry Fruit Tarts**
(Vegetarian, Contains Dairy, Gluten)

PASTICCERIA MODERNA

\$32.00 PER PERSON

**Blueberry Cheesecake, Carrot Cake, Chocolate Fudge Cake
Key Lime Tart, Apple Cinnamon Tart, Lemon Meringue Tart**
(Vegetarian, Contains Dairy, Gluten)



PLATED DINNER

Includes Choice of Salad, Entrée, Entrée Accompaniments, and Dessert. Hearth Breads and Butter.
Bellagio Coffee, Decaffeinated Coffee, Iced, Deluxe Tea.

SALADS

SELECT ONE

Heirloom Tomato Salad, Burrata Cheese, Upland Cress
Basil Citrus Dressing
(Vegetarian, Contains Dairy)

Endive Salad, Mixed Greens, Goat Cheese, Spiced Walnuts
Citrus Vinaigrette
(Vegetarian, Contains Dairy, Nuts)

Roasted Beet Salad, Heirloom Beets, Honey Whipped Chèvre, Frisée
Aged Balsamic
(Vegetarian, Contains Dairy)

Spinach Salad, Rocket Leaves, Hearts of Palm, Figs, Spiced Walnuts
Prosciutto Chips
(Contains Nuts, Pork)

ENTRÉES

SELECT ONE

Roasted Chicken Breast *Chicken Herb Jus*
\$115.00 PER PERSON

Kurobuta Pork Chop, *Whole Grain Mustard Sauce* (Contains Dairy, Pork)
\$130.00 PER PERSON

Grilled New York Strip *Béarnaise* (Contains Dairy)
\$145.00 PER PERSON

Seared Filet Mignon *Bordelaise*
\$150.00 PER PERSON

Atlantic Salmon *Champagne Caviar Butter* (Contains Dairy, Seafood)
\$134.00 PER PERSON

Red Snapper *Sauce Vierge* (Contain Seafood)
\$135.00 PER PERSON

Striped Bass *Meunière Sauce* (Contains Dairy, Seafood)
\$140.00 PER PERSON

ENTRÉES ACCOMPANIMENTS

SELECT ONE

French: Grain Mustard Sauce, Potato Gratin, Haricot Vert, Shallot Confit
(Contains Dairy)

Italian: Roasted Pepper Sauce, Parmesan Polenta Cake, Baby Zucchini
Eggplant Caponata
(Contains Dairy)

Steakhouse: Duchess Potatoes, Creamed Spinach, Asparagus, Crispy
Onions (Contains Dairy)

Mediterranean: Harissa Carrot Purée, Spiced Eggplant, Mushrooms
Beluga Lentils
(Vegan)

Healthy: Pea Purée, Ancient Grains, Roasted Romanesco, Charred Broccolini
(Vegan, Contains Gluten)

The Truffle: Leek Soubise, Truffled Potato Pave, Brussels Sprouts
King Trumpet Mushrooms
(Contains Dairy)

SWEET ENDING

SELECT ONE

Carrot Cake, Cream Cheese Mousse, Candied Pepitas
Roasted Pineapple Compote, Chocolate Garnish
(Vegetarian, Contains Dairy)

Strawberry Cheesecake Mousse, Strawberry Sauce
Dark Chocolate Streussel (Vegetarian, Contains Dairy, Gluten, Nuts)

Chocolate Gateau, Milk Chocolate Mousse, Dark Chocolate Crèmeux
Vanilla Cream (Vegetarian, Contains Dairy, Gluten)

Tiramisu, Coffee Lady Fingers, Mascarpone Mousse
Dark Chocolate Shavings (Vegetarian, Contains Dairy, Gluten)

Crème Brûlée
Choice of: Vanilla or Matcha (Vegetarian, Contains Dairy)



PLATED DINNER

*Includes Choice of Salad, Entrée with Setup and Dessert, Hearth Breads and Butter.
Bellagio Coffee, Decaffeinated Coffee, Iced, Deluxe Tea.*

STARTER ENHANCMENTS WITH AN ADDITIONAL COURSE

Prawn Cocktail, Yuzu Cocktail Sauce, Shiso, Frisée, Radish Sprouts
(Contains Shellfish)
\$13.00 PER PERSON

Chef’s Charcuterie, Assortment of Domestic and Imported Meats and
Cheeses, Toasted Walnuts, Local Honey (Vegetarian, Contains Dairy, Nuts)
\$15.00 PER PERSON

Hamachi Crudo, Compressed Watermelon, Housemade Ponzu
(Contains Gluten, Seafood)
\$15.00 PER PERSON

Poached Lobster Salad, Hearts of Palm, Haricot Vert, Avocado Dressing
(Contains Shellfish)
\$17.00 PER PERSON

Four Cheese Ravioli, Brown Butter, Porcini Mushroom, Truffled Fontina
(Contains Dairy, Gluten)
\$12.00 PER PERSON

Jumbo Lump Crab Cake, Piquillo Tapenade, Sweet Chili Butter
(Contains Gluten, Shellfish)
\$13.00 PER PERSON

Lobster Bisque, Fennel, Pernod, Black Truffle Vol au Vent
(Contains Dairy, Shellfish)
\$15.00 PER PERSON

ENTRÉE ENHANCEMENTS SELECT ONE

Mary’s Chicken Breast and Pan-Seared Branzino, Chicken Jus
(Contains Seafood)
\$160.00 PER PERSON

Braised Short Rib of Beef and Grilled Jumbo Prawns, Aged Balsamic
(Contains Shellfish)
\$165.00 PER PERSON

Grilled Filet and Miso-Glazed Sea Bass, Cabernet Peppercorn Jus
(Contains Seafood)
\$180.00 PER PERSON

Grilled New York Strip and Half Maine Lobster, Red Wine Reduction
(Contains Shellfish)
\$195.00 PER PERSON



BEVERAGES

**Bar Setup Required | \$350.00 per Bar Setup , One Bar Setup per 100*

HOSTED BAR PACKAGES

PER PERSON

Packages are based on Total Number of Guests Guaranteed and include Choice of the preselected level of Spirits, Wine, Roses and Sparkling Wine, Selections of Imported and Domestic Beer, Soft Drinks, Juices, Red Bull and Bottle Water

	PREMIUM	ULTRA
One Hour	\$37.00 PER PERSON	\$41.00 PER PERSON
Two Hours	\$47.00 PER PERSON	\$51.00 PER PERSON
Three Hours	\$57.00 PER PERSON	\$61.00 PER PERSON
Four Hours	\$67.00 PER PERSON	\$71.00 PER PERSON

PREMIUM BRANDS

\$18.00 PER DRINK

Absolut, Absolut Citron, Tanqueray, El Jimador, Cruzan Light, Captain Morgan, Jim Beam, Dewar’s White Label

ULTRA BRANDS

\$20.00 PER DRINK

Grey Goose, Grey Goose Le Citron, Tito’s Vodka, Bombay Sapphire Herradura Silver, Captain Morgan, Bacardi Silver, Jack Daniel’s Johnnie Walker Black, Maker’s Mark

RTD

\$14.00 PER DRINK

Ready-to-Drink Cocktails

BELLAGIO WINE SELECTIONS

\$16.00 PER DRINK

Red, White, Rosé, Sparkling Wines

CRAFT BEERS

\$14.00 PER DRINK

San Diego IPA, New Belgium, Shandy, Cider

IMPORTED BEERS

\$13.00 PER DRINK

Corona Extra, Goose Island IPA, Stella Artois, Heineken 0.0

DOMESTIC BEERS

\$12.00 PER DRINK

Michelob Ultra, Bud Light

CONSERVATORY BEER BAR

\$13.00 - \$18.00 PER DRINK

Celebrating the Five Seasons of the Bellagio Conservatory and Botanical Garden

SOFT DRINKS, WATER, JUICE

Red Bull® Energy Drink

\$11.00 PER DRINK

Chilled Juices

\$10.00 PER DRINK

Still and Sparkling PROUD SOURCE® Bottled Water

\$10.00 PER DRINK

Assorted Coca Cola® Soft Drinks

\$8.50 PER DRINK

LIBATION CREATIONS

Selection of Signature Cocktails and Custom Creations

\$19.00 PER DRINK



BEVERAGES

BEVERAGES SPECIALTIES

Beverage Specialties are available to be added to any Bar Package or Consumption Bar

Specialty Bars require a minimum consumption of \$650.00 per bar

**Bar Setup Required | \$350.00 per Bar Setup , One Bar Setup per 100 guests*

RISE

\$18.00 PER DRINK

**Caesar Mary, Cuban Mary, Bloody Margaret, Garden Mary
Bloody Maria**

Offering Handcrafted Creations on the Classic Bloody Mary
with an array of garnishes

SHINE

\$18.00 PER DRINK

Mimosas and Bellinis

Handcrafted with Options of Orange, Pineapple, Peach Juice
Offered with Strawberries, Orange, Peach Slices

MARTINI BAR

\$19.00 PER DRINK

Handcrafted Classic Bellagio Selection

Godiva Chocolate (X Espresso Martini), Cable Car, Negroni, Flavored Vodka
Offered with an Assortment of Stuffed Olives, Twists and Garnishes

“THIS IS THE LIFE”

\$11.00 PER DRINK

Creatively Curated Mocktails

CORDIALS, COGNAC AND PORTS

STARTING AT \$17.00 PER DRINK

Available Upon Request

ICE SPHERES, DIAMONDS OR CUBES

\$2.00 – \$5.00 PER PIECE

Serve Your Favorite Cocktail Over a Custom-Made Ice Cube

COCKTAIL SERVERS AND CASH BAR

Available Upon Request



WINE LIST

SPARKLING

Gambino, Cuvée Brut, Italy	55
Roederer Estate, Anderson Valley	70
Schramsberg, Blanc de Blancs, North Coast	90
Mumm Napa, Brut Rosé, Napa Valley	75

CHAMPAGNE

Nicolas Feuillatte, Brut	100
Laurent-Perrier, La Cuvée, Brut	129
G.H. Mumm, Grand Cordon, Brut Rosé	140
Veuve Clicquot, Yellow Label Brut	145
Laurent-Perrier, Brut Rosé	200
Dom Perignon, Brut	775
Perrier-Jouët, Belle Époque, Brut Rosé	1080

CHARDONNAY

Dark Harvest, Washington	65
Ferrari Carano, Sonoma	70
Frank Family, Napa Valley	88
Jordan, Russian River Valley	90
Patz & Hall, “Dutton Ranch,” Russian River Valley	96
Cakebread, Napa Valley	124
Far Niente, Napa Valley	138

PINOT GRIGIO

Santa Margherita, Valdadige, Italy	72
Livio Felluga, Friuli, Italy	76

RIESLING

Robert Weil, Tradition, Rheingau, Germany	64
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SAUVIGNON BLANC

Duckhorn, North Coast	77
Cloudy Bay, Marlborough, New Zealand	88
Château de Sancerre, Sancerre, France	92

ROSÉ

Chateau d'Esclans, Whispering Angel, Provence, France	64
Gérard Bertrand, Gris Blanc, Languedoc-Roussillon, France	60



WINE LIST

CABERNET SAUVIGNON

Dark Harvest, Washington	65
Justin, Paso Robles	68
Silverado Vineyards, Napa Valley	100
Far Niente, Post & Beam, Napa Valley	120
Faust, Napa Valley	130
Mount Veeder Winery, Napa Valley	136
Jordan, Alexander Valley	138
Stag’s Leap Wine Cellars, Artemis, Napa Valley	164
Daou, Reserve, Paso Robles	124
Caymus Vineyards, Napa Valley	212
Silver Oak, Alexander Valley	220

MALBEC

Achaval Ferrer, Mendoza, Argentina	76
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MERLOT

Ferrari Carano, Sonoma County	68
Duckhorn, Napa Valley	112

PINOT NOIR

Davis Bynum, Russian River Valley	76
Etude, Carneros	104
Domaine Drouhin, Willamette Valley	108
Flowers, Sonoma Coast	128
Domaine Serene, Evenstad Reserve, Willamette Valley	205

RED BLEND

The Prisoner, California	112
Justin, Isosceles, Paso Robles	144
Opus One, Overture, Napa Valley	315
Opus One, Napa Valley	868