

THE COSMOPOLITAN™  
of LAS VEGAS

Plated Breakfast Main Entrée @ \$45.00 PP++

**Tuesday:** Southwest Corned Beef Hash with Green Chiles, Cilantro, Onions, Potatoes, Fried Eggs, Ancho Chili Hollandaise (GF) Herb Roasted Roma Tomato

**Wednesday:** American Breakfast Skillet, Scrambled Eggs with Crème Fraiche and Chives, Our Famous Three Cheese Potato Casserole, Baked Roma Tomato, Applewood Smoked Bacon

**Thursday:** Brioche French Toasted, Bourbon Maple Syrup, Caramelized Banana and Strawberry Compote, Vanilla Crème Anglaise, Thick Cut Smoked Bacon

**Friday:** Farm Fresh Egg Omelet, Filled with Gruyere cheese and Chives, Grilled Ham, Roasted Baby Heirloom Tomatoes, Crispy Fingerling Potatoes with Sea Salt

All above menu items are served with

Orange Juice

Chef's Selection of Breakfast Pastries, Sweet Creamery Butter, Preserves and Marmalade

Tropical Fruits and Melons (GF, DF, VN) with Berries, Passion Fruit Puree, Micro Mint

Freshly Brewed Coffee and Select Teas

\*\*Menus are provided by what will be served by day, special meals for dietary or special needs (Kosher/Halal) can be provided at \$75 per person++ (we required guest name in order to ensure they get request)

All prices quoted exclusive of prevailing 8.375% state sales tax, prevailing 23% service charge (18.37% service charge and taxable portion at 4.63%). Subject to change. Tax-exempt organizations must furnish a Nevada Certificate of Exemption to the Catering Office with this Agreement.

THE COSMOPOLITAN™  
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Plated Lunch Main Entrée @ \$60.00 PP++ (all entrees served with Coffee and Hot Tea)

**Tuesday:**

\*Iceberg Wedge, Tomatoes, Caramelized Shallots, Scallions, Lardons, Toasted Rye Soil, Blue Cheese Crumbles, Smoked Ranch Dressing

\*Smoked BBQ Half Chicken (DF) Creamy Pepper Jack Cheese Polenta, Bacon Braised Greens, Crispy Onions, Tangy BBQ Sauce

\*Salted Caramel Cheesecake, Raspberry Sauce

**Wednesday:**

\*Mizuna Lettuces, Mandarin Orange, Heirloom Carrot, cucumber and Crispy Wonton  
Ginger Sesame Dressing

\*Grilled Chicken Breast, Teriyaki Glaze Wok Fried Bok choy, Shiitake Mushrooms and toy Peppers Ginger Scented Jasmine Rice

\* Peach Sabayon (GF), Toasted Almonds

**Thursday:**

\*Baby Gem Lettuce, Kalamata Olive Croutons, Crispy Capers, Shaved Grana Padano, Creamy Caesar Dressing

\*Chicken Breast Piccata, Lemon Scented Fregola, Shaved Parmesan, Fresh Herbs, Grilled Summer Squash and toy Peppers Caper Butter Sauce

\*Vanilla Tart, Mascarpone Whipped & Fresh Raspberries

**Friday:**

\*Crispy Romaine, Shaved Parmesan cheese, Garlic Croutons, Roasted Tomato and Red Radish Crack Pepper Caesar Dressing

\*Pan Seared Chicken Breast, Multigrain Rice pilaf with Caramelized Vegetables and Dried cherries Medley of Seasonal Vegetables Sage Scented Chicken Jus

\*Double Chocolate Mousse, Strawberry Sauce

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