



 **CCLV** CONFERENCE CENTER  
OF LAS VEGAS

# WEDDING MENU



# COCKTAIL RECEPTION



## COLD HORS D'OEUVRES

**Bruschetta Crostini** #V heirloom tomato, garlic, feta, basil, olive oil, balsamic

**Cucumber Melon Gazpacho Shooters** #V spicy avocado mousse

**Cannellini Crostini** #V #DF onion, garlic, sun-dried tomato, cannellini beans, white wine

**Caprese Skewer** #V #GF fresh mozzarella, heirloom tomato, basil, balsamic reduction

**Caesar Teaser** #V romaine, signature Caesar dressing, parmesan, cracked pepper, garlic crisp

**Hoisin Roasted Mushroom** #V #DF scallion, ginger vinaigrette, olive bread crisp

**Fire Roasted Corn Salad** #V #DF charred tomato relish, tortilla cup

**Isle of Cyprus Skewer** #V #GF cucumber, artichoke, olive, tomato, mozzarella, Greek dressing

**Watermelon Lollipop** #V #GF feta, lime, salt, sugar dust

**Steakhouse Bruschetta** Roquefort, angus steak, tomato, basil, balsamic, potato crisp

**Mediterranean Grilled Shrimp** #GF #DF roasted garlic, cilantro sauce

**Tequila Citrus Shrimp** #GF #DF lime, cilantro, charred mango relish

**Ahi Samurai** #GF #DF peppered tuna, daikon, ginger, soy, cucumber round

**Norwegian Smoked Salmon** #GF cucumber round, mango infused cream cheese, dill

**Prosciutto Wrapped Asparagus** #GF Neufchatel cheese, sea salt

**Andouille Sausage Skewer** #GF #DF artichoke heart, roasted red pepper, basil

## HOT HORS D'OEUVRES

**Flame Grilled Chicken Wing** #GF #DF *garlic, ginger, soy, teriyaki*

**Fire Grilled Teriyaki Chicken Satay** #GF #DF *black sesame seeds*

**Hungarian Chicken Kabob** #GF *Greek yogurt, lemon, cumin*

**Maple Bacon-Chicken Bite** #GF #DF *apple-wood smoked bacon, maple glaze*

**Citrus Bourbon Chicken Bite** #GF #DF *citrus bourbon infused reduction, buttery cashews*

**Sirloin and Potato Skewer** #GF #DF *steakhouse glaze*

**Bourbon BBQ Beef Sliders** *brioche bun, bourbon BBQ, cabbage slaw*

**Fire-Grilled Angus Sliders** *brioche bun, caramelized horseradish onions, Bloody Mary ketchup*

**Roadhouse Steak Sandwich** *mini brioche bun, angus beef, horseradish steakhouse sauce*

**Hand-made Bourbon Meatball** *Kentucky bourbon barbecue*

**Hand-made Honey Garlic Meatballs** *tangy tomato sauce*

**Brazilian Beef Satay** #GF #DF *honey, balsamic steak sauce*

**Salato Tuscan Mushroom** *Italian sausage, scallion, parmesan, parsley, feta, garlic*

**Spicy Bhutan Beef Roll** #GF #DF *scallion, carrot, daikon*

**Drunken Pigs in a Blanket** #DF *spicy ale mustard*

**Pulled Pork Slider** #DF *brioche bun, bourbon barbecue*

**Chesapeake Crab Cake** #DF *lump crab, mango rum chutney*

**Crab Mushroom** #GF *lump crab salad, monterey jack, garlic white wine sauce*

**Spinach Artichoke Mushroom** #V #GF *shaved parmesan, cream cheese*

# PREMIUM HORS D'OEUVRES

**Truffle Macaroni and Cheese Tart** #V *cheddar, parmesan, gouda, Havarti, béchamel*

**Caprese Pipette** #V #GF *heirloom tomato, basil, mozzarella, balsamic Bloody Mary coulis*

**Pork Belly Corn Roll** *cheddar, broccoli, candied pork belly*

**Pork Belly BLT Bite** #GF *heirloom tomato, romaine, sriracha aioli*

**Mango Shrimp and Crab Ceviche** #DF *toasted naan bread*

**Rainbow Trout Bouchee** *spicy crème, dill*

**Norwegian Smoked Salmon Bouchee** *cucumber dill cream, caper berries*

**Smoked Salmon** #GF *cucumber round, mango infused cream cheese, dill*

**Mango Shrimp Ceviche Cone** #DF *lime, black sesame seed cone*

**Lobster Round** #GF #DF *roasted lobster, pineapple, cucumber, sesame-soy vinaigrette*

**Spicy Tuna Tartar Cone** #DF *wasabi mustard, black sesame seed cone*

**Valencia Shrimp Pipette** *garlic, cilantro, spicy Bloody Mary coulis*

**Clam Ceviche Taco** #GF #DF *jalapeno, red pepper, orange, onion, toasted coriander*

**Braised Short Rib Taco** #DF *pickled red onion, cilantro*

**Mini Lobster Taco** #DF *cilantro, charred mango relish*

**Grapefruit Steak Taco** #GF #DF *caramelized shallot, enoki mushroom, micro cilantro*

# HORS D'OEUVRE DISPLAYS

**Fresh Fruit and Berry Display** #V #GF #DF

**Seasonal Crudité Display** #V #GF *Greek yogurt dill dip*

**Baked Brie en Croute Wheel** #V *dried cherries, pecans, honey, crostini*

**Masterpiece Spinach Artichoke Dip** #V *shaved parmesan cheese, artisan bread*

**Salsa & Guacamole Sampler** #V #GF #DF *crisp tortilla chips*

**Corn & Black Bean Relish** #V #GF #DF *bacon, tomato, jalapeño, cilantro, tortilla chips*

**Cheese Display** #V #GF #DF *domestic and imported cheeses, crackers*

# PREMIUM HORS D'OEUVRE DISPLAYS

**Charcuterie** *imported and domestic cheeses, cured meats, pickled vegetables, marinated olives, artisan breads, grilled bread, crackers, ale mustard, chutney*

**Middle Eastern Array** #V *hummus, tabbouleh, tzatziki, olives, feta, cucumber, toasted naan*

**Infused Olive Oils** #V *garlic, rosemary, lemon, olive bread, toasted naan*

**Salerno Terrine Dip** #V *cream cheese, blue cheese butter, port-soaked figs, dried figs crushed pecans, assorted crackers*

**Cocktail Shrimp** #GF #DF *lemon, lime, cocktail sauce*

**Crab & Brie Dip** *garlic, dijon, mozzarella, tobasco, crostini*

# BUFFET MEAL



## FIRST COURSE

**Mediterranean Salad** #V #GF *mixed greens, feta, white beans, olives, artichoke hearts, tomatoes, red wine vinaigrette*

**Vegetable Pasta Salad** #V *vegetable rotini, seasonal vegetables, Italian vinaigrette*

**Classic Caesar** #V *shaved parmesan, garlic-parmesan croutons, signature Caesar dressing*

**Blue Cheese Wedge Salad** #V #GF *iceberg, blue cheese dressing, tomato, fried onions*

**Masterpiece Strawberry Walnut Salad** #V #GF *spring greens, feta, candied walnut, strawberries, berry vinaigrette*

**Butter Lettuce & Shaved Parmesan Salad** #V #GF *champagne vinaigrette*

**Caprese Salad** #V #GF *Roma tomato, fresh mozzarella, basil, pepper, balsamic reduction*

**Melon Salad** #GF *arugula, prosciutto, burrata cheese, shaved daikon, extra virgin olive oil*

**Burrata Artisan Salad** #V *baby spinach, savoy spinach, baby red chard, baby scarlet kale, frisee, burrata cheese, heirloom tomato, basil focaccia crostini, shaved parmesan, champagne vinaigrette*

## ENTREE

**Ravioli di Cheese** #V *smoked cheese, lemon, basil, butter sauce*

**Paella Bell Peppers** #V #DF #GF *saffron rice, sweet peas, onion, tomato*

**Zucchini Noodles** #V #GF *tomato sauce, sautéed spinach, fresh mozzarella*

**Grilled Ratatouille** #V #DF #GF *smoked tomato sauce*

**Skillet Lemon Chicken Breast** #DF #GF *pinot sauce, parsley, lemon garlic confit*

**Garlic Glazed Stuffed Chicken Breast** #GF *spinach, mushroom, cream cheese, herbs*

**Tandoori Chicken Breast** #GF *tropical fruit relish*

**Masterpiece Signature Chicken** #GF *frenched breast, mushroom veloute cream sauce*

**Steakhouse London Broil** #GF #DF *mushroom, red wine demi-glace*

**Brazilian Flank Steak** #DF #GF *flame grilled, chimichurri sauce*

**Beer Braised Beef Roast** #DF #GF *carrots, onions*

**Tenderloin Tips** #DF #GF *garlic, mushroom red wine demi-glace*

**Beef Short Rib** #DF #GF *Guinness, mushroom, garlic wine jus*

**Iron Seared Strip Steak** #GF *bourbon shallot butter*

**Bourbon Glazed Pork Medallions** #DF #GF *apricot mustard glaze*

**Bourbon Street Jambalaya** #DF #GF *shrimp, andouille, onion, bell pepper, Louisiana rice*

**Spice Kitchen Madrid Paella** #DF #GF *chicken, chorizo, tomato, saffron rice, onion, bell pepper, mussels, scallion*

**Grilled Tilapia** #DF #GF *garlic-steamed spinach, mango salsa*

**Roasted Cod with Rum Cream Sauce** #GF *mushroom, tomato, scallion*

## SIDE

**Pan Seared Vegetable Medley** #V #GF #DF *seasonal vegetables, Kikk!-infused olive oil*

**Charred Broccolini** #V #GF #DF *garlic, lemon zest*

**Oven Roasted Red Potatoes** #V #GF #DF *Himalayan pink sea salt*

**Buttermilk Smashed New Potatoes** #V #GF *scallion, chives*

**Roasted Garlic Mashed Potatoes** #V #GF

**Homestyle Mashed Potatoes** #V #GF *chives*

**Garden Rice Pilaf** #V #GF #DF *squash, scallion*

**Fire Grilled Asparagus** #V #GF *shaved parmesan, Himalayan pink sea salt*

**Glazed Carrots** #V #GF *honey, nutmeg, Kikk!, cinnamon*

**French Green Beans** #V #GF *sweet butter, brioche breadcrumbs*

**Ancient Grains** #V #DF *tri-colored pearl couscous, red quinoa, scallion, carrot*

**Roasted Cauliflower & Artichoke Gratin** #V #GF *smoked gouda*

**Five Cheese Mac N' Cheese** #V *American, cheddar, gouda, parmesan, Havarti*



## **DESSERT**

### **Dark Chocolate Brownie**

*Rich dark chocolate brownie with semisweet chocolate ganache frosting*

### **Peanut Butter Blondie**

*Chewy peanut butter blondie topped with peanut butter frosting, roasted peanuts, and dark chocolate drizzle*

### **Vanilla Cheesecake**

*Crunchy Graham Cracker Crust topped with Vanilla Bean speckled Cheesecake. Garnished with fresh strawberries and whipped cream*

### **Rice Krispy Treats**

*Goopy & chewy marshmallow treats.*

**Choose From:** Classic, Chocolate PB Cup, Confetti, or Salted Caramel

### **French Macarons**

*Classic chewy almond cookies sandwiched with your choice of filling*

**Choose From:** Dark Chocolate, Birthday Cake, Coffee, Salted Caramel, Nutella, or Strawberry

### **Cake Pops**

*Fresh baked cake mixed with buttercream, rolled into balls and dipped in chocolate with gourmet finish*

**Choose From:** Chocolate, Vanilla, Confetti, Red Velvet, and Cookies & Cream

### **Gourmet Cupcakes**

*Our traditional-sized cupcakes with gourmet garnish*

**Choose From:** Chocolate, Vanilla, Confetti, Red Velvet, and Banana

### **Mini Cookies**

*Small versions of our favorite made-from-scratch cookies*

**Choose From:** Chocolate Chip, Peanut Butter, and Snickerdoodle

### **Chocolate Covered Strawberries**

*Long stem strawberries dipped in Dark, Milk, **OR** White Chocolate*

# PLATED MEAL

## PLATED MEAL 1

**1<sup>ST</sup> COURSE - Watercress-Endive Salad** watercress, endive, Roquefort, heirloom tomato, walnuts  
walnut vinaigrette

**MAIN – Pan Seared Airline Chicken** watermelon salsa, spicy maple, Chile roasted fingerling  
potato, spring vegetable ragout, lemon vinaigrette

**DESSERT - Vanilla Bean Cheesecake** graham cracker crust, Grand Marnier strawberries

## PLATED MEAL 2

**1<sup>ST</sup> COURSE - Trio of Beets** quinoa, pistachios, burrata cheese, black pepper crisps, honey  
vinaigrette

**MAIN – Braised Short Ribs** artichoke shallot puree, crisp Yukon cake, wild mushroom jus

**DESSERT - Opera Cake** espresso-soaked almond jaconde, coffee buttercream, dark chocolate  
ganache

## PLATED MEAL 3

**1<sup>ST</sup> COURSE - Butter Lettuce Salad** herbs, radish, goat cheese and chianti vinaigrette

**MAIN – SURF & TURF** angus beef medallions, chive potato purée, wild mushroom jus,  
seared scallop, garlic broccolini, lemon caper Beurre Blanc

**DESSERT - Chocolate-Chambord Mousse Dome** Chambord liqueur infused chocolate mousse  
with raspberry cremoux insert atop a chocolate shortbread disc, glazed in a dark chocolate glacage

## VEGETARIAN/VEGAN SELECTIONS

**Paella Bell Peppers** #V #DF #GF saffron rice, sweet peas, onion, tomato

**Grilled Ratatouille** #V #DF #GF smoked tomato sauce



The perfect complement to our other service styles, staffed by a friendly, uniformed chef, these stations create a fun, social atmosphere that gives your guests an exciting eating experience with many choices.

**All chef bars have vegetarian options**

### **Tuscan Flatbread:**

*Our flatbreads are hand seared in front of your guests for a fresh, crispy taste and interactive experience*

**Quattro Stagioni** - Fior di Latte mozzarella, San Marzano Pomodoro, prosciutto crudo and Calabrese salami, fresh basil, herbed Portobello mushrooms, fresh parmesan

**Tomato Margherita**- Fior di Latte mozzarella, San Marzano Pomodoro, fresh basil, Roma tomato

### **Himalayan Salt Block:** #GF

*Cooked on a 500-degree Salt Block*

**Seared Scallop on Corn Relish** - fresh corn, diced jalapeno, tomato, avocado, lime, radish, jalapeno chip, cilantro oil

### **Noodle Bar:**

**Ginger Garlic Chicken** - julienne carrots, bell peppers, bean sprouts, snow peas, broccoli, mushrooms and sesame seeds presented on a bed of noodles in Chinese take-out boxes with chopsticks or a fork

### **Pasta Bar:**

penne pasta, garlic basil marinara, creamy alfredo, house-made meatballs, grilled chicken, assortment of cheeses, variety of vegetables, breadsticks

### **Spice Kitchen Madrid Paella:** #DF #GF

*Served in our authentic 36" paella pan*

marinated chicken, Spanish chorizo, tomato saffron rice, sweet onion, bell pepper, mussels and scallions

### **Caprese Carving Salt Bar:** #V #GF

*Served with assorted salts from around the world*

hand carved heirloom tomatoes, premium bocconcini mozzarella, fresh basil, infused vinegar, black pepper, olive oils

## Ultimate Loaded Mac N' Cheese

a twist on classic comfort food. our chef's blend American, cheddar, feta, parmesan and Havarti with **guest's choice of: apple-wood bacon** and/or **chicken**

## Flavor Wall

*hors d'oeuvres spoons suspended on a stainless-steel wall*

choose two:

**Caesar Teaser** #V romaine, house-made dressing parmesan, cracked pepper, garlic crisp

**Steakhouse Bruschetta** #GF Roquefort, angus steak, tomato, basil, balsamic, potato crisp

**Spicy Bhutan Beef Roll** #GF #DF scallion, carrot, daikon

**Seared Peppered Ahi Tuna** #DF #GF daikon, ginger, soy, cucumber

**Mango Shrimp and Crab Ceviche** #DF toasted naan bread

**Mediterranean Grilled Shrimp** #GF #DF garlic cilantro sauce

## Hot Stone Grill

*skewers of savory ingredients grilled and presented on a cast iron griddle*

**Organic Vegetables** #V #GF lemon lavender butter

**Fire Grilled Teriyaki Chicken Satay** #GF #DF black sesame seeds

**Andouille Sausage Skewer** #GF #DF artichoke heart, roasted red pepper, basil

## Melt Grilled Cheese

**Strawberry Fields** brie, cream cheese, caramelized onions, strawberries, field greens

**Ultimate BLT** Havarti, provolone, tomato, smoked bacon, romaine

## Smokin' "Ceviche"

*served with traditional accoutrements of crackers, lemon wedges, cocktail sauce, hot sauce*

poached shrimp, bay scallops, tomato, onion, avocado and scallions, tossed in a vibrant, tangy key lime juice and smoked in front of your guests with apple wood

## **Taco Grill**

choose two:

**Hawaiian Fish** – mahi, tequila lime onion, avocado, cilantro

**MoFo Pork** - Moroccan pork, caramelized onion, white cumin lime sauce, Pico de Gallo

**Portabella Mushroom** - roasted red pepper, onion, pesto cream cheese, romaine, sour cream

**San Felipe** - adobo rojo shrimp, lettuce, Pico de Gallo, pineapple, salsa verde

**De Costilla** - pasilla braised beef, lime pickled onions, chipotle salsa

## **Stacked Gourmet Sliders**

choose two:

**Seared Scallops** house pickled carrot, radish, red onion, cucumber, cilantro, sriracha mayonnaise

**Shredded Buffalo Chicken** blue cheese, pickle, house-made ranch

**Angus Sirloin** caramelized horseradish onions, Bloody Mary ketchup

**Seasoned Ground Turkey** cheddar, avocado, basil mayonnaise

**Black Bean Veggie** tomato, house pickled onion and carrot, garlic mayonnaise

**East Coast Crab Cake** chipotle mayo

## **Farm to Table**

*Monochromatically displayed organic and local vegetables. roasted, raw and grilled*

*served with red pepper hummus, Greek yogurt dill dip, spiced beet dip, green olive dip*

*Vegetables will vary through the year, we can help you with a list of veggies our farmer's will have for your event*

## **Donut Flambé**

*Glazed donut holes flamed with rum and brandy, then topped with coffee ice cream and pink hawaiian sea salt*

## **Torched**

*Creamy marshmallow blended with dark chocolate atop graham cracker.*

*You will be treated to chefs wielding precision Brule' tools to "torch" your Smore's.*

# CARVING STATIONS



**CCLV** CONFERENCE CENTER  
OF LAS VEGAS

## **Beef Tenderloin**

peppercorn sauce, horseradish cream and artisan rolls

## **Bourbon Churrasco Steak Skewers**

angus skirt steak marinated for 48 hours, then char-grilled on skewers and served with a bourbon scented chimichurri sauce

## **Roasted Turkey Breast**

cranberry apricot chutney, herb aioli, artisan rolls

## **Garlic-Roasted Beef Strip Loin**

wild mushroom sauce, grain mustard, creamy horseradish sauce, artisan rolls

## **Blackened Prime Rib**

mushroom red wine demi-glace, creamy horseradish sauce, potato rolls

## **Honey Glaze Ham**

drunken cherry relish, artisan rolls

## **Bourbon Glazed Pork Tenderloin**

apricot mustard sauce, artisan rolls



### **TRAY PASSED**

#### **HOT OR COLD HORS D 'OEUVRES**

Choose 6 Hors d' oeuvres

1 piece of each hors d'oeuvre per person

Includes chef and servers

### **BUFFET STYLE**

#### **HOT OR COLD HORS D 'OEUVRES**

Choose 5 Hors d' oeuvres

2 pieces of each hors d'oeuvre per person

Includes china, silverware, chef and bussers

### **BUFFET**

One Salad, Two Sides, Two Entrees

Assorted rolls and butter

Includes china, silverware, chef and bussers

Dessert not included, \$3/piece additional

### **PLATED**

Option 1 – See Above

Option 2 – See Above

Option 3 – See Above

All options include chefs, servers & china/silverware/water goblets/wine glasses

### **CHEF BARS**

Price varies per Chef Bar per person

Ask your Sales representative

Includes Chef

ALL PRICING DOES NOT INCLUDE:

8.25% Sales Tax or 21% Service Charge