



**ELEVATIONS  
EXPERIENCES**  
— CATERING MENU —  
LAS VEGAS



# ELEVATIONS EXPERIENCES

— CATERING MENU —

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# HORS D'OEUVRES





# HORS D'OEUVRES

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## **Beef • Lamb • Game** \$6 PER PIECE

Filet of Beef Carpaccio Crostini *with horseradish crème*  
Beef Tartare Canapé *with quail egg*  
Lamb Kofta *with lemon-coriander yogurt*  
Bison Slider *with caramelized onion jam and gorgonzola*  
Nonna's Veal Meatball *with arrabiata sauce*  
Spicy Beef Bahn Mi Tostada *with gochujang aioli*

## **Poultry** \$5 PER PIECE

Thanksgiving Empanada *with turkey gravy*  
Maple Bourbon Chicken Lollipop  
Duck Confit Eggroll *with asian slaw and orange miso glaze*  
Adobo Chicken Pupusa *with roasted corn pico*  
Chicken Satay *with curried yogurt and cashews*  
Asian Chicken Salad Endive Cup

## **Seafood** \$6 PER PIECE

Crab Cake *with remoulade*  
Shrimp Cocktail *traditional or mexican style*  
Tuna Tartare *with avocado and wonton crisp*  
Maine Lobster Roll *with béarnaise*  
Smoked Salmon Rangoon *with dill dijonnaise*  
White Fish Ceviche *with plantain chips*

## **Pork** \$5 PER PIECE

Pork Belly Burnt Ends *with Xo sauce*  
Sesame Pork Gyoza *with red chili broth*  
Cuban Slider  
Hawaiian Pork *with pineapple skewer*  
Texas BBQ Sparerib  
Fig & Brie *with prosciutto chip*

## **Vegetarian** \$4 PER PIECE

Seasonal Vegetable Frittata *with crème fraîche*  
Zucchini Manicotti *with ricotta and pomodoro*  
Egyptian Hummus *with lotus root*  
Pimiento Grilled Cheese Bites  
Roasted Artichoke *with sun-dried tomato tapenade*  
Goat Cheese Croquettes *with cardamom honey*



# FOR THE TABLE

## FOR THE TABLE

SMALL 25 PEOPLE | MEDIUM 50 PEOPLE | LARGE 100 PEOPLE

### Charcuterie/Antipasto Board

Assorted Meats, Cheeses, Breads, Accoutrements

SMALL \$400  
MEDIUM \$650  
LARGE \$1100

### Fresh Fruit Display

Seasonal Fresh Fruit  
House Made Toppings & Sauces

SMALL \$350  
MEDIUM \$550  
LARGE \$900

### Vegetable Crudité

Seasonal Raw Vegetables  
House Made Dressings & Spreads

SMALL \$350  
MEDIUM \$550  
LARGE \$900



# **ACTION STATIONS**



# ACTION STATIONS

ALL STATIONS 90 MINUTES OF SERVICE | ONE ATTENDANT PER 40 PEOPLE | ATTENDANT \$175(+++) EACH

## Loaded Mashed Potato \$15 PP

Cheddar Cheese, Bacon Lardon, Green Onion, and Sour Cream

BRISKET \$5 PP

PULLED PORK \$4 PP

SMOKED CHICKEN \$3 PP

## Mexican Street Corn \$15 PP

Grilled Sweet Corn, Crema, Cotija Cheese, Hot Sauce, Cilantro

*Served In Cup or On The Cob*

## Mac 'N Cheese \$16 PP

Cavatappi Pasta with 3 Cheese Sauce

BRISKET \$6 PP

PULLED PORK \$5 PP

LOBSTER \$7 PP

## Pasta \$16 PP

Penne Pasta with Alfredo & Marinara Sauces

BRAISED SHORT RIB \$7 PP

SALMON \$6 PP

SHRIMP \$6 PP

## Self Serve Waffle Station \$16 PP

Buttermilk Waffle Batter

Toppings: Fresh Berries, Chocolate Chips, Whipped Cream, Honey Butter, Pecans, Banana, Maple Syrup, Powdered Sugar

## Self Serve Oatmeal Bar \$14 PP

Toppings: Brown Sugar, Apples, Cinnamon, Bananas, Pecans, Berries, Granola

## Omelet Station \$18 PP | CHEF REQUIRED

Toppings: Bell Pepper, Cheese, Mushroom, Spinach, Bacon, Onion, Ham, Jalapeño, Hot Sauce

## Ice Cream Sundae \$12 PP

Vanilla, Chocolate, Strawberry with Toppings and Sauces

HOMEMADE BROWNIES \$3 PP

EDIBLE COOKIE DOUGH \$3 PP

ADD A FLAVOR \$3 PP

## Bananas Foster Flambé \$17 PP

Shortcake, Sweet Bananas, Rum Sauce, Toasted Almonds



# BUFFETS





# BREAKFAST BUFFETS

ALL BUFFETS 50 PERSON MINIMUM | ICED TEA, WATER, COFFEE STATION | 90 MINUTES OF SERVICE INCLUDED

## Continental Breakfast \$23 PP

Scrambled Eggs  
Crispy Bacon  
Sausage Links  
Home Fries  
White or Wheat Bread *with Toaster Available*  
Assorted Fruits and Juices  
Whipped Butter and Jams

## Deluxe Continental \$28 PP

Buttermilk Pancakes  
Scrambled Eggs  
Crispy Bacon  
Sausage Links  
Home Fries  
Yogurt Parfaits  
White or Wheat Bread *with Toaster Available*  
Assorted Fruits and Juices  
Whipped Butter and Jams  
Maple Syrup

## On The Go \$19 PP

Bacon, Sausage and Potato Breakfast Burritos  
Green and Red Salsa  
Fresh Fruit Smoothies and Juices  
Choice of Fruit cup or Yogurt Parfait

## Brunch \$47 PP

Seasonal Fruit Display  
Granola and Fruit Parfait  
Fluffy Scrambled Eggs  
Bacon  
Sausage *link or patty*  
Home Fries  
Belgian Waffles  
French Toast  
Maple Syrup, Butter, Berry Compote, Cream

### Brunch Add Ons

BLOODY MARY BAR \$12 PP

MIMOSA BAR \$12 PP

OMELETTE STATION \$14 PP



# BUFFETS

ALL BUFFETS 50 PERSON MINIMUM | ICED TEA, WATER, COFFEE STATION | 90 MINUTES OF SERVICE INCLUDED

## From The South \$47 PP

House Salad with *bacon, egg, tomato, cheddar, ranch, honey mustard*  
Mashed Yukon Gold Potatoes  
Green Beans with *bacon*  
Braised Brisket Pot Roast  
Crispy Fried Chicken  
White Gravy  
Rolls  
Seasonal Fruit Cobbler

## Texas BBQ \$48 PP

Garden Salad with *cucumber, tomato, cheddar, crouton, ranch, balsamic vinaigrette*  
Cole Slaw  
Potato Salad  
Baked Beans  
Pulled Pork  
Smoked Brisket  
BBQ Sauce  
Rolls  
Banana Pudding

## Game Day \$38 PP

Hot Dogs  
Hamburgers  
Brats  
Brioche Buns  
Kettle Chips  
Potato Salad  
Baked Beans  
Fudge Brownies  
Appropriate Condiments

## South of The Border \$47 PP

Tortilla Chips  
Spanish Rice  
Borracho Beans  
Tequila Lime Fajita Chicken  
Carne Asada  
Warm Tortillas *flour or corn*  
Fire Roasted Salsa  
Guacamole  
Pico De Gallo  
Churros



# BUFFETS CONTINUED

ALL BUFFETS 50 PERSON MINIMUM | ICED TEA, WATER, COFFEE STATION | 90 MINUTES OF SERVICE INCLUDED

## Steakhouse \$67 PP

Caesar Salad  
Shrimp Cocktail with cocktail sauce and lemon  
Grilled Asparagus  
Herb-Roasted Fingerling Potatoes  
Airline Chicken Breast with pan jus  
Petite Filet with au poivre  
Rolls  
Chocolate Mousse with raspberry

## Ragin Cajun \$47 PP

Wedge Salad with blue cheese crumble, tomato, bacon, green onion, blue cheese dressing  
Red Beans and Dirty Rice  
Corn Maque Choux  
Braised Collard Greens with ham hock  
Blackened Salmon with lemon-fennel cream  
Pan-Seared Pork Chop with spiced apples and pan jus  
Sweet Corn Bread  
Beignet Bread Pudding with cognac caramel

## Italiano \$47 PP

Mixed Green Salad with tomato, red onion, black olive, red wine vinaigrette  
Antipasto Display  
Cavatappi Pasta with alfredo and pomodoro  
Chicken Piccata with capers and white wine sauce  
Braised Short Rib Bolognese  
Garlic Bread  
Tiramisu

## Box Lunches \$18 PP

SERVED WITH BOTTLED WATER, CONDIMENTS, NAPKINS

### Choice of One Sandwich or Wrap

Turkey & Cheddar on Wheat, with lettuce and tomato  
Ham & Swiss on White, with lettuce and tomato  
Buffalo Chicken & Pepper Jack, with lettuce  
Chicken Caesar on Flour Tortilla  
Hummus & Black Bean Wrap with sautéed vegetables

### Choice of One Side

Kettle Chips  
Potato Salad  
Fruit cup  
Garden Salad with lettuce, tomato, cucumber, crouton, balsamic vinaigrette

### Choice of One Dessert

Cookie assorted  
Brownie  
Blondie  
Lemon Bar



## BUFFETS CONTINUED

ALL BUFFETS 50 PERSON MINIMUM | ICED TEA, WATER, COFFEE STATION | 90 MINUTES OF SERVICE INCLUDED

### Soup & Salad \$22 PP

#### Choose 2

Chicken Tortilla  
Tomato Soup  
Baked Potato  
Chicken Noodle  
Corn Chowder

#### Choose 2

Greek with mixed greens, olive, tomato, feta, red onion, banana peppers, lemon poppyseed vinaigrette

Caesar with romaine, parmesan, garlic crouton, housemade dressing

Spinach with strawberries, pecans, goat cheese, balsamic vinaigrette

Garden with romaine, tomato, cucumber, croutons, cheddar cheese, ranch

Apple with mixed greens, green apple, walnuts, dried cranberries, red wine vinaigrette

### Soup & Sammich \$24 PP

#### Choose 2

Chicken Tortilla  
Tomato Soup  
Baked Potato  
Chicken Noodle  
Corn Chowder

#### Choose 2

Turkey & Cheddar on Wheat, with lettuce and tomato

Ham & Swiss on White, with lettuce and tomato

Buffalo Chicken & Pepper Jack, with lettuce

Chicken Caesar on Flour Tortilla

Hummus & Black Bean Wrap with sautéed vegetables

Grilled Cheese - 3 cheese

# PLATED BREAKFAST





# PLATED BREAKFAST

## Steak and Eggs \$34 PP

Petite Filet with Garlic Butter  
Sunny Side Up Eggs  
Roasted Tomato on the Vine  
Home Fries

## Chicken and Waffle \$30 PP

Southern Fried Chicken  
Peach Waffle  
Honey Butter  
Sriracha Maple Syrup

## French Toast \$28 PP

Battered Brioche  
Berries & Cream  
Maple Syrup  
Scrambled Eggs  
Choice of Bacon or Sausage

## Short Stack \$24 PP

Choice of 3 Pancakes *Buttermilk, Blueberry, Chocolate Chip*  
Whipped Honey Butter  
Maple Syrup  
Scrambled Eggs  
Choice of Bacon or Sausage

## The Cure \$22 PP

Fluffy Buttermilk Biscuits  
Sausage Gravy  
Scrambled Eggs  
Bacon  
Fresh Cut Fruit

### Breakfast Add Ons

BACON \$4 PP  
SAUSAGE LINK OR PATTY \$4 PP  
HOME FRIES -\$3 PP  
SCRAMBLED EGGS - \$5 PP  
BISCUITS & GRAVY- \$9 PP  
PANCAKES - \$3 PP



# PLATED DINNERS



# PLATED DINNERS

**4 COURSE DINNERS** START AT \$200 PP | DINNER INCLUDES CHOICE OF ONE STARTER, SALAD, ENTRÉE, & DESSERT | SUBSTITUTIONS MAY BE SUBJECT TO AN ADDITIONAL CHARGE

## Starters

Shrimp Cocktail *with cocktail sauce*  
Crab Cakes *with remoulade*  
Goat Cheese Croquettes *with cardamon honey*  
Pork Gyozas *with red chili broth*  
Roasted Artichoke *with sun-dried tomato tapenade*

## Salads

Caesar *with parmesan and croutons*  
Wedge *with blue cheese, tomato, bacon, green onion, blue cheese dressing*  
House *with tomato, cucumber, cheddar cheese, bacon, egg, honey mustard*  
Spinach *with strawberry, feta, pecan, balsamic vinaigrette*  
Italian Garden *with arugula, red onion, tomato, black olive, pepperoncini, herbed vinaigrette*  
Caprese *with mozzarella, tomato, basil, olive oil, balsamic reduction*

## Entrées

INCLUDES CHEF'S CHOICE OF VEGETABLE & STARCH

### Land

Roasted Airline Chicken Breast *with pan jus*  
Pan-Seared Pork Chop *with spiced apples*  
Center Cut Filet *with red wine demi-glace*  
Grilled New York Strip *with cognac cream*  
Roasted Lamb Chops *with mustard-thyme cream*

### Sea

Lobster Tail *with garlic butter*  
Blackened Redfish *with muniere sauce*  
Herb-Roasted Salmon *with lemon-dill buerre blanc*  
Bay Scallops *with sweet corn purée*  
Jumbo Shrimp *with New Orleans bbq sauce*

## Dessert

Carrot Cake  
Chocolate Mousse  
Key Lime Pie  
New York Style Cheesecake  
Strawberry Shortcake  
Tiramisu





# CARVING STATIONS



# CARVING STATIONS

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**ALL STATIONS** 90 MINUTES OF SERVICE | ONE ATTENDANT PER 40 PEOPLE | ATTENDANT \$175(++ ) EACH

## **Tenderloin** \$595 | SERVES 25

Roasted Beef Tenderloin  
Sautéed Mushrooms  
Caramelized Onion  
Bleu Cheese Crumble  
Carving Rolls

## **Steamship Round** \$900 | SERVES 100

Au Jus  
Homemade Mustard, Horseradish Cream  
Carving Rolls

## **Bone-in-Ham** \$400 | SERVES 25

Vanilla-Maple Glaze  
Parsley Mustard Sauce  
Carving Rolls

## **Leg of Lamb** \$575 | SERVES 25

Red Wine Demi-Glace  
Braised Vegetables  
Rustic Loaf

## **Smoked Prime Rib** \$575 | SERVES 25

Au Jus  
Sautéed Mushrooms  
Caramelized Onion  
Horseradish Cream  
Carving Rolls

## **Texas BBQ** SERVES 25

Homemade BBQ Sauce  
Pickle Spear, Onion, Jalapeño  
White Bread

### **Choose:**

Brisket \$550  
Smoked Chicken \$500  
Smoked Sausage \$475

## **Seafood Bar** \$2100 | SERVES 100

Shrimp  
Oysters  
Lobster  
Seasonal Crab Legs & Claws  
Mignonette, Cocktail Sauce, Horseradish  
Crackers

# CANNABIS FRIENDLY SELECTIONS





# CANNABIS FRIENDLY SELECTIONS

ALL MENUS START AT \$275(++) PER PERSON | SUBSTITUTIONS MAY BE SUBJECT TO AN ADDITIONAL CHARGE | MAXIMUM 20 GUESTS

## Asian

Beef Tataki with ponzu, daikon, and serrano  
Cucumber Sunomono with red onion, sesame, and carrot  
Miso Soup with mushroom, scallion, and tofu  
Crispy Skin Snapper with ginger hoisin, and eggplant  
5 Spice Braised Pork Belly with roasted vegetables  
Matcha Pound Cake with candied almonds, and dark chocolate

## Southern

Fried Green Tomatoes with buttermilk ranch  
BLT Wedge Salad with bacon lardon, tomato, and blue cheese  
Shrimp & Grits with white cheddar grits, blackened prawns, and butter sauce  
Crispy Chicken with peach waffle, hot honey, and whipped cream  
Smothered Pork Chop with collard greens, potatoes, and mushroom gravy  
Smoked Bourbon Chocolate Chip Pecan Pie

## Mexican

Ceviche with snapper, avocado, and tomato  
Tamale with braised duck, and roasted corn pico  
Nopales with lime, oregano, and cilantro  
Octopus with chorizo, crispy yuca, and tomatillo  
Pastor Pork with pineapple, cilantro, and charred onion  
Horchata Flan with chipotle chocolate

## Italian

Filet of Beef Carpaccio with arugula, parmesan, and honey gastrique  
Gnocchi with brown butter, italian sausage, and kale  
Farro Salad with radish, onion, and lemon  
Chicken Cacciatore with parsnip, turnip, and tomato  
Short Rib Bolognese with pappardelle, and cipollini onion  
Torrone Semifreddo with hazelnut, honey, and hot fudge



# CANNABIS FRIENDLY SELECTIONS

## CONTINUED

ALL MENUS START AT \$275(++) PER PERSON | SUBSTITUTIONS MAY BE SUBJECT TO AN ADDITIONAL CHARGE | MAXIMUM 20 GUESTS

### Steakhouse

Colossal Shrimp with cocktail sauce, horseradish, and lemon

Croquettes with goat cheese, whipped honey, and cardamom

Grilled Caesar Salad with red pepper caesar dressing, parmesan, and croutons

Halibut with cassoulet, morel mushroom, and bacon lardon

Filet Oscar with crab, asparagus, and bearnaise

Pot De Creme with brandy, whipped cream, and white chocolate

### Mediterranean

Falafel with tahini, lemon, and herbs

Fattoush Salad with cucumber, tomato, radish, and pita

Dolmas with beef, eggplant, and rice

Shakshuka with grouper, tomato, and peppers

Leg of Lamb with cous cous, and tzatziki sauce

Baklava with pistachio, fig, and lemon syrup

### Brunch

Parfait with greek yogurt, granola, and honey

Avocado Toast with sourdough, pickled red onion, and cotija

Frittata with mushroom, spinach, and peppers

Bagel & Lox with herbed cream cheese, capers, and cucumber

Steak Frite with potatoes, blistered tomato, and garlic butter

Strawberry shortcake with homemade biscuit, macerated strawberry, and chantilly creme

### French

Chicken Liver Pate with mustard, blueberry compote, and toast points

Chevré Salad with honey, walnut, bacon lardon, and crouton

French Onion Soup with gruyere, and croutons

Sole Meunière with butter, lemon, and parsley

Beef Bourguignon with onion, mushroom, and red wine

Champagne Pear Tartlet



# BAR SERVICES

## **Host Bar** PRICES EXCLUDE TAX & SERVICE CHARGE

### **Beer & Wine**

*Domestic & import beers, house wine (red, white, blush), house champagne, assorted juices & soft drinks*

2 HOURS \$40 PP | 3 HOURS \$50 PP | 4 HOURS \$60 PP

### **Well**

*Skyy Vodka, Castillo Rum, Crystal Palace Gin, Juarez Tequila, Wakefield Whiskey (or like brands), domestic & import beers, house wine (red, white, blush), house champagne, mixers, mineral water, assorted juices & soft drinks*

2 HOURS \$45 PP | 3 HOURS \$55 PP | 4 HOURS \$65 PP

### **Call**

*Absolut Vodka & Absolut Vodka Flavors, Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Jack Daniels Whiskey, Jameson Whiskey (or like brands), domestic & import beers, house wine (red, white, blush), house champagne, mixers, mineral water, assorted juices and soft drinks*

2 HOURS \$60 PP | 3 HOURS \$70 PP | 4 HOURS \$80 PP

### **Premium**

*Grey Goose Vodka, Ketel One Vodka, Bombay Sapphire Gin, Makers Mark, Hennessy VS, Patron Silver (or like brands), domestic & import beers, premium variety of our fine selection of wines, La Marca Prosecco, mixers, mineral water, assorted juices and soft drinks*

2 HOURS \$70 PP | 3 HOURS \$80 PP | 4 HOURS \$90 PP

## **Ticket Bar** PRICES EXCLUDE TAX & SERVICE CHARGE UNUSED TICKETS PRE-PURCHASED ARE NON-REFUNDABLE

**Call Brand** \$12 PER TICKET

**Premium Brand** \$16 PER TICKET

## **Satellite Bartender Fees**

MAY APPLY BASED ON STYLE OF SERVICE

4 HOUR MINIMUM \$195 | ADDITIONAL HOURS \$45 EACH |  
OVER EIGHT HOURS \$65 PER HOUR

# MEET OUR CHEF



## **Chef Jordan Savell**

Chef Jordan Savell is a former first responder out of Ft. Worth, Texas, but soon realized her passion was in the culinary industry. She was sous chef for Eddie V's, and the Oceanaire in Ft. Worth, then became a sensation after her run on Hell's Kitchen Season 19 where she finished 7th out of 18 contestants. Chef Jordan took her talent and started up Bullfish Foods Food Truck where she catered for some of the biggest events in Texas.

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# TERMS & CONDITIONS

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## Event Orders

Event orders must be signed and returned to the event manager with your preliminary attendance no less than 10 business days prior to your event date. Final guarantee of attendance is due by noon, 3 business days prior to your event. This will be considered a guarantee for which you will be charged even if fewer guests attend with the exception being if attendance number exceeds your guarantee. Should the group's attendance exceed the final guarantee, Elevations reserves the right to offer alternate menu options at a higher menu price in order to accommodate group's last minute changes.

## Additional Fees

China and flatware may be provided for In-Home Private Dining Experiences by Elevations for up to 20 guests for an additional \$100 charge which is subject to service charge and tax.

## Dietary Restrictions

With a 7 day advance notice, Elevations will gladly honor dietary restrictions such as vegetarian, vegan, gluten free and food allergies requirements.

## Pricing

Pricing is subject to change without notice. A 23% taxable service charge and prevailing sales tax will be added to all food and beverage.

Elevations Venue Rental is subject to 23% taxable service charge. Attendants pricing is subject to 23% taxable service charge prevailing sales tax. Pricing, service charge, and tax subject to change.

## Timing

Buffet & Station Pricing is based on 90 minutes of service.

## Weather

Weather calls will be made for outdoor events 24 hours prior to event start time. Should the chance of precipitation be higher than 40% the weather call will be made in favor of an indoor location (if available).

## Cannabis Friendly Selections

Each course is microdosed with a cannabis-infused finishing oil, spice, or garnish. Cannabis option only available with in-home catering services at this time.



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