



CATERING MENU



CATERING TERMS & CONDITIONS

- ❖ A minimum catering order of \$750 and 40 pieces per item is required for catering service.
- ❖ Catering minimums are shown throughout the menu. These must be followed accordingly.
- ❖ Final catering numbers are required 14 days prior to the event date. This number is not subject to reduction. Catering may be increased up to 3 days prior to the event date.
- ❖ Items are served with upgraded plastic plateware and flatware. Should you request upgraded china, silverware and linen or require additional staff, or rentals there will be an additional cost. Some details are below:
 - Catering Labor
 - 1 server included up to 50 people or 200 pieces total or 5 different items (whichever is greater)
 - 2 servers included up to 100 people or 400 pieces or 8 different items (whichever is greater)
 - 1 extra server at \$125 for up to 150 people or 600 pieces or 10 different items (whichever is greater)
 - 2 extra servers at \$125 each for more than previous
 - Upgraded China, silverware or linens – ask for pricing.
- ❖ All catering and services will be secured and contracted through Minus5.
- ❖ Catering order is subject to an 8.375% Sales Tax and 23% Service Charge.

Cold Passed or Stationed Appetizers

40 Piece Minimum (Priced Per Piece)

**** (GF) = Gluten Free, (DF) = Dairy Free, (V) = Vegan, (VG) = Vegetarian**

May be served in the ICEBAR

Beef & Pork

Antipasti Charcuterie Skewers ** (GF)****

- cured salami, provolone, olive, pickled vegetable

Classic Deviled Eggs ** (GF)****

- applewood smoked bacon, chive, crema, roasted red pepper

Poultry

Lemon Herb Chicken Salad Cups ** (DF)****

- phyllo, raspberry jam, celery leaf

Smoked Turkey Pinwheels

- smoked gouda, cranberry cream cheese

Seafood

Ahi Poke Cucumber Bites ** (GF, DF)****

- lemon ginger aioli

Caviar Blini

- sturgeon roe, dill cream cheese, pickled red onion, egg

Hamachi Crudo ** (GF, DF)****

- mango habanero coulis, wildflower honey

Mini Shrimp Cocktail ** (GF, DF)****

- lemon, fresh horseradish

Oysters in a Half Shell ** (GF, DF)****

- mignonette, horseradish, lemon

Salmon Tartar Mini Tacos ** (DF)****

- wonton crisp, burnt mole, pineapple salsa

Seared Ahi Tuna ** (GF, DF)****

- wonton crisp, ponzu, wasabi aioli, candied jalapeno

Shrimp Ceviche ** (GF, DF)****

- aguachile, serrano, plantain chip

Smoked Salmon Bagel Bites

- dill crème fraiche, chive, pickled onion, caper berry

Smoked Salmon Cucumber Cups ^{}(GF)**

- dill cream cheese

Vegetarian

Cucumber Hummus Cups ^{}(GF, DF, VG)**

- garlic chip, walnut pesto, tapenade

Mini Guacamole Dippers ^{}(DF, V)**

- lime, tri colored tortilla

Mozzarella + Heirloom Tomato Skewers ^{}(GF, VG)**

- basil, honey balsamic

Seasonal Fresh Fruit Skewer ^{}(GF, VG)**

- mint, wildflower honey yogurt

Spinach Crème Cheese Crostini ^{}(VG)**

- artichoke, olive tapenade, roasted bell pepper

Vegetable Crudité Cups ^{}(GF, VG)**

- yogurt ranch, celery leaf, herbs

Watermelon & Goat Cheese “Pop” ^{}(GF, VG)**

- port wine poached pear, balsamic

Hot Passed or Stationed Appetizers

40 Piece Minimum (Priced Per Piece)

^{}(GF) = Gluten Free, (DF) = Dairy Free, (V) = Vegan, (VG) = Vegetarian**

Beef & Pork

Andouille Sausage + Pepper Skewer ^{}(GF)**

- pesto, cherry tomato

Bacon Wrapped Bacon ^{}(GF, DF)**

- pork belly confit, black garlic aioli

Bacon Wrapped Stuffed Dates ^{}(GF)**

- gorgonzola, chorizo, chipotle aioli

BBQ Beef Meatballs

- lime crème fraiche, roasted salsa

Beef Picadillo Empanadas

- bourbon BBQ sauce, onion straws, sour cream

Beef Sliders

- Hawaiian rolls, bacon jam, Bibb lettuce, horseradish aioli

Crispy Fried Deviled Eggs ^{}(GF)**

- applewood smoked bacon, chive, crema

Grilled Pepper Crusted Beef ^{}(DF)**

- chimichurri, red onion jam, toast point

Italian Sausage Pizza Bites

- pepper relish, ricotta

Mini Chile Relleno

- ground pork picadillo, queso, tomatillo salsa, lime crema

Roasted Pork Tenderloin Crostini ^{}(DF)**

- honey mustard glaze, apple relish

Poultry

Buffalo Chicken Nuggets

- blue cheese, apricot jelly, celery

Chicken Bacon Ranch Croquettes

- house made ranch

Chicken + Pepper Jack Quesadillas

chipotle mayo

Chicken Tinga Tamale Bites ^{}(GF)**

- chipotle slaw, crema, lime

Fried Chicken + Waffle Bites ^{}(DF)**

- maple Bourbon Syrup

Lamb + Feta Meatballs

- tomato jam, tzatziki, mint

Seared Duck Breast Crostini ^{}(DF)**

- Mango Habanero Chutney

Spicy Chicken Satay ^{}(DF)**

- scallion, carrot, peanut ginger sauce

Seafood

Bacon Wrapped Scallops ^{}(GF, DF)**

- orange marmalade

Blackened Shrimp Polenta Cake ^{}(GF, DF)**

- andouille sausage jam, scallion

Coconut Crusted Shrimp ^{}(DF)**

- sweet chile sauce

Crab Imperial Stuffed Mushrooms ^{}(GF)**

- spinach, parmesan

Lobster Mac and Cheese Fritters

- bacon jam, sage

Mini Crab Cakes

- spicy creole remoulade, micro green

Vegetarian

Mini Vegetable Spring Roll ^{}(GF, DF, V)**

- plum sauce

Parmesan Crusted Asparagus ^{}(VG)**

- romesco, lemon, balsamic

Spinach + Feta Spanakopita ^{}(VG)**

- tomato jam

Spinach + Parmesan Stuffed Mushrooms ^{}(GF, VG)**

- fresh herbs

Three Cheese Mac and Cheese Bites ^{}(VG)**

- tomato jam

Sandwich Platters

40 Piece Minimum (Priced Per Piece)

Assorted Tea Sandwich Platter - chicken salad, egg salad, tuna salad, turkey, ham

Carolina Pulled Pork Biscuits -BBQ slaw, house made pickles, onion straws

Chicken Salad - croissant, raspberry walnut jam, celery leaf salad

Corned Beef + Pastrami Rubeen - marble rye, swiss, choron sauce, pickle relish

Grilled Vegetable Wrap - heirloom tomato, herb pesto, goat cheese, lemon aioli

Herb Roasted Chicken Breast - whole grain, LTO, lemon marmalade, brocomole

Hoisin Glazed Pork Belly Banh Mi - pickled veggies, pea shoots, chile lime mayo

House Cured Salmon BLT – applewood bacon, heirloom tomato, dill citrus aioli

Italian Cured Meat - ciabatta, buffalo mozzarella, pesto mayo, roasted pepper

Lamb Meatball Sliders – goat cheese, tomato jam, mint, chimichurri, Hawaiian roll

Roast Beef + Aged Cheddar - red onion jam, horseradish drizzle, arugula, crispy shallot

Rosemary Ham + Smoked Gouda - focaccia, horseradish mustard, frisse, pickled onion

Smoked Turkey Wrap – dill Havarti, honey citrus mayo

Southwestern Chicken Lettuce Wraps - black bean + corn salsa, avocado, chipotle crema

The Ultimate Grilled Cheese - tomato tapenade, watercress

Display Station Platters

40 Piece Minimum (Priced Per Person)

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Antipasti Pasta Salad

rotini, cured meats + cheese, pickled veggies, pesto

Asian Rice Noodle Salad ** (DF, VG)****

green beans, radish, mango, spicy peanut miso vinaigrette

Assorted Fresh Fruit Display ** (GF, DF, V)****

seasonal melons, berries and stone fruit

Caprese Salad Platter ** (GF, VG)****

buffalo mozzarella, heirloom tomato, basil oil, balsamic

Charcuterie Meat + Cheese Board

jams, compotes, assorted crackers, olive bar

Chilled Seafood Tower ** (GF, DF)****

oysters, shrimp, lump crab, mussels, crab legs, lobster, assorted accoutrements

Chopped Fruit Salad ** (GF, DF, V)****

shaved ginger, mint, lime

Grilled Seasonal Vegetable Platter ** (GF, DF, V)****

fine herbs, lemon zest, romesco sauce

House Made Dill Potato Chips ** (GF, DF, VG)****

stone ground mustard aioli

House Smoked Salmon Gravlax Platter

dill cream cheese, bagel chips, lemon, capers

Jumbo Shrimp Cocktail ** (GF, DF)****

preserved lemon, spicy cocktail sauce

Raw Vegetable Crudité Platter ** (GF, VG)****

yogurt ranch, celery leaf, herbs

Spinach + Artichoke Dip ** (VG)****

toasted pita, sherry, sundried tomatoes

Desserts

40 Piece Minimum (Priced Per Piece)

Assorted Cookies - Chef's selection

Assorted Mini Cheesecake

Assortment of Mini Pastries

Carrot Cake Pops - maple bourbon anglaise

Mini Creme Brûlé - stone fruit compote, mint

Birthday Cake - custom design, flavor and writing - *per person*

Donut Bar – *per person* (\$150 Chef fee applies)

Flambé Station - bananas foster or cherries jubilee - *per person* (\$150 Chef Fee Applies)

THANK YOU

For more information please contact:
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We are happy to assist with your selections should you need our guidance.

****Custom Menus/Items Available Upon Request****
****International Themed Menus Available Upon Request****