

# Beverage & Catering Menu





# BEVERAGE PACKAGE OPTIONS

## Ice Lounge

Full venue buy-outs include 1 drink per guest per hour in room rental & production fee packaging.

ADDITIONAL DRINKS IN ICE LOUNGE ARE AS FOLLOWS:

- 1 Drink \$10.00 per person
- 2 Drinks \$20.00 per person

ON CONSUMPTION IS AVAILABLE FOR GROUP EVENTS

## Open Bar

- On call \$26 per person/ per hour
- Premium \$31 per person/ per hour
- Select premium \$36 per person/ per hour

SHOTS ARE NOT INCLUDED IN ABOVE OPEN BAR PACKAGES

Patrons agree to comply with all alcoholic beverage statuses of the state of Nevada and hold minus 5 blameless for any infractions thereof.

All bartender fees & costs are included in room rental & production fees for buy-outs.

A 23% service charge is applicable to all group sales packages.



# CATERING TERMS & CONDITIONS

Minus5 is happy to provide catering for pre-booked groups through the outside service of Tirzo's Bistro and Catering.

A minimum catering order of \$100++ is required.

All hors d'oeuvres orders must be secured in 25 piece increments.

Final numbers for catering are required 5 days in advance of event date. This number is not subject to reduction.

Should your event require additional staff or rentals you will be made aware in advance by your Minus5 Sales manager. Additional costs are to be secured in the contract and paid by client.

All catering and services will be secured and contracted through Minus5.

Hors & cold d'oeuvres available in the Lodge for both private and reserved parties. Passed cold hors d'oeuvres and seafood displays available only during private events in the Ice Lounge.

\* All orders with less than 100 pieces will be charged an additional 30% per piece.

# COLD HORS D'OEUVRES

On a per piece basis (25 piece minimum)	0-100	100+
Salmon & Cucumber Lollipops	\$3.13	\$2.39
Cucumber Cup filled with Hummus	\$2.83	\$2.17
Crab Salad Shooter	\$4.38	\$3.37
Southwest Chicken Tortilla Cup	\$2.78	\$2.14
Blue Cheese Chicken Salad on Endive	\$3.50	\$2.69
Lobster Slider	\$3.80	\$2.92
Pear, Almond & Gorgonzola Tartlets *	\$2.73	\$2.09
Bruschetta with Tomato, Eggplant & Mozzarella	\$3.01	\$2.32
Mini Fruit Skewer	\$2.53	\$1.94
Antipasto Skewer	\$3.22	\$2.47
Goat Cheese Croustini	\$2.63	\$2.17
Cuban Cristo	\$1.85	\$1.43
Grilled Chicken with Mango Chutney on Endive	\$3.22	\$2.47
Protobello & Mushroom Tart *	\$2.83	\$2.17
Vegetable Tartlet *	\$2.92	\$2.24
Strawberries with Black Pepper Cream Cheese *	\$2.83	\$2.17
Canapé of Chicken, Artichoke & Sun Dried Tomato	\$3.01	\$2.32
Thai Beef Spring Roll	\$3.50	\$2.69
Lemongrass Mini Spring Roll with Chicken	\$3.50	\$2.69
Roast Beef and Brie on Brioche Toast Tomato and Horseradish Marmalade	\$4.19	\$3.22
Seared Ahi on Lotus Crisp	\$3.40	\$2.62
Mini Skewer-Tomato & Mozzarella	\$2.63	\$2.02
Asian One Bite Spoon-Sesame Ahi Tuna	\$3.28	\$2.52
Wild Mushroom, Crostini, Stilton Cheese Crumble	\$3.08	\$2.37



# COLD HORS D'OEUVRES

The following hors d'oeuvre items are available inside the Ice Lounge & the Lodge.

*Note: Ice Lounge hors d'oeuvres are only available for private functions.*

*Extra staff may be required for Ice Lounge hors d'oeuvres.*

On a per piece basis (25 piece minimum)	0-100	100+
Oyster Shooters	\$4.12	\$3.16
Shrimp Canapés	\$2.91	\$2.24
Ceviche	\$3.37	\$2.59
Stone Crab Salad Stuffed Tomato with Dijon Dressing	\$4.85	\$3.74
Shrimp Louie Stuffed Tomato	\$3.37	\$2.59
Lobster Brandy Mayonnaise Sauce Stuffed Tomato	\$4.12	\$3.16
Cream Cheese with Fresh Fruit Bites	\$2.63	\$2.01
Pesto Crostini	\$2.62	\$2.01

# HOT HORS D'OEUVRES

**Please note that due to climate integrity, hot hors d'oeuvres can only be served in the Lodge portion of the venue.**

**Please allow for an additional \$50 for hot hors d'oeuvres for cooking on the premises.**



# HOT HORS D'OEUVRES

On a per piece basis (25 piece minimum)	0-100	100+
Chicken Pot Pie	\$2.24	\$1.73
Vegetable Empanadas *	\$2.63	\$2.02
Chicken Quesadillas	\$1.87	\$1.44
Mojito Crab Cakes	\$3.22	\$2.47
Beef Wellington	\$3.22	\$2.47
BBQ Chicken & Cheddar Biscuits	\$2.77	\$2.13
Jalapeño Wantons	\$2.77	\$2.13
Beef Croquettes	\$2.14	\$1.64
Mini Southwest Chicken Skewers	\$2.77	\$2.13
Chicken Corn Dogs	\$2.32	\$1.78
Beef Wrapped in Phyllo	\$2.92	\$2.24
Beef Jalapeño Firecrackers	\$2.62	\$2.01
Lobster Corn Dog	\$3.22	\$2.47
Buddha Delight Vegetable Egg Roll *	\$3.62	\$2.78
Curried Chicken Somosa	\$2.92	\$2.24
Boursin & Spinach Stuffed Mushroom Caps	\$3.22	\$2.47
Mini Skewers-Bacon Wrapped Shrimp	\$3.60	\$2.77
Brie & Comte Puffs	\$1.55	\$1.20
Chicken Coconut Skewers	\$2.73	\$2.09

# STATIONS & PLATTERS

40 person minimum	Per Person
Seasonal Fruit & Cheese Presentation	\$8.63
Prime Rib Carving Station	\$21.79
Turkey Carving Station	\$19.49
Roast Beef Carving Station	\$19.49
Pasta Station	\$29.90
Vegetable Crudities	\$5.46
Antipasto	\$8.05
Mediterranean	\$8.05
Sculpted Atlantic Salmon	\$16.10
Jumbo Shrimp Cocktail	\$13.80
Chilled Deluxe Seafood	\$27.60

Please note that customized displays and stations are available upon request.

# DESSERTS

On a per piece basis (25 piece minimum)	0-100	100+
Fruit Tartlet	\$2.99	\$2.30
Cheesecake Lollipops	\$2.39	\$1.84
Petit Fours	\$2.99	\$2.30
Crème Brulee	\$3.74	\$2.88
Chocolate Mousse	\$3.74	\$2.88
Celebration Cake (Includes Piping Bag for written message & candles)	-	\$13.80
Mini Rainbow Mousse Martini	\$3.37	\$2.59

Please note that all desserts are mini.



# BUFFET

50 person minimum

\$30.48 Per Person

## CHOICE OF 2 ENTREES

Chicken Milanese  
Chicken Enchiladas  
Chicken Cordon Bleu  
Cilantro Lime Chicken  
Chicken Marsala  
Crusted Roast Beef with Rosemary Au Jus  
Spaghetti Bolognese  
Spaghetti with Meatballs  
Three Cheese Ravioli  
Tortellini with Mushroom Sauce  
Eggplant Parmesan  
Homemade Lasagna  
Bistro Steak with Green Peppercorn Sauce

## SALAD CHOICES

Caesar Salad  
Bistro Mixed Green Salad with Poppyseed Dressing  
Bib Lettuce, Red and Green Apples Tossed in Apple Vinaigrette  
Tuscan Pasta Salad  
Tomatoes of all Colors and Sized with Fresh Mozzarella, Basil and Vinaigrette Dressing  
Mixed Field Greens Topped with Gorgonzola Cheese and Fresh Pair with French Vinaigrette



# UPGRADED BUFFET

50 person minimum

\$33.93 Per Person

## CHOICE OF 2 ENTREES

Pork Tenderloin with Brandy Peppercorn Sauce  
Sautéed Tilapia with Tarragon Sauce  
Roasted Cod with Basil Pesto Crust  
Mahi Mahi with Lobster Sauce  
Provençal Garlic Shrimp Fettucini  
BBQ Brisket

## SALAD CHOICES

Caesar Salad  
Bistro Mixed Green Salad with Poppyseed Dressing  
Bib Lettuce, Red and Green Apples Tossed in Apple Vinaigrette  
Tuscan Pasta Salad  
Tomatoes of all Colors and Sized with Fresh Mozzarella, Basil and Vinaigrette Dressing  
Mixed Field Greens Topped with Gorgonzola Cheese and Fresh Pair with French Vinaigrette



# PLATED DINNER MENU

Choice of One Entree \$55++ Per Person  
Guests Choose Entree \$66++ Per Person

## SALAD

Caesar Salad

with rye croutons and roasted garlic dressing

Caprese

Tomatoes, Buffalo Mozzarella, Fried Basil, finished with a Balsamic Reduction

## ENTREE

Roasted Airline Chicken Breast with a Hunters Sauce (white wine tomato mushroom sauce)

Pan seared Salmon with an Olive Tapenade

Grilled Filet Mignon topped with a Tomato Horse Radish Marmalade

\*All Entrees served with goat cheese whipped potatoes and seasonal vegetables\*

## DESSERTS

New York Style Cheesecake topped with a Strawberry Balsamic Sauce

Chocolate Peanut Butter Pie

# THANK YOU!

For more information please contact:

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