

LUXOR®

L A S V E G A S

Hospitality Menu

Platters

All platters to serve up to 20 people, and are available in full and half size platters.

Market Vegetable Crudité	110.00
Sliced Seasonal Fruits	220.00
Domestic and Imported Cheeses	240.00
Baked Brie en Croûte	120.00
Smoked Salmon	180.00
Cured Meat and Marinated Vegetables	300.00
Assorted Sushi	300.00
60 Pieces –Magaro (tuna), hamachi (yellow tail), california rolls	
Chilled Seafood Display	425.00
Shrimp, crab legs, green mussels	

Cold Hors d'oeuvres

Minimum 25 pieces per order

Crab salad, lemon dressing	4.50
Tomato bruschetta, baby mozzarella	4.00
Smoked salmon crustini	4.25
Tuna tartare, cucumbers	4.75
Prosciutto and melon skewers	4.00
Lobster medallions, mango salad	5.00
Beef tenderloin, Brie, spicy mustard	4.50

Hot Hors d'oeuvres

Minimum 25 pieces per order

Bacon wrapped shrimp	5.75
Beef tenderloin tips, béarnaise	5.75
Mini beef wellingtons	4.00
Chicken-panko skewer, peanut sauce	4.00
Mozzarella-risotto cakes, spicy tomato sauce	4.00
Mini fried won ton, hoisin sauce	3.75
Corn crab empanada, corn relish	3.75
Hibachi beef skewer, green onion	4.25
Chef's assorted dim sum, sweet chili sauce	4.25
Mini assorted quiche	3.75

Buffets

For groups of 10-40
Pricing is per person

Continental #1

16.00

Orange juice, apple juice, coffee and tea
Danish, muffins, scones and croissants

Continental #2

20.00

Orange juice, apple juice, coffee and tea
Danish, muffins, scones and croissants
Whole fruit display
Yogurt and granola

All American

26.00

Orange juice, coffee and tea
Danish, muffins, scones and croissants
Sliced fruit display
Yogurt and granola
Scrambled Eggs with herbs
Bacon and sausage
Country potatoes

Deli

28.00

Black forest ham, turkey, bressola, salami
Swiss and cheddar cheese
Lettuce, tomatoes, pickles and olives
Garden green salad
Coleslaw
Cookies and brownies

Deluxe Fare

35.00

Seared salmon with sautéed spinach, tomatoes,
olive oil, lemon zest
or herb-roasted chicken breasts
Jasmine rice *or* oven roasted potatoes with herbs
Sautéed seasonal vegetables
Garden green salad and mozzarella tomato salad
Fresh baked rolls and butter
Bailey's marbled cheesecake *or* Mocha crème
brulee

The Ambassador

39.00

Roasted tenderloin of beef
Confit shallots and mushrooms
Tarragon aioli
Fingerling potatoes *or* mashed red skin potatoes
Arugula, white bean, and oven-dried tomato
salad, roasted garlic dressing
Fresh baked rolls and butter
Velvet chocolate tart

Caesar Salad

26.00

Hearts of romaine spears
Marinated chicken and garlic shrimp
Shaved Parmesan and focaccia croutons
Fresh baked rolls and butter
Canoli and cream puffs

Build Your Own Buffet

Breakfast items

Ham and cheese croissant	8.50
Scrambled eggs	5.50
Bacon or sausage	8.00
Country potatoes	6.50
Scones and honey	5.50
Bagels and Cream Cheese	6.00
Pastries	4.00
Muffins, danish, or crossaints	
Carafe of Juice	10.00
Orange, apple, grapefruit, cranberry, V-8, pineapple	
Gallon of coffee or tea	45.00
Half gallon of coffee or tea	30.00

Salads

Arugula, white bean, and tomato, basil dressing	8.50
Traditional Caesar salad, parmesan, herbed croutons	8.50
Spinach, sun dried tomato, and feta salad	8.50
Garden green salad, cucumbers, tomatoes	8.50

Vegetables and Sides

Roasted fingerling potatoes	6.50
Mashed red skinned potatoes	6.50
Jasmine Rice	6.50
Sautéed seasonal vegetables	6.50
Grilled asparagus	7.00

Snacks

Bowl of Fresh Tortilla Chips & Salsa	36.00
Bowl of Kettle Chips & Ranch Dip	23.00
Assorted Finger Sandwiches (per dozen)	26.00
14" Cheese Pizza (includes 2 toppings)	20.00

Action Station

Slow-Roasted Prime Rib of Beef Natural jus, horseradish crème, rolls Serves 20-25	400.00
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Apricot-Chili Glazed Turkey Breast Cranberry chutney, freshly baked rolls Serves 20-25	280.00
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Pasta Station

Fusilli and Penne Pasta, Marinara, cream sauce Roasted peppers, olives, artichokes, chicken, sausage, mushrooms, rock shrimp, tomatoes Garlic Bread Serves 15-20	250.00
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Pre-sliced Meat add	25.00
Culinary attendant fee	200.00

Desserts

Large cookies	2.50
Small cookies	1.50
Small brownies	2.00
Sweet cream Canoli	3.50
Velvet chocolate tart	4.50
Mocha crème brulee	4.50
Assorted cheesecake	4.50

Plain with Berries, Chocolate,
Bailey's, Amaretto

Special occasion cakes

Call for pricing