

# LUXOR®

L A S V E G A S

## IN ROOM DINING Hospitality Menu

### Platters

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

<b>Market Vegetable Crudité</b>	<b>140.00</b>
<b>Sliced Seasonal Fruits</b>	<b>140.00</b>
<b>Domestic and Imported Cheeses</b>	<b>240.00</b>
<b>Smoked Salmon</b>	<b>150.00</b>
<b>Assorted Sushi</b>	<b>250.00</b>
60 Pieces –Magaro (tuna), Hamachi (yellow tail), California rolls	
<b>Shrimp Display-75 pieces</b>	<b>425.00</b>
<b>Assorted Crustini</b>	<b>240.00</b>
40Pieces -- Smoked Salmon & Asparagus, Mixed Olive & Ricotta Cheese, Avocado & Cream Cheese, Artichoke & White Bean	
<b>Mini Thai Chicken Lettuce Wraps (40 piece)</b>	<b>100.00</b>

### Cold Hors d'oeuvres

Minimum 25 pieces per order

<b>Tomato &amp; Baby Mozzarella Caprese Skewers</b>	<b>4.00</b>
<b>Prosciutto and melon skewers</b>	<b>4.25</b>
<b>Lobster medallions, mango salad</b>	<b>7.00</b>
<b>Beef tenderloin, Brie, spinach, w/spicy mustard Sliders</b>	<b>7.00</b>
<b>Shrimp Ceviche in tortilla cups</b>	<b>4.50</b>

### Hot Hors d'oeuvres

Minimum 25 pieces per order

<b>Bacon wrapped shrimp</b>	<b>6.50</b>
<b>Beef tenderloin medallions, béarnaise</b>	<b>13.00</b>
<b>Mini beef wellingtons</b>	<b>4.25</b>
<b>Chicken-panko skewer, peanut sauce</b>	<b>4.25</b>
<b>Mozzarella-risotto cakes, spicy tomato sauce</b>	<b>4.00</b>
<b>Mini fried won ton, hoisin sauce</b>	<b>3.75</b>
<b>Hibachi beef or chicken skewer, green onion</b>	<b>4.25</b>
<b>Chef's assorted dim sum, sweet chili sauce</b>	<b>4.25</b>
<b>Mini assorted quiche w/crème fraiche</b>	<b>3.75</b>
<b>Corn tartlets w/chipotle bbq pork</b>	<b>4.00</b>
<b>Mac &amp; Tilamook cheese bites</b>	<b>3.75</b>
<b>Crab stuffed artichoke bottoms, creamed spinach, parmesan</b>	<b>7.00</b>
<b>Wild Mushroom turnovers, truffle aioli</b>	<b>6.00</b>
<b>Salmon Cakes, lemon dipping sauce</b>	<b>4.00</b>

## **Buffets**

For groups of 10-40  
Pricing is per person

### **Breakfast - Continental #1**

**19.00**

Orange Juice, Apple Juice, Fresh Brewed Coffee, Decaffeinated Coffee  
and Selection of Hot Teas  
Assortment of Freshly Baked Miniature Pastries: Butter Croissants, Danish & Tea Breads  
Fruit Salad

### **Breakfast - Continental #2**

**24.00**

Orange Juice, Apple Juice, Fresh Brewed Coffee, Decaffeinated Coffee  
and Selection of Hot Teas  
Assortment of Freshly Baked Miniature Pastries: Butter Croissants, Danish & Tea Breads  
Assorted Bagels & Cream Cheese  
Assorted Yogurts and Granola  
Fresh Seasonal Sliced Fruit

### **Breakfast - All American**

**28.00**

Orange Juice, Apple Juice, Fresh Brewed Coffee, Decaffeinated Coffee  
and Selection of Hot Teas  
Assortment of Freshly Baked Miniature Pastries: Butter Croissants, Danish & Tea Breads  
Fresh Seasonal Sliced Fruit  
Fluffy Scrambled Eggs  
Bacon or Sausage  
Country Potatoes

### **Roll-in-Deli**

**36.00**

Black Forest Ham, Turkey, Roast Beef, Salami  
Swiss and Cheddar Cheese, Assorted Breads, Lettuce, Tomatoes, Pickles,  
Tuna Salad, Coleslaw, Garden Salad, Kettle Chips  
Cookies and Brownie Bites

### **Boxed Lunch**

**25.00**

*(Select one salad and one sandwich for the entire group)*

Salad 1 - Old Fashioned Potato Salad  
Salad 2 – Antipasto Salad with Salami, Provolone Cheese, Pepperocinis  
Sandwich 1 – Black Forest Ham , Swiss Cheese, Lettuce, Tomato, Ciabatta Bread  
Sandwich 2 – Turkey, Lettuce, Tomato, Avocado, Shaved Parmesan, Mango Sauce, Focaccia  
Bread

All boxed lunches are served with a piece of seasonal fresh fruit, individual bag of potato chips, cookies

## **Buffets**

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### **Afternoon Affair**

**24.00**

Assorted Artisan Finger Sandwiches  
Melon skewers  
Assorted Cookies & Brownies  
Fresh Coffee, Decaf, Hot Tea  
Assorted Soft Drinks, Bottled Water

### **Healthy Choice Buffet**

**26.00**

**Nicoise Salad**-mixed greens, green beans, albacore white tuna, tomato boiled egg, nicoise olive,  
lemon mustard vinaigrette

**Caprese Salad**-assorted tomatoes, buffalo mozzarella, romaine lettuce,  
fresh basil & lemon vinaigrette

**Spinach Salad**-sun dried tomato, and feta

**Garden Green Salad**- tomatoes, cucumbers, carrots, croutons, choice of dressing

**Fresh assorted Artisan bread**

**Assorted pastries**

### **Deluxe Fare**

**37.00**

Seared Salmon with Sautéed Spinach, Tomatoes, Olive Oil, Lemon Zest

**OR** Herb-Roasted Chicken Breasts

Beef Tenderloin w/wild mushroom sauce - additional \$10.00 per person

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

### **Pasta Paradise**

**28.00**

Fusilli pasta with marinara sauce

Penne pasta with cream sauce

--Choice of 2 items--

Sausage, chicken, rock shrimp,

Roasted peppers, olives, artichokes, mushrooms, tomatoes

Garlic bread

## Build Your Own Buffet

### Breakfast items

Per person

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
Freshly Baked Mini Danish	25.00 dz
Muffins, danish, & 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

### Snacks

Fresh Tortilla Chips & Salsa	25.00
Kettle Chips & Ranch Dip	25.00
Hummus with Pita Bread	40.00
Assorted Artisan Finger Sandwiches (per dozen)	36.00
14" Cheese Pizza (includes 2 toppings)	22.00
2' Sub Sandwiches	60.00
Chicken Wings (1 dz)	16.00
Mixed Nuts (2lbs)	90.00
Mini Pretzels	20.00
Granola or NutriGrain Bars	2.50
Asst. Candy Bars	5.00

### Action Station

**Slow-Roasted Prime Rib of Beef**  
Natural jus, horseradish crème, rolls  
Serves 20-25 **500.00**

**Apricot-Chili Glazed Turkey Breast**  
Cranberry chutney, freshly baked rolls  
Serves 20-25 **280.00**

Pre-sliced Meat add **25.00**

Culinary Attendant Fee **200.00**

### Salads

Per Person

Garden green salad, cucumbers  
carrots, tomatoes **8.50**

Traditional Caesar salad, parmesan,  
herbed croutons **8.50**

### Vegetables and Sides

Per Person

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

### Desserts

Large cookies (oatmeal and choc chip)	48.00 dz
Small cookies	25.00 dz
Mini choc fudge brownies	25.00 dz
Asst mini desserts	48.00 dz
Asst cheesecake Plain w/berries, chocolate Bailey's, Amaretto	6.00 ea
Special occasion cakes	

Call for pricing