



ARIA HOTEL
RECEPTION CATERING MENU

Society Reception

Individually priced items require a minimum of 35 pieces per selection

Chef required to finish back of house

Cold Hors d'oeuvres

Soy Marinated Tuna, Avocado, Butter Lettuce
New England Lobster Roll, Lemon Aioli, Toasted Parker House Roll
Salmon Tartare, Dill Crème, Wonton Cone
Peekytoe Crab, Cucumber Cup, Wild American Caviar

Duck Prosciutto, Fig Marmalade, Toasted Walnut Baguette
Lime and Chile Shrimp Soft Taco, Chipotle Sauce
Smoked Salmon Crepe, Cream Cheese, Tarragon
Steak Tartare, Savory Mayonnaise, Shallot, Potato Shell

Chipotle Chicken Soft Taco, Queso Fresco, Pickled Red Onion
Thai Beef Salad, Shaved Green Papaya, Wonton Cup
Smoked Chicken, Brandied Apricot Salad, Crostini
Prosciutto Wrapped Melon, White Balsamic, Lemon Verbena

Provençal Pork Rilette, Smoked Tomato Jam, Caper Berry
Grilled Vegetable Mille Feuille, Parmesan, Thai Basil and Mint ♥
Stewed Bell Pepper Piperade, Black Olive Caramel, Toasted Baguette ♥
Deviled Egg, Avocado, Vadouvan Curried Mousse

Fried Silken Tofu, Pickled Shiitake, Ginger, Toasted Sesame, Wonton Crisp ♥
Eggplant Caponata, Capers, Pickled Raisin, Pita Taco ♥
Cherry Tomato Stuffed with Herbed Goat Cheese, Toasted Pumpernickel ♥
Tandoori Chicken Salad, Warm Spices, Pickled Red Onion, Grilled Naan Bread

♥ Vegetarian

Society Reception

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Hot Hors d'oeuvres

New Zealand Lamb Chop, Lavendar Honey, Coarse Salt
Short Rib Croquette, Sauce Gribiche
Lobster Quiche, Meyer Lemon Custard, Chervil, Savory Tartlet
Grilled Shrimp, Coconut and Rice Pearl Crunch, Kaffir Lime Aioli

Crispy Buffalo Chicken Cigar, Buttermilk Ranch Dressing
Beef Slider, Black Pepper Bacon, Maytag Blue Cheese
Karaage Chicken and Waffle, Pickled Radish, Sweet Yuzu Mayo
Scallops and Bacon, Scallop Mouseline, Bacon Jam, Crispy Phyllo

Philly Cheese Steak Spring Roll, White Cheddar Fondue
Cubano Sandwich, Pork Loin, Melted Swiss, Pickle, Yellow Mustard
Pastrami Reuben, Swiss Cheese, Russian Dressing
Phyllo Wrapped Asparagus, Shaved Parmesan, Brown Butter ♥

Roasted Tomato Arancini, Gooey Fontina, Bomba Rice, Basil ♥
Gougère, Black Truffle, Pecorino Romano, Savory Pate Au Choux ♥
Roasted Mushroom Latte, Herb Chantilly, Sherry Reduction ♥
Braised Beef Empanada, Sweet Pea, Chipotle Rojo

Vegetable Samosa, Lime Zest, Mint, Vadouvan Yogurt ♥
Beef Gyro, Warm Pita, Feta, Tzatziki Sauce, Pickled Beet
Quiche Florentine, Emmental Cheese, Lemon-Parsley Gremolata ♥
Warm Brie Cheese, Dried Cherry, Crispy Brik Dough ♥

♥ Vegetarian

Pier '09 Reception | Stations

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**Additional Chef Available Upon Request*

Raw Bar

Jumbo Gulf Shrimp

Alaskan Snow Crab Claw

Alaskan King Crab Leg

Little Neck Clams

Oyster on the Half Shell

Accompaniments | *Drawn Butter, Soy Mignonette, Brandied Cocktail Sauce, Grilled Lemons and Tabasco*

*Assorted Sushi** | *Five pieces per person*

Nigiri | *Tuna, Salmon, BBQ Eel and Hamachi*

Rolls | *Shrimp Tempura, Spicy Tuna, California and Vegetable*

Pickled Ginger, Wasabi and Soy Sauce

Ceviche Shooters

Scallop, Fennel, Orange Toasted Cumin

Octopus, Smoked Paprika, Chickpea, Sherry Vinegar, Mint

Shrimp, Avocado, Lime, Tomato Cilantro

Snapper, Grapefruit, Celery, Toasted Coconut, Tapioca Pearls

*Caviar**

Russain Osetra | White Sturgeon | Wild American

Accompaniments | *Warm Blinis, Egg Mimosa, Whipped Crème Fraîche, Champagne Gelee, Deviled Eggs, Smoked Salmon, Hamachi Crudo, Lemon Profiterole*

*Fish and Chips**

Pale Ale Beer Battered Cod

Choice of | *Steak Fries or Onion Rings*

Accompaniments | *Traditional Tartar Sauce, Lemon Wedge, Malt Vinegar and Louisiana Hot Sauce*

*Salmon en Croute**

Lobster Mousseline, Beurre Blanc, Preserved

Lemon, Grilled Asparagus, Fine Herbs

*Spiced Loin of Tuna**

Fennel and Coriander crust

Haircot Vert, Nicoise Olive, Salt Roasted Fingerling, Cherry Tomato

♥ Vegetarian

Pricing can be Guaranteed up to Six Months Prior to the Function, if Requested and confirmed in Writing
Pricing is subject to prevailing tax and service charge

01-16F WEB

JEWEL

N I G H T C L U B

*Bouillabaisse**

Provençal Style Fisherman's Stew | Market Fresh Fish, Calamari, Mussels, Shrimp, Yukon Gold Potatoes, Saffron, Poached Fennel
Grilled Sourdough, Garlic Rouille

♥ Vegetarian

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01-16F WEB

Rooftop Garden Reception | Stations

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**Additional Chef Available Upon Request*

Salad*

- Caesar | Romaine Hearts, Brioche Crouton, Crispy Parmesan Dressing
- Simple | Field Greens, Dozen Shaved Vegetables, Lemon Vinaigrette
- Beet | Salt Roasted Beets, Warm Spices, Yogurt, Savory Granola
- Mini Wedge | Butter Lettuce, Slab Bacon, Compari Tomato, Maytag Blue Dressing
- Spinach | Grilled Shiitake, Humboldt Fog Goat Cheese, Soy Vinaigrette
- Arugula | Spanish Manchego, Candied Pistachio, Macerated Blackberry Dressing
- Endive | Grapefruit Supremes, Hearts of Palm, Pomegranate, Crispy Pancetta, Avocado Dressing
- Provence | Sweet Gem Lettuce, Nicoise Olive, Fresh Mozzarella, Artichoke Vinaigrette

One Selection

Two Selections

Indulge

Grilled Chicken

Grilled Steak

Grilled Shrimp

Individual Petite Grilled Vegetables

Zucchini, Yellow Squash, Roasted Tomatoes, Eggplant, Sweet Peppers, Artichokes

Fennel, Asparagus, Baby Carrots and Portobello Mushrooms

Whipped Ricotta, Marinated Olives, Grissini, Hazelnut, Mint Pesto

Vegetable Crudite

Baby Carrot, Cucumber, Zucchini, Yellow Squash, Pear Tomatoes, Cauliflower, Broccoli

Ranch Dressing, Carmelized Onion Dip

Wesley's Vegetable Garden with Edible Soil | 200 Guest Minimum

Baby Carrot, Romaine Spears, Red Oak Lettuce, Belgian Endive, Heirloom Tomatoes, Romanesco, Assorted Radish, Edible "Soil"

Buttermilk Herb-Dressing, Mediterranean Hummus, Green Goddess Dressing

Artisan Cheese Display

Aged Wisconsin Cheddar, Parmigiano Reggiano, Humboldt Fog Goat Cheese, Morbier, Fourme d' Ambert, Manchego, Mimolette

Tete de Moine, Seasonal Selections, Candied Mixed Nuts, Lavender Honey, Seasonal Fruit

Artisan Bread, Assorted Crackers, Lavosh and Grissini

♥ Vegetarian

JEWEL

N I G H T C L U B

*Butcher Shoppe**

Artisan dried meats sliced to order on an old fashioned Berkel #5 slicer.

Meats | *Capicola, Spicy Sopressata, Domestic Prosciutto, Chorizo Rioja, Country Pâté, Pork Rilette, Bresaola*

Accompaniments | *Cornichon, Fine Herbs, Pickled Vegetables, Marinated Olives, Assorted Mustards, Roasted Marcona Almonds*

Artisan Bread, Assorted Crackers and Grissini, Seasonal Compote and Fruits

♥ Vegetarian

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01-16F WEB

Casual Eats | Stations

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*Additional Chef Available Upon Request

Grilled Cheese Dip*

Classic | *American Cheese and Tomato Soup*

Slab Bacon | *Aged Cheddar, Beef Steak Tomato, Ranch Dressing*

Country Ham | *Gruyère, Dill Pickle, Zesty Mustard Sauce*

Braised Chicken | *Pepper Jack, Fire Roasted Green Chili, Avocado*

Prosciutto de Parma | *Tomato Jam, Mozzarella, Basil Pesto*

Fig | *Humboldt Fog Goat Cheese, Danish Fontina, Fig Compote, Wild Arugula*

One Selection

Two Selections

2 oz. Sliders*

Famous 50/50 | *Caramelized Onion, Pickle, Cheddar Cheese, Aria Special Sauce*

Angus Beef | *White Cheddar, Truffle Aioli, Frisee*

Italian Meatball | *Sunday Gravy, Smoked Mozzarella and Basil*

Fried Chicken | *Shaved Iceberg Lettuce, Garlic Mayo and Pickle*

Grilled Chicken | *Bacon, Blue Cheese, Tomato, Butter Lettuce*

Crab Cake | *Spinach, Sun-dried Tomato Hollandaise*

BBQ Pork | *Onion Ring, Spicy Chipotle Slaw*

Black Bean | *Goat Cheese and Watercress* ♥

One Selection

Two Selections

Chicken Wings*

Classic Buffalo | *Buttermilk Ranch*

Red Thai Curry | *Kaffir Lime Aioli*

Smokin BBQ | *Blue Cheese Dressing*

Salt and Pepper | *Nuoc Cham*

Cajun | *Spicy Ranch*

Jamaican Jerk | *Mango Yogurt*

Accompainments | *Carrots and Celery*

One Selection

Two Selections

♥ Vegetarian

*One Potato, Two Potato...Loaded**

Potato | *Baked Russet Potato, Seasoned Waffle Fries, Steak Fries, Tator Tots or Sweet Potato Fries*

Toppings | *Texas Chili, Cheddar Cheese, Truffle Gruyere Sauce, Brown Gravy, Cheese Curds, Broccoli and Cheese Dip*

Dip | *Ketchup, Bacon Ranch Dressing and Garlic Aioli*

One Potato, Two Topping Selections

Two Potato, Three Topping Selections

*Gourmet Sausages**

All Beef Hot Dog | *Texas Chili, Cheddar Cheese*

Jalapeño Chicken Sausage | *Green Chili, Avocado, Pico de Gallo*

Sonoran Dog | *Pinto Beans, Grilled Onions, Salsa Roja, Mexican Crème*

Chicago Dog | *Vienna Beef, Ran through the Garden*

Lamb Sausage | *Tzatziki Sauce, Tomato, Cucumber, Feta*

Seattle Dog | *Cream Cheese, Roasted Peppers and Onions, Sriracha Mustard*

Soy Dog | *Kim Chi, Kalbi Mayo, Fried Garlic*

One Selection

Two Selections

*Whole Roasted Hog** | *100 Guests Minimum*

Pico De Gallo, Spiked Guacamole, Cotija Cheese, Charred Scallion, Nopales

Corn Tortillas, Salsa Verde, Cumin Basmati Rice

*Street Tacos and Sopes**

Birria-Style Beef, Adobe Spiced and Roasted Garlic

Green Chili Chicken, Hatch Chilies, Cilantro and Citrus

Slow Roasted Pork Carnitas

Rock Shimp Diablo

Baja Fried Cod

Grilled Squash and Roasted Peppers

Guacamole, Pico de Gallo, Salsa Roja, Cilantro and Onions, Cotija, Spicy Pickled Carrots, Radish,

Corn Tortilla and Hand Crafted Sopes

One Selection

Two Selections

♥ Vegetarian

Parma Reception | Stations

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**Additional Chef Available Upon Request*

Crostinis | *Select Three*

Heirloom Cherry Tomatoes, Basil, Mozzarella, Aged Balsamic Vinegar
Whipped Goat Cheese, Black Olive Caramel, Prosciutto de Parma, Arugula
Braised Octopus, Eggplant Caponata, Fennel Puree
Mushroom a la à la Grecque, Whipped Ricotta, Fine Herbs
Braised Oxtail, Calabrian Chili, Roasted Tomato, Aged Gouda

*House Extruded Pasta**

Penne | *Beef Bolognese, Whipped Ricotta, Black Pepper*
Rigatoni | *Italian Sausage, Broccoli Rabe, Spicy Arrabiata*
Garganelli | *Brown Butter, Winter Squash, Pancetta, Mint*
Gnocchetti Sardi | *Carbonara, Bacon Lardon, Snap Peas*
Macaroni | *Truffle Cream, Toasted Bread Crumb, Grana Padano*

*Slow Cooked Risotto**

Forager | *Wild Mushrooms, Caramelized Shallot, Fresh Herbs*
Milanese | *Saffron, Sweet Pea, Pecorino Romano*
Lemon | *Green Asparagus, Mascarpone*
Rock Shrimp | *Roasted Tomato, Fennel, Green Olive*
Chicken | *Fontina, Sweet Vidalia Onion, Basil*

Choice of Two

Choice of Three

*Indulge**

Grilled Chicken
Poached Maine Lobster
Braised Short Rib
Fresh Shaved Black Truffles

♥ Vegetarian

JEWEL

N I G H T C L U B

*Italian Flat Bread**

Spicy Italian, Pepperoni, Italian Sausage, Capicola, Mozzarella Cheese
Roasted Tomato Sauce, House Made Meatballs, Pickled Red Onion, Smoked Mozzarella, Basil
Crushed Tomato, Eggplant, Artichoke, Olives, Zucchini, Fresh Mozzarella
White Sauce, Wild Musrooms, Spinach, Ricotta Cheese
Goat Cheese, Hot Italian Sausage, Broccoli Rabe, Potato, Chili Flake
Fromage Blanc, Caramelized Onions, Bacon, Arugula, Roasted Garlic, Fontina

Choice of Two

Choice of Three

♥ Vegetarian

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01-16F WEB

East Side Reception | Stations

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**Additional Chef Available Upon Request*

*Fried Rice Station** | *Select Two*

Bulgogi, Kim Chi
Crispy Salt and Pepper Shrimp, Chinese Long Bean
Chicken Pot Sticker, Bacon, Ponzu
Orange Peel Chicken, Bok Choy, Sriracha
Vegetable Tempura, Black Bean Sauce, Scallion

Lettuce Wrap | *Select Two*

Iceberg Cups and Butter Lettuce Cups
Shrimp or Vegetable Spring Roll, Minced Ginger-Lime Chicken or Basil Beef
Crushed Peanuts, Mint, Cilantro, Kalbi Picked Vegetables
Peanut Sauce, Nuoc Cham, Citrus Mayo

Dim Sum | *Five Pieces Per Person*

Assorted Steamed and Fried Dim Sum
Soy Sauce, Chinese Hot Mustard, Red Chili, Black Vinegar, Ginger

*Bao** | *Select Two*

Roasted Chicken, Crispy Pork Belly or Peking Duck
Cabbage Slaw, Green Onion, Cilantro and Cucumber
Steamed Bao Bun, Hoisin, Tonkatsu, Yuzu Mayo

*Hoisin Glazed Duck**

Tangerine Reduction, Kaffir Lime Scented Rice
Baby Bok Choy, Chinese Crêpe

*Baked Miso Cod**

Steamed Jasmine Rice, Spiced Edamame
Pickled Cucumber, Sesame Glaze

♥ Vegetarian

Butcher Block Reception | Stations

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**Additional Chef Available Upon Request*

*Herbed Prime Rib of Beef**

Grilled Asparagus | *Aged Gouda Potatoes Au Gratin, Garlic Rosemary Rub*
Silver Dollar Roll, Balsamic Au Jus, Horseradish Cream

*Grilled Beef Tenderloin**

Honey Glazed Carrots | *Fusilli Mac and Cheese with Truffle Gruyere Sauce*
Silver Dollar Roll, Bordelaise Sauce, Red Wine Butter

*Steamship Round of Beef** | 100 Guests Minimum

Haricot Vert with Pickled Red Onion | *Roasted Garlic Whipped Potato*
Parker House Roll, Sauce Chimichurri, Horseradish Cream

*Slow Smoked BBQ Brisket**

Classic Coleslaw | *Baked Beans, Bacon, Onions and Bell Peppers*
Buttermilk Biscuit, Memphis BBQ Sauce

*Smoked St. Louis Ribs**

Braised Collard Greens, Smoked Pork, Black Pepper | *Steak Fries and Sea Salt*
Cheddar Cornbread, Texas Mop Sauce

*Maple-Glazed Virginia Ham**

Herbed New Potatoes | *Cauliflower Gratin, Pickled Vegetables, Collection of Mustards*
Pretzel Bread, Bourbon Maple Sauce

*Minted Rack of Lamb**

Ratatouille | *Crushed Yukon Gold Potatoes*
Black Olive Baguette, Rosemary Jus

♥ Vegetarian

JEWEL

N I G H T C L U B

*Herb-Roasted Turkey Breast**

Braised Green Beans and Crispy Shallots | Whipped Sweet Potatoes, Mascarpone, Amaretto, Spiced Candied Pecans
Parker House Roll, Turkey Gravy, Cranberry Jam

♥ Vegetarian

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01-16F WEB

Aria Patisserie Reception | Stations

Stations are designed for 2 hours of service. Prepared on the full guest guarantee
An event requires a three station minimum
**Additional Chef Available Upon Request*

*Ooey Goey Cookies and Cream**

Warm Freshly Baked Cookies
Topped with Vanilla Ice Cream
Sauces | *Caramel and Chocolate*
Toppings | *Crushed Oreos™, Toffee Bits and Chocolate Shavings*

*Fizz, Pop Floats**

Vanilla Bean Gelato
Root Beer, Orange, Green Apple, Berry Lemonade and Strawberry Lime

Simple Shortcake

Vanilla Shortcake or Tres Leches
Chantilly Cream and Seasonal Fruit

*Sizzlin Brownies**

Warm Freshly Baked Double Fudge Brownies
Vanilla Gelato, Chocolate Crunch Pearls
Chocolate and Caramel Sauces

*ARIA Crepe**

Served to Order | *Filled with Vanilla or Chocolate Cream*
Sauces | *Caramelized Bananas, Marinated Berries and Nutella*
Topped With | *Chantilly Cream*

*Frozen Yogurt**

Vanilla Yogurt and Tart Strawberry
Sauces | *Pineapple, Strawberry and Caramelized Banana*
Toppings | *Whipped Cream, Toasted Almonds, Fresh Seasonal Fruit and Granola*

JEWEL

N I G H T C L U B

*Warm Gelato Panini** | *Select Two*

Vanilla Cake, pressed with Vanilla Bean Gelato and Berry Compote

Chocolate Cake, pressed with Chocolate Gelato and Praline Hazelnut Crunch

Orange Cake, pressed with Vanilla Bean Gelato and Orange Marmalade

*Playground Pudding** | *Select Two*

Dark Chocolate, Milk Chocolate, Butterscotch, Tahitian Vanilla

OREO™ Crunch, Nilla Wafers, Chantilly Cream, Gummie Worms, Brownie Pieces and Fresh Fruit

Chocolate Dipping

Strawberries, Brownie Pieces, Marshmallows, Pretzel Rods

Diamond Cookie and Rice Krispie Treats

*Retro Ice Cream Parlor**

Banana Split | *Vanilla Bean Gelato, Bananas, Strawberry Compote, Pineapple Compote, Chopped Peanuts, Hot Fudge*

Melba | *Vanilla Bean Gelato, Peaches, Candied Almond, Raspberry Sauce*

Turtle | *Chocolate Gelato, Brownie Pieces, Candied Pecans, Caramel Sauce*

Topped with Chantilly Cream and Maraschino Cherries

Indulge

Strawberries Dipped in White, Milk or Dark Chocolate

Chocolate Truffles

Assorted French Macaroons



À La Carte Break

Coffee and Tea

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea or Iced Tea

Deluxe Coffee Condiments

Chocolate and Cinnamon Powder, Whipped Cream

Cane Sugar Sticks, Vanilla, Hazelnut and Caramel Flavored Syrups

Savory Snacks

Tortilla Chips with Salsa or Guacamole | *Serves 25 Guests*

Pita Chips with Baba Ganoush or Hummus | *Serves 25 Guests*

Potato Chips with Onion Dip or Spicy Ranch | *Serves 25 Guests*

Soft Pretzels with Yellow and Dijon Mustard

Mini Pretzel Twists

Fancy Mixed Nuts

ARIA Bar Snacks