



XOXO
MODERN EVENTS
VENUE *B*

Menus



Includes

- Combination of guest tables and cocktail tables
- Floor length table clothes in any color for guest tables
- Disposable cocktail napkins
- White or black disposable plates
- Disposable Cutlery
- Venue coordinator
- Biscuits & cornbread

Appetizer Display

The Farmer's Table:

Enjoy the bounty of the farm with fresh vegetables, house made pickled and preserved bounty, farm fromage cheeses, jams, chutneys and more!

Choice of Two Entrees

- 14-Hour Slow Cooked Pulled Pork – House-made BBQ Sauce, slider bun assortment
- Fire Grilled Bratwurst - grilled onions & bell peppers
- BBQ Chicken pieces
- Beef Tri-tip – grilled with Montreal rub
- BBQ Beef Brisket
- Honey Mustard Glazed Chicken breast
- Grilled Marinated Beef Flank Steak – Salsa Verde
- Herb encrusted Pork Loin
- Dijon crusted Chicken breast
- Garlic and Herb Hangar Steak
- Beef Hamburgers
- Grilled Portobello Mushroom Cap "burgers"
- Vegan Veggie burgers

Upgrade

- Low Country Boil on a Stick– corn cob, new potatoes, shrimp and kielbasa
- Herb butter marinated prime sirloin
- Balsamic Filet Mignon
- Herb encrusted Beef Tenderloin slices with wild mushrooms
- Wood Plank Salmon filet
- Shrimp Skewers

Cold sides Choose Two

BBQ MENU

- Traditional Pasta salad
- Cucumber Salad – Cucumbers, peppers, red onion, Greek seasoning, feta, lemon & olive oil
- Couscous with roasted vegetables
- Southwestern Corn Black Bean salad
- Haricots Vert Bean salad
- Honey Gingered Carrot salad
- Chipotle Sweet Potato salad
- Traditional Potato salad
- Famous Sour Cream Dill Ranch Potato salad
- Ranch BLT Pasta salad
- Southwest Salad – Sweet peppers, Monterey jack cheese, mixed green, smoky cumin roasted corn, tomatoes, grilled chicken, and cilantro
- Carolina vinaigrette coleslaw
- Bow Tie Pasta Salad – chickpeas and garlic Italian Dressing
- Tossed garden salad - house dressings
- Broccoli, Black Olive Tortellini salad
- Broccoli Bacon Cheddar salad
- Roasted Cauliflower salad
- Apple, Grape, Walnut Waldorf
- Grilled seasonal vegetable platter

Hot sides Choose Two

- Roasted Corn Soufflé
- Fresh Steamed Corn Cobettes
- Texas Corn pudding
- Kernel Corn with peppers & cilantro
- Butter Green beans
- BBQ baked beans
- Brown Sugar & Bacon baked beans
- Jack Daniel's sautéed Sweet Apples
- Breaded Fried Okra
- Cheese Grits
- Roasted new potatoes
- Traditional smashed Redskins, Bacon, Cheddar & Sour cream
- Sweet Potato Streusel Casserole
- Herb Roasted Cauliflower
- Honey roasted organic Carrots
- Traditional Macaroni & Cheese
- Bacon Macaroni & Cheese

Add our popular **GRILLED CORN STATION** as an exciting performance station for your guests' enjoyment. Fresh grilled corn with delicious dusts, garnishes, and accents such as: toasted garlic butter, garlic & old bay butter, cheddar and bacon crust, or a Mexican street corn version!

(additional based on current market prices)

XoxoBVenue.com

weddings@bwtcatering.com (702) 373-9924
9272 Tamarus St., #110 Las Vegas, NV 89123



BUFFET MENU

Includes

- Guest tables
- Linen napkins in any color
- Floor length poly tablecloth in any color
- High end disposable plates & cutlery
- Venue coordinator

Choose One Appetizer Display

- Chicken Skewers with Thai sauce
- Savory Goat Cheesecake with Balsamic Reduction
- Bacon wrapped Dates stuffed with Goat Cheese Dip
- Mini Brie en Croute
- Sesame Falafel on Crispy Pita Chip
- Beef Wellington Puffs
- Assorted Mini Quiche
- BBQ Barbeque Meatballs
- Lemony Deviled Eggs
- Antipasto skewer with olive, sundried tomato, mozzarella ball, and roasted red pepper

Gourmet Salads Choose One

All salads include display chef crafted dressings and vinaigrettes uniquely displayed for your personalized enjoyment.

- Mixed Green Salad - Tomatoes, Cucumbers and Carrots
- Cucumber Salad – Cucumbers, Peppers, Red onion, Greek seasoning, Feta, Lemon & Olive oil
- Spring Mix Salad - Parmesan Cheese and Croutons
- Romaine and Red Leaf Salad - Avocado, Cherry Tomatoes, Red Onions
- Spinach Salad - Red Onion, Mandarin Oranges, Toasted Walnuts
- Southwest Salad – Sweet peppers, Monterey Jack cheese, mixed green lettuce, Smoky cumin roasted corn, Tomatoes, Grilled Chicken, Cilantro
- Bow Tie Pasta Salad – Chickpeas and Garlic Italian Dressing
- Seasonal Roasted Vegetable Salad – Balsamic Reduction
- Baby Spinach Salad –Mushroom, Chopped Egg, and Bacon
- Cobb Salad – Spring Greens, Bacon, Hardboiled egg, Shredded cheese, Tomatoes, Grilled chicken, Ham
- Chopped Greek Salad – Feta Cheese, Field Greens, Olives
- Caprese Salad - Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

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BUFFET MENU

Choice of Two Entrees

- Artisan Breast of Chicken – Crimini Mushrooms, Artichokes, Mushrooms, Red Peppers, Olives, Butter Sauce
- Juicy Pork Loin – Herb Roasted Au Jus
- Grilled Chicken Breast– Chardonnay, Onion, and Capers
- Butter Rosemary Beef Tenderloin– with rosemary & raspberry chipotle sauce
- Roast Beef – Roast beef rubbed with crushed peppercorns, sea salt oven roasted
- Carnival Pork Cuts –Apple, Cranberry, Ginger Chutney
- 5 oz NY Steak- Montreal seasoning
- Chicken Piccata - Lemon Butter & Capers
- Wild Sea Bass- Roasted Tomato Chutney
- Brown Sugar Crusted Glazed Ham
- Maple Glazed Salmon – Marinated and Roasted
- Chicken al Limone – Pan roasted chicken breast with lemon, garlic, mushrooms, in a lemony wine sauce
- Red Wine Braised Beef Short Ribs – Carrots, Onions, Celery, Slow Cooked
- Grilled Marinated Beef Flank Steak – Salsa Verde
- Sage Roasted Turkey – Dijon White Wine Gravy
- Roasted Butternut Squash Lasagna – Rosemary and Garlic
- Fettuccini Del Mar – Shrimp, Fresh Peas, Alfredo Cream
- Ziti Bolognese – Buffalo Mozzarella, Fresh Basil, Ground Sausage
- Mahi Mahi– Baked to perfection with velvet butter sauce
- Prime Rib– Prime Rib of Beef seasoned with rosemary and served with creamy horseradish and au jus (* Carving Station, *additional based on current market prices*)

Vegetable sides Choose One

- Cauliflower – Butter Lemon Dipped
- Grilled Asparagus – Balsamic glaze and Sea salt
- Steamed Spinach – Garlic & white wine
- French Green Beans – Slivered Almonds
- Eggplant and Tomatoes - Fresh Herbs and Onions
- Mixed Seasonal Vegetables - Roasted
- Baby Portobello Mushrooms – Garlic Oil, Asiago
- Tri Colored Peppers - Onions
- Baby Bok Choy - Basil Soy
- Orange Honey Ginger glazed carrots

Starch sides Choose One

- Steamed Basmati Butter Rice
- Garlic Buttered Mashed Potatoes
- Fragrant Roasted Baby Potatoes
- Potatoes Au Gratin
- Twice Baked Four Cheese Mac and Cheese
- Traditional Mexican Refried Beans
- Orzo Pasta with Asiago and Fresh Vegetables
- Wasabi Mashed Potatoes
- Chipotle Cheddar mashed Redskin Potatoes
- Polenta with Roasted Mushrooms
- Baked Penne with Three Cheeses and Marinara
- French Lentils with Bacon
- Almond Garlic Couscous



APPETIZER MENU

Includes

- Combination of guest tables and cocktail tables
- Floor length tablecloth in any color for guest tables
- Disposable cocktail napkins and plates
- Venue coordinator
- 2 Stationary Appetizer displays
- 3 butler-passed appetizers- 2-3 pieces per person
- Additional appetizer \$5 each per person

Pick from below butler passed appetizers

- Spicy Gazpacho Shooters
- Chicken Skewers with Thai sauce
- Thyme-Lemon Donut with Turkey, Smoked Gouda, Baby Arugula, Onion Jam, and Herb Aioli
- Brie Cheese and Raspberry in Filo
- Jerk Chicken Salad tarts
- Savory Goat Cheesecakes with Balsamic Reduction
- Bacon Wrapped Dates stuffed with Blue Cheese
- Tequila Shrimp Pipette
- Peanut - Sesame Brittle, Thai Chicken
- Artichoke, Spinach, Feta Triangles
- Tuna Poke on Crispy Rice Cracker with Spicy Bean Sprouts
- Mini Brie en Croute
- Sesame Falafel on Crispy Pita Chip
- Beef Wellington Puffs
- Sugar & Spice Shrimp
- Assorted Mini Quiche – Bacon, Spinach and Blue Cheese
- BBQ Barbeque Meatballs
- Lemony Deviled Eggs
- Antipasto Skewers with Olive, Sundried Tomato, Mozzarella ball, Roasted Red Pepper
- Salmon Canapés- Salmon Lox on Buckwheat Pancakes topped with Crème Fraiche, capers
- Onion Puffs
- Bite Sized Steak wrapped in Bacon
- Chicken and Green Chili Empanadas
- Caramel Apple Goat Cheese Purse
- Truffle Mac and Cheese Tarts
- Mini Reuben Puffs
- Shrimp Cocktail served in martini glasses

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APPETIZER MENU

Choose Stationary Appetizers

Antipasto Table

Artichoke hearts, roasted red peppers, mozzarella balls and aged parmesan, assorted olives, crackers, herb crostini and rustic breads with dipping oils.

Crostini Bar

Ricotta with local honey & pear compote

Bacon tomato chutney

Beef tenderloin on Tuscan Toast with horseradish crème

Salmon, crème fraiche, cucumbers, capers

Hummus Bar

With pepper strips, breads, and pita chips and bread. Hummus styles include traditional, garlic, and roasted red pepper.

Dip, stick, & chip display

Includes bread sticks, pretzel sticks, & fresh chips. Ranch, spinach dip, & artichoke dip

Seasonal Salsa Bar

Our chefs love seasonal ingredients and hand craft the most amazing salsas, chutneys, and chips. Think traditional tomato cilantro salsa, salsa verde, or avocado tomatillo salsa. We even love fruit varieties like mango, peach, or pineapple!

Bountiful Cheese Display

Featuring imported and domestic cheeses. Displayed with sliced meats, baguettes, crackers, nuts, dried fruits, and marinated olives. Garnished with grapes and seasonal berries.

Crudité Display

Fresh carrots, broccoli, cucumbers, cauliflower, other seasonal vegetables and dips.

Taste of the Sea *(additional based on current market prices)*

Crab cakes, Shrimp display, Coconut Shrimp, Free form Maki Sushi includes crispy rock shrimp, sweet chili, tuna with Japanese rice pearls



STATIONS MENU

The hottest new trend! Interactive food stations will add excitement and movement to your event. Stations allow your guests to mingle and interact with our culinary specialists. Whether it is a cocktail party or wedding reception, your guests will enjoy the opportunity to participate in the action of their food being prepared right in front of their eyes! The freshest ingredients, prepared to order by our trained culinary staff will be sure to please all your guests.

I ncludes

- Guest tables
- Floor length tablecloth in any color
- Cocktail tables
- Disposable china, serving ware, cutlery at stations
- Venue coordinator
- Attendants at stations

Choose One Appetizer Display

Dips & Chip Display- fire roasted corn black bean salsa, loaded baked potato dip, and chef made Greek hummus with an array of house crafted corn, kettle and pita chips.

The Farmer's Table- a bounty of garden fresh and chef pickled and preserved vegetables with Farm Fromage cheese, jams, chutneys and more!

Design your Bruschetta- a fine array of heirloom tomato bruschetta, roasted red pepper capanota, black olives, eggplant capanota accented by herbed crostini and Italian breadsticks with imported olives.

Gourmet Salads Choose One

All salads include display chef crafted dressings and vinaigrettes uniquely displayed for your personalized enjoyment.

- Mixed Green Salad - Tomatoes, Cucumbers and Carrots
- Romaine and Red Leaf Salad - Avocado, Cherry Tomatoes, Red Onions
- Baby Spinach Salad –Mushroom, Chopped Egg, Mandarin Oranges, Toasted Walnuts and Bacon
- Southwest Salad – Sweet peppers, Monterey Jack cheese, mixed green lettuce, Smoky cumin roasted corn, Tomatoes, Grilled Chicken, Cilantro
- Cobb Salad – Spring Greens, Bacon, Hardboiled egg, Shredded cheese, Tomatoes, Grilled chicken, Ham
- Chopped Greek Salad – Feta Cheese, Field Greens, Olives

STATIONS MENU

Choose Two Stations

Loaded Mashed Potato Station

Garlic or Regular Mashed Potatoes served in disposable martini glasses . Steaming mashed potatoes topped with sour cream, Toppings include bacon, cheese, sour cream, ham, chives, and mushrooms. A true comfort classic the topping selections are endless. Need we say more?

Add Sweet mashed potatoes (additional based on current market prices)

Mac 'N Cheese Station – pick 3 flavors

Picture gooey cheesy goodness in a variety of flavor profiles. “New” Fashioned Macaroni and Cheese:

- **Classic**- Just the way you remember it as a kid, but better! Nostalgia at its finest - a tasty blend of American & Cheddar cheeses, doubled baked!
- **Persian Mac**- Mac-n-Cheese for the “upper crust”. Creamy Brie, gruyere, roasted figs, and roasted shiitake mushrooms; Herbs de Provence in a creamy white wine sauce. It's addictive!
- **Greek Mac**- Be swept away to the Mediterranean Sea - Feta cheese, sautéed spinach, kalamata olives, and roasted garlic.
- **Kickin' Mac**- Cheddar & American cheeses with boneless chicken pieces, buffalo wing sauce, and bacon pieces. We'll even top it off with crumbled blue cheese if you'd like!
- **Antipasto Mac & Cheese**- Italian cheeses, fresh basil, olives, sundried tomatoes, salami, and pepperoni all nestled together in one glorious gooey pasta.
- **Tex-Mexi Mac**- Spicy chicken, roasted corn, black beans, asiago cheese, hatch chilies, and Mexican stewed tomatoes. Includes a side of sour cream & salsa.
- **Costal Mac**- Clusters of fresh crab meat, bites sweet of roasted corn, gruyere, and havarti cheese in a gooey Chardonnay sauce. You can almost feel the breeze from the water...

Choice of Toppings: Apple smoked bacon, chopped green onions, buttered bread crumbs and cheddar, feta, and asiago cheeses grilled and Roasted Seasonal Vegetables, everything our chefs can dream up!

Corn Cake Station

Made to order Corn Cakes with add ons like house crafted tomato salsa, green onions, bacon, sour cream, mango salsa, pico de gallo salsa, and tomatillo salsa

Gazpacho Station

Tri-color heirloom tomato gazpacho with spicy avocado, fire charred tomato gazpacho, and golden peach gazpacho with roasted yellow peppers. Add ons include cucumber, green pepper, yellow tomatoes, lump crab, diced grilled shrimp, chives, olives and sour cream. A server will serve the gazpacho.

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STATIONS MENU

Slider Station burgers – pick 2 flavors

- Beef hamburgers with artisan cheeses and a host of other toppings
- Turkey Burger- for a healthier crowd
- Crab cake sliders with authentic remoulade,
- Miniature gourmet Chicago style hotdogs with custom relish
- BBQ pulled pork with hand cut slaw on brioche roll

Accented with house-made kettle chips!

Mexican Station

Bring the feel of Mexico to your event! Our chefs create tacos using fresh corn tortillas, shredded pork, shredded chicken, queso fresco, and condiments. Served hot from the grill. Enjoy three savory flavors from our gourmet salsa bar accompanied with chips, cilantro rice, and beans.

Rice Table

An elegant display of toppings to accompany warm rice timbales. Guests will choose among:

- Coconut Curry Chicken
- Moroccan Vegetable Tagine, vegetables, raisins, almonds, warm spices
- Eggplant, roasted garlic, tomato sauce
- North African Braised Beef, carrot stew

Asian Wok Station

Steaming wok selections including stir-fried vegetables and Asian seasoned meats prepared fresh and LIVE! Mix and match to your own taste in Chinese takeout boxes accompanied by steamed or fried rice. Don't forget... this comes with fortune cookies and chopsticks.

Gritini Potato Action Station

Southern Style grits served in disposable martini glasses.

Toppings include: bacon, cheese, sour cream, ham, and chives. Low-Country Shrimp Creole Ragout or Wild Mushroom Ragout.

Nacho Bar Action Station

Sonora-Style Shredded Beef, Spicy Mesquite Chicken, Shredded Cheddar and Pepper Jack Cheeses; Mild and Hot! Salsas, Scallions, Sliced Black Olives, Lettuce, and Cilantro Sour Cream accompanying Blue and Yellow Corn Chips with Salsa

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STATIONS MENU

Perogie Station

Variety of perogies stuffed with mashed potatoes, cheddar or feta. Toppings such as bacon bits, sour cream, and chives.

Risotto Bar

Rich, creamy risotto topped any way you want it. Sautéed mushrooms, pesto, sun-dried tomatoes, shaved Parmesan, Italian sausage, tapenade, herbed ricotta, Gorgonzola, Roma tomatoes, or marinated artichoke - anything your heart desires.

Artisan Pasta Station

Fresh pastas, authentic sauces and a wide range of toss-in options from organic vegetables to olives, pine nuts to gourmet cheeses make this vegetarian chef attended station a hit at any reception.

Gourmet French Fry Bar

Fresh hot fries served in paper cones with specialty seasoning blends, and “must haves” like ketchup or malt vinegar. Sweet potato fries too with cinnamon-sugar “dust” & marshmallow crème!

Sushi Station

Fresh sushi display including sushi & sashimi. Free form Maki Sushi includes crispy rock shrimp, sweet chili, tuna with Japanese rice pearls. Washi and pickled ginger.

(additional based on current market prices)

Seafood Station

Crab legs & claws, shrimp display, clams, chilled marinated mussels, oysters & smoked salmon on blini with caviar display. Served with lime-cilantro remoulade, mustard sauce, Louie sauce and traditional cocktail sauce *(additional based on current market prices)*

Ceviche Station

Guests are able to put together their own delicious seafood cocktails, with choices of fish (shrimp, lobster, tuna, halibut, or snapper), three sauces and a variety of herbs and veggies (scallions, peppers, red onions, diced mango, jicama, edamame, jalapeño). A chef/server tosses the guest's chosen ingredients in a small, shiny stainless steel bowl, and then puts it into the serving vessel, often a large martini glass. Next, guests can top their concoction with “crunch” that ranges from tiny purple potato chips to toasted shards of coconut, pepitas, plantain chips, shredded wonton chips or sesame seeds. *(additional based on current market prices)*



FAMILY STYLE MENU

Includes

- Guest tables
- Linen napkins in any color
- Floor length tablecloth in any color
- White china or eco-conscious Verterra plates
- Cutlery
- Water service
- Rolls & Butter
- Family style porcelain serving bowls and platters
- Venue coordinator

Choose One Appetizer Display

- Antipasto skewers with olive, sundried tomato, mozzarella ball, and roasted red pepper
- BBQ chicken in a cornbread bite
- Farm fresh crudité shot glass
- Parmesan garlic chicken skewer
- Free form maki sushi with sweet chili & tuna
- Spicy gazpacho shooters
- Bite sized steak wrapped in bacon
- Savory goat cheesecake with balsamic reduction
- Tequila shrimp pipette
- Peanut - Sesame brittle, Thai chicken
- Tuna Poke on crispy rice cracker, spicy bean sprouts
- Lemony deviled eggs
- Onion puffs
- Jerk chicken salad tart
- Beef tenderloin on Tuscan toast with horseradish crème
- Salmon, crème fraiche, cucumbers, capers crostini
- Ricotta with local honey & pear compote crostini
- Bacon tomato chutney crostini
- Heirloom tomato bruschetta on crostini mozzarella tomato and basil

Starch sides Choose One

- Steamed Basmati Butter Rice
- Mashed loaded redskin potatoes with cheese, bacon, & sour cream
- Garlic buttered mashed potatoes
- Potatoes au gratin
- Sea salt roasted baby baker potatoes
- Harvest tri-color blend of potatoes
- Roasted heirloom fingerlings
- Orzo Pasta with asiago and fresh vegetables
- Smoked corn polenta
- Wild rice medley
- Saffron infused rice
- Rice pilaf with vegetable
- Roasted vegetable couscous
- Seasonal risotto

Vegetable sides Choose One

- Asparagus spears with balsamic glaze
- Roasted root vegetable medley
- Cauliflower – Butter lemon dipped
- Steamed Spinach – Garlic & white wine
- French Green Beans – Slivered almonds
- Eggplant and Tomatoes - Fresh Herbs and Onions
- Mixed Seasonal Vegetables - Roasted
- Baby Portobello Mushrooms – Garlic Oil, asiago
- Baby Bok Choy - Basil soy
- Orange ginger glazed baby carrots

FAMILY STYLE MENU

Gourmet Salads Choose One

Mixed garden salad with grape tomatoes, organic English cucumber, and rings of red onion with chef-crafted house dressing selections served tableside in wooden salad bowls.

Choice of Two Entrees

- Seared tilapia with lemon dill buerre blanc
- Strawberry balsamic glazed tilapia
- Garlic and herb infused flank steak– carved with house chimichurri
- Merlot roasted braised beef short ribs
- Herb encrusted tenderloin of beef
- Artisan Breast of Chicken – Crimini mushrooms, artichokes, mushrooms, red peppers, olives, butter sauce
- Juicy Pork Loin – Herb roasted au jus
- Grilled Chicken Breast– Chardonnay, onions, and capers
- Butter Rosemary Beef Tenderloin– with rosemary & raspberry chipotle sauce
- Carnival Pork Cuts –apple, cranberry, ginger chutney
- 5 oz NY Steak- Montreal seasoning
- Chicken Piccata - Lemon butter & capers
- Wild Sea Bass- Roasted tomato chutney
- Maple Glazed Salmon – marinated and roasted
- Chicken al Limone – Pan roasted chicken breast with lemon, garlic, mushrooms, in a lemony wine sauce
- Gnocchi prima- braised spinach, sautéed mushroom, roasted corn, asiago, and brown butter
- Vineyard chicken with merlot roasted grapes and shallots
- Chicken Diane with mustard cognac sauce
- Chicken marsala with farm mushrooms
- Cumin coriander chicken with poblano tomato salsa
- Autumn local butternut squash and apple spiced chicken breast chicken
- Sage roasted breast of turkey– carved
- Brown sugar glazed pit ham– carved
- Three cheese stuffed shells marinara
- Linguine with oven roasted local tomato, house basil pesto and ricotta



DUEL PLATED SITDOWN MENU

Includes

- Guest tables
- Linen napkins in any color
- Floor length tablecloth in any color
- White china for salad course, entrée course, and cake/dessert plate
- Cutlery
- Water service
- Coffee station with white china mugs
- Venue coordinator
- Appetizer display
- Bread & butter on table
- Plated salad course
- 3 appetizer selections

Choose One Appetizer Display

Antipasto Table

Artichoke hearts, roasted red peppers, mozzarella balls and aged parmesan, assorted olives, crackers, herb crostini and rustic breads with dipping oils.

Hummus Bar

With pepper strips, breads, and pita chips. Hummus styles include traditional, garlic, and roasted red pepper.

Dip, Stick & chip display

Includes bread sticks, pretzel sticks, & fresh chips. Ranch, spinach dip, & artichoke dip

Seasonal Salsa Bar

Our chefs love seasonal ingredients and hand craft the most amazing salsas and chutneys and house crafted chips. Think traditional tomato cilantro salsa, salsa verde, or avocado tomatillo salsa. We even love fruit varieties like mango, peach or pineapple!

Bountiful Cheese Display

Featuring imported and domestic cheeses displayed with sliced meats. Accompanied with baguettes, crackers, nuts, dried fruits, and marinated olives. Garnished with grapes and seasonal berries

Crudité Display

Fresh carrots, broccoli, cucumbers, cauliflower, as well as other seasonal vegetable and dips.

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Choose Two butler passed appetizers

- Heirloom tomato bruschetta on crostini mozzarella tomato and basil
- Parmesan stuffed mushroom caps
- Loaded mashed potato bites with scallion
- BBQ chicken in a cornbread bite
- Chipotle chicken empanada
- Wasabi tuna tartar on wonton crisp
- Risotto ball with balsamic crème
- Mini Reuben Puffs
- Shrimp cocktail in in martini glasses
- Macaroni and cheese bites
- Farm fresh crudité shot glass
- Buffalo chicken skewer

DUEL PLATED SITDOWN MENU

- Free form maki sushi with sweet chili & tuna
- Spicy Gazpacho Shooters
- Jerk Chicken Salad tart
- Ricotta with local honey & pear compote crostini
- Bacon tomato chutney crostini
- Beef tenderloin on Tuscan toast with horseradish crème
- Salmon, crème fraiche, cucumbers, capers cup
- Antipasto skewers with olive, sundried tomato, mozzarella ball, and roasted red pepper
- Bite Sized Steak wrapped in Bacon

Choose One Plated Gourmet Salad Course

- Traditional Caesar salad - house croutons and shaved parmesan
- Mixed Green Salad - tomatoes, cucumbers, and carrots
- Cucumber Salad – Cucumbers, peppers, red onion, Greek seasoning, feta, lemon & olive oil
- Spring Mix Salad - parmesan cheese and croutons
- Romaine and Red Leaf Salad - avocado, cherry tomatoes, red onions, bacon, gorgonzola
- Spinach Salad - red onion, mandarin oranges, toasted walnuts and rice wine vinaigrette
- Southwest Salad – sweet peppers, Monterey jack cheese, mixed green, smoky cumin roasted corn, tomatoes, grilled chicken, cilantro with Cilantro dressing
- Cobb Salad – Spring Greens, Bacon, Hardboiled egg, Shredded cheese, Blue Cheese, Tomatoes, Grilled chicken, Ham with blue cheese or ranch dressing
- Baby Spinach Salad –mushroom, chopped egg, bacon with red wine vinaigrette
- Deconstructed Wedge Salad – iceberg lettuce, bacon, tomatoes, onion and blue cheese dressing

Vegetable sides Choose One

- Rosemary haricots vert
- Grilled asparagus spears
- Roasted root vegetable medley
- Farm seasonal ratatouille
- Steamed broccoli spears
- Cauliflower – Butter lemon dipped
- Baby Bok Choy - Basil Soy

- Grilled Asparagus – Balsamic glaze and sea salt
- Steamed Spinach – Garlic & white wine
- French Green Beans – Slivered Almonds
- Eggplant and Tomatoes - Fresh Herbs and Onions
- Mixed Seasonal Vegetables - Roasted
- Baby Portobello Mushrooms – Garlic Oil, Asiago
- Tri Colored Peppers - Onions
- Orange ginger glazed carrots

Choice of Two Entrees

- Artisan Breast of Chicken – Crimini Mushrooms, Artichokes, Mushrooms, Red Peppers, Olives, Butter Sauce
- Juicy Pork Loin – Herb Roasted Au Jus
- Grilled Chicken Breast– Chardonnay, Onion, and Capers
- Butter Rosemary Beef Tenderloin– with rosemary & raspberry chipotle sauce
- Roast Beef – Roast beef rubbed with crushed peppercorns, sea salt and oven roasted
- Carnival Pork Cuts –Apple, Cranberry, Ginger Chutney
- 5 oz NY Steak- Montreal seasoning
- Chicken Piccata - Lemon Butter & Capers
- Wild Sea Bass- Roasted Tomato Chutney
- Maple Glazed Salmon – Marinated and Roasted
- Chicken al Limone – Pan roasted chicken breast with lemon, garlic, mushrooms in a wine sauce
- Grilled Marinated Beef Flank Steak – Salsa Verde
- Sage Roasted Turkey – Dijon White Wine Gravy
- Roasted Butternut Squash Lasagna – Rosemary and Garlic
- Fettuccini Del Mar – Shrimp, Fresh Peas with Alfredo Cream
- Ziti Bolognese – Buffalo Mozzarella, Fresh Basil, and Sausage
- Mahi Mahi– Baked to perfection with Velvet Butter sauce
- Vineyard roasted chicken with Merlot Grapes and Shallots
- Chicken romano - Lemon Butter sauce and shaved Parmesan
- Tenderloin of pork- Apple bourbon glazed
- Red Wine Braised Beef Short Ribs – Carrots, Onions, and Celery slow Cooked
- Gnocchi prima- Braised Spinach, Sautéed mushrooms, Roasted corn, Asiago, and Brown butter

DUEL PLATED SITDOWN MENU

Vegetarian and vegan options

- Roasted Root Vegetable Ragout atop Creamy Polenta
- Lemon Rosemary grilled vegetable stack with lentils
- Mexican Black bean tower with Mexi rice, Salsa fresco, and Chimichurri
- Grilled Cauliflower Steak Puttenesca
- Chickpea stuffed Eggplant with Couscous and house Tahini sauce
- Rigatoni with butternut leek parmesan sauce with fizzled sage
- Butternut squash Ravioli with brown butter and crispy sage

Upgrades *(additional based on current market prices)*

- Slow roasted Prime Rib of beef with au jus or horseradish mousse
- Wild mushroom and Parmesan crusted Filet Mignon {6 ounces}
- Grilled Filet Mignon {8 ounce} with cabernet sauce
- Citrus infused grilled tiger shrimp skewer
- Lamb chops grilled and braised with blackberry currant mint sauce

Starch sides Choose One

- Mashed loaded redskin potatoes with cheese, bacon, & sour cream
- Garlic Buttered Mashed Potatoes
- Potatoes Au Gratin
- Sea salt roasted baby baker potatoes
- Harvest tri-color blend of potatoes
- Roasted heirloom fingerlings
- Orzo Pasta with Asiago and Fresh Vegetables
- Smoked corn polenta
- Wild rice medley
- Saffron infused rice
- Rice pilaf with vegetable
- Roasted vegetable couscous
- Seasonal risotto

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LUXE SITDOWN MENU

Includes

- Guest tables
- Linen napkins in any color
- Upgraded Floor length tablecloth in any color
- Upgraded White china for salad course, entrée course, and roll plate cake/dessert plate
- Cutlery
- Water service
- Gourmet Coffee station with white china mugs
- Venue coordinator
- 3 elegant butler-passed appetizers
- Plated salad course
- Rolls & butter
- Served with seasonal roasted vegetables

Choose One Plated Gourmet Salad Course

- Farmers' orchard apple, cranberry, and pecan mixed organic spring salad with balsamic vinaigrette
- Kale & toasted walnut salad with shaved brussel sprouts, broccoli florets, shaved parmesan with a house lemon vinaigrette
- Traditional Caesar salad - house croutons and shaved parmesan
- Mixed Green Salad - tomatoes, cucumbers, and carrots
- Cucumber Salad – Cucumbers, peppers, red onion, Greek seasoning, feta, lemon & olive oil
- Spring Mix Salad - Parmesan cheese and croutons
- Romaine and Red Leaf Salad - Avocado, cherry tomatoes, red onions, bacon, and gorgonzola
- Spinach Salad - Red onion, mandarin oranges, toasted walnuts with rice wine vinaigrette
- Southwest Salad – Sweet peppers, Monterey jack cheese, mixed green, smoky cumin roasted corn, tomatoes, grilled chicken, cilantro with cilantro dressing
- Baby Spinach Salad –Mushrooms, chopped egg, bacon with red wine vinaigrette

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LUXE SITDOWN MENU

Choose Three butler passed appetizers

- Spicy Gazpacho Shooters
- Chicken Skewers with Thai sauce
- Thyme-Lemon Donut with Turkey, Smoked Gouda, Baby Arugula, Onion Jam and Herb Aioli
- Brie Cheese and Raspberry in Filo
- Jerk Chicken Salad tart
- Savory Goat Cheesecake with Balsamic Reduction
- Bacon Wrapped Dates stuffed with Blue cheese
- Tequila Shrimp pipette
- Peanut - Sesame Brittle, Thai Chicken
- Artichoke, Spinach, Feta triangles
- Tuna Poke on Crispy Rice Cracker, Spicy Bean Sprouts
- Mini Brie en Croute
- Sesame Falafel on Crispy Pita Chip
- Beef Wellington Puffs
- Sugar & Spice Shrimp
- Assorted Mini Quiche – Bacon, Spinach, and Blue Cheese
- BBQ Meatballs
- Lemony Deviled Eggs
- Antipasto skewer with Olives, Sundried Tomato, Mozzarella ball, and Roasted red pepper
- Salmon Canapés Salmon Lox on buckwheat Pancakes topped with Crème Fraiche, and Capers
- Onion Puffs
- Bite Sized Steak wrapped in Bacon
- Chicken and Green Chili Empanadas
- Caramel Apple Goat Cheese Purse
- Truffle Mac and Cheese Tarts
- Mini Reuben Puffs
- Shrimp cocktail in in martini glasses

LUXE SITDOWN MENU

Choice of Three Entrees

- Herb crusted 1/2 Cornish hen plated with wild rice and haricots vert
- Heirloom tomato caprese chicken with balsamic reduction pesto shot plated with roasted baby baker potatoes
- Apple cranberry stuffed breast of chicken with spiced cranberry reduction plated with Yukon gold mashed potatoes
- Bourbon glazed tenderloin of pork plated with roasted fingerlings
- Butternut squash ravioli with brown butter and crispy sage
- Vegetarian farmer's market vegetable stack with smoked onion jam
- Sous vide rosemary butter beef tenderloin plated with raspberry chipotle sauce and green onion garnish mashed redskin potatoes
- Hangar steak with chimichurri plated with smoked corn polenta
- Autumn ribeye of beef with orchard pears and apples served with mashed sweet potatoes
- Grilled sirloin filet {6 ounces} with compound herb butter plated with potatoes gratin
- Wild mushroom and herb crusted filet mignon {6 ounces} plated with dauphinoise potatoes
- Baked maple glazed salmon plated with smoked cous cous
- Alaskan black cod with blueberry pan sauce plated with roasted fingerlings
- Tequila lime caramelized diver scallop plated with wild rice medley

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