

Las Vegas Catering

Affairs to Remember

Elegant Full Service Catering

Specialties

- Thoughtful Service
- Culinary Excellence
- Stunning Presentation
- Custom-Designed Menus



Heavenly HazeInut Pink-Chocolate Torte

Celebrate in Style

with the unique offerings of Las Vegas Catering, while pampering your guests with traditional or creative cuisine. Treat them to an unforgettable gathering and the lingering memory of incomparable elegance.

At your service is **Chef Michael Whitesides**, chef extraordinaire and culinary artist, who brings to your celebration contemporary creations to delight the most discriminating palates. Inspired cuisine and superb service are traditions at Las Vegas Catering.

Collaborate on a Menu

that is flavorful, flexible, with Las Vegas Catering flair. Partnering with you, this premier Las Vegas catering service designs an affair to remember, with a menu tailored to your taste, and drawn from a selection of culinary marvels from American, regional, and authentic international cuisine. Chef Michael's specialty? Remarkable variety, exquisitely prepared, and reasonably priced; tantalizing tastes your guests will not only savor, but exclaim over .. as they add your event to their archive of "Affairs to Remember."

Delight Your Guests

Whether your celebration calls for a corporate party, Las Vegas style, a company picnic or class reunion, or catering services for an elegant dinner party, a lavish anniversary gala, cocktail reception, or a family brunch, your wishes guide Las Vegas Catering.

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Experience Superior Service

Throughout your experience with Las Vegas Catering, you will receive personalized service from Chef Michael and his staff. While their focus and enthusiasm center on maintaining the culinary excellence that ranks them among the most in-demand catering services in the Las Vegas area, they're delighted to advise you on other aspects of your gathering—locations, decorations, rentals, flowers, entertainment and transportation. **The hallmark of Las Vegas Catering service:** helping make your occasion the special event you deserve.

The occasion and your unique preferences shape your specially designed menu from this eminent Las Vegas Catering Service. *Chef Michael's tempting delicacies guarantee a festive feast.*



Las Vegas Catering

Affairs to Remember

Menu Suggestions - Refreshing Chilled Hors d'Oeuvres

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Specialty Appetizers

Seared Ahi, Wasabi Melon with Prosciutto

Baked Brie in Puff Pastry Grilled Salmon Medallions

English Cucumber Canapé Smoked Andouille Sausage

Buffalo Mozzarella "Caprese" Tuna Tartare on Rice Cracker

Shrimp or Caviar Deviled Eggs
Peasant Bread with Spinach Dip

Artichoke Goat Cheese Tartlette
Jumbo Shrimp with Cocktail Sauce

Brie Canapé with Tomato Herb Pesto
Smoked Salmon with Herbed Cheese

Goat Cheese with Figs and Prosciutto
Cornet of Salami with Herbed Cheese

Stuffed Celery Heart, Candied Walnut Basil Gorgonzola Toast with Pine Nuts Sushi Rolls: California, Vegetarian, Tuna Roast Beef, Balsamic Vegetable Roulade Smoked Ham or Beef Asparagus Rolls
Chicken Cashew Salad on Raisin Bread
Greek Canapé with Tomato, Basil, Olives
Smoked Cranberry Chicken, Jalapeño Brioche

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Elegant Edible Displays

Add a touch of elegance to your event. Make it truly special. Delight your guests with a fanciful, edible display. Use your imagination or select a display from the list below. Our displays are created with meticulous attention to every edible detail and fashioned to suit your occasion.

Selections include: Domestic and Imported Cheese with gourmet crackers and toasts, crisp, colorful Vegetable Crudités with Dip, Antipasto tray with grilled and marinated vegetables, cocktail meats and cheeses—all second to none. Or try an extravagant combination of all three.

The flawless presentation of our beautiful displays are sure to tickle the eye and tempt the appetite . Indulge your guests with an elegant, fanciful, edible display.



Affairs to Remember

Chicken Parmesan Beignet, Creole Sauce

Las Vegas Catering

Menu Suggestions - Sizzling Hot Hors d'Oeuvres

American and Continental Favorites

Chicken Satay Skewers, Thai Peanut Sauce

Hoisin Pork Meatballs Spanokopitas Beef Teriyaki Skewers Barbeque Meatballs Crab Rangoon Won Ton Brandy Peppercorn Meatballs Sweet and Sour Meatballs Crab or Spinach Stuffed Mushrooms Egg Rolls with Plum Sauce Marinated Chicken Fingers, "Unfried" Smoked Duck in Crepe Purse Wellington of Chicken with Mushroom Plum Rumaki with Macadamia Center Wild Mushroom Stroganoff in Fillo Cup Pineapple Rumaki with Water Chestnut Hot or Mildly Seasoned Chicken Wings

Meatballs Marinara Green Chili Quiche

Panini Grilled Cocktail Sandwich Shrimp Kabob with Chiles

Italian Sausage, Peppers and Onion Bacon Wrapped Chicken Habanero

Gorgonzola Fillo Purse with Basil, Walnut Mini Franks with Sangria Chili Sauce

Portabella Mushroom Ravioli, Marinara Sauce Beef Sirloin Skewers, Chipotle Viniagrette

Mini Pizza Roulade, Roast Peppers, Goat Cheese Tiny Red Potato, Jalapeño Sausage Stuffing

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Take flight with Las Vegas Catering!

Savor a vacation in culinary paradise courtesy of Las Vegas Catering. Choose a tasty itinerary from the world of possibilities. Let Las Vegas Catering's Nuevo Cuisine magically transport you to *breakfast* in Belize, *brunch* in Buenos Aires, *luncheon* in Lima, or *supper* in Santiago.

Next stop: out-of-this-world culinary creations. Make your next adventure a journey into the multicultural world of Las Vegas, Nevada, a heady mix of American and international influences that inspire Las Vegas Catering's traditional and trend setting cuisine.

Call Chef Michael to explore breakfast, brunch, lunch and cocktail party suggestions ... and ask about his custom designed menus for sublime and savory Affairs To Remember.

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Affairs to Remember

Menu Suggestions - Elegant and Country Style Buffets

Specialties

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Entrees

Lemon and White Wine Chicken

Beef Stroganoff

Chicken Piccata, or Marsala, or Angelo

Cilantro Chicken with Tomatoes and Lime

Beef with Peppers and Mushrooms

Stuffed Chicken, Spinach, Roasted Pepper

Italian Pot Roast, Artichokes, Gnocchi

Gemelli with Gorgonzola and Spinach

Baked Pasta with Spinach and Pine Nuts

Grilled Salmon Filet

Baked Pasta, Fresh Tomatoes and Four Cheeses

Penne Pasta with Mushrooms and Broccoli Florets

Hawaiian Style Pit Roasted Kahlua Pork

Salads

Caesar or Tossed Green Salad Viniagrette Spinach with Hot Bacon Dressing or Viniagrette

Marinated Tomatoes with Balsamic Viniagrette Spring Mix, Pear Walnut Viniagrette, Gorgonzola

Sliced Red Potatoes with Lemon Garlic Viniagrette Romaine, Hearts of Palm, Tomatoes, Garbanzos

Sliced Ripe Tomatoes with Blue Cheese Viniagrette Zucchini, Red Onion, Tomatoes, Basil Viniagrette

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Carving and Pasta Station Selections

London Broil, Prime Rib, Roast Pork Loin, Baked Ham, Turkey Breast, Pasta Alfredo and Marinara.

Accompaniments

Your buffet is served with a Bouquetière of Fresh Vegetables, our signature Freshly Baked Rolls and Breads, and selections from the choices listed below.

Choices include: Roasted Potatoes, Au Gratin Potatoes, Steamed Potatoes with Fresh Herbs, Garlic Mashed Potatoes with Tillamook Cheddar Cheese, or Three Grain Rice Pilaf.

Chef Michael will be delighted to discuss any additional menu items.



Affairs to Remember

Las Vegas Catering

Menu Suggestions - Hearty Chuck Wagon Barbeques

Hot Selections Cold Selections Barbeque Chicken Herbed Macaroni Salad Barbeque Spareribs Fresh Cabbage Cole Slaw Grilled Smoked Sausage Pasta and Vegetable Salad Char-grilled Salmon Filet Marinated Four Bean Salad Vegetable Crudités with Dip Teriyaki Beef or Chicken Kabobs Char-broiled Hamburgers and Hot Dogs Old Fashioned Potato Salad Marinated London Broil Carving Station Red Potato Salad Viniagrette Lime and Herb Marinated Chicken Breast Tossed or Classic Caesar Salad Spanish Rice Chocolate Brownies Corn on the Cob Seasonal Fresh Fruit Macaroni and Cheese Fresh Baked Cookies

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Las Vegas Catering's measure of success ... delighted guests!

View a sampling of Client Comments on our new web site at — lasvegascatering.com.

Michael,

Grilled Garden Vegetables

Beans: Cowboy or Spicy Black

I speak for the whole company when I congratulate your staff and Las Vegas Catering on the superb planning and execution of our reception and keynote dinner—especially impressive considering you managed it all with only token instruction from our NYC office long distance. Kudos from us and the attendees for the five-star menu (many comments on the mouth-watering quiche appetizers and fresh-baked bread—and the marvelous selection of desserts!) and faultless presentation. We're singing your praises as the top Las Vegas corporate catering service!

M. Richards, Michael Richards Clothing

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Seasonal Fruit Cobblers

Additional items upon request



Las Vegas, Nevada

Las Vegas Catering

Affairs to Remember by Chef Michael Whitesides

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We're on the Web.

Affairs to Remember History

Exceeding clients' expectations in the Las Vegas, Nevada area for nearly two decades, Las Vegas Catering is a full-service caterer and a fully licensed liquor caterer. Celebrated for years by gourmet hosts as Las Vegas' Affairs to Remember Catering, this aristocrat of caterers owns and operates its own kitchen, fully inspected, approved, and licensed by Clark County.

About Chef Michael Whitesides

Owner and gastronome Michael Whitesides brings to your event forty years experience as a professional chef, having apprenticed with the country's top chefs to perfect Las Vegas Catering's menus and presentation techniques. His venues have included exclusive ski, spa, and golf resorts, the original Hugo's restaurant at Atlanta's Hyatt Regency, Caesar's Palace, and the renowned Arizona Biltmore Resort and Spa.

Today, Chef Michael says, "I avidly pursue the news of current style and creativity and find it exciting when a celebrity chef repopularizes a dish or technique from a hundred years back, encouraging the dining public to enjoy it once again."

Your Celebration Begins at Las Vegas Catering!



Full Service Beverage Catering

Venues from Our Client List

Whether they rave about Las Vegas Catering's "inspired creations" or the "flair and flavor of the fabulous *Affairs to Remember* Catering," word of mouth takes on special meaning in rave reviews from satisfied clients.

- Sears
- Polo Towers
- Expedia.com
- Neiman Marcus
- General Motors
- Tower of Jewels
- U. S. Foodservice

- La-Z-Boy Furniture
- Sur la Table Stores
- Centaur Sculpture Gallery
- Las Vegas Fine Arts Salon
- Pacific International Realty
- Southern Nevada Home Builders
- Tabasco-McIlhenny Corporation