



Affairs to Remember

Elegant Full Service Catering

Specialties

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



Compliments of the Chef

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.*

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.

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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.*



Affairs to Remember

Menu Suggestions – Refreshing Chilled Hors d'Oeuvres

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Specialty Appetizers

Seared Ahi, Wasabi

Baked Brie in Puff Pastry

English Cucumber Canapé

Buffalo Mozzarella “Caprese”

Shrimp or Caviar Deviled Eggs

Artichoke Goat Cheese Tartlette

Brie Canapé with Tomato Herb Pesto

Goat Cheese with Figs and Prosciutto

Stuffed Celery Heart, Candied Walnut

Basil Gorgonzola Toast with Pine Nuts

Sushi Rolls: California, Vegetarian, Tuna

Roast Beef, Balsamic Vegetable Roulade

Melon with Prosciutto

Grilled Salmon Medallions

Smoked Andouille Sausage

Tuna Tartare on Rice Cracker

Peasant Bread with Spinach Dip

Jumbo Shrimp with Cocktail Sauce

Smoked Salmon with Herbed Cheese

Cornet of Salami with Herbed Cheese

Smoked Ham or Beef Asparagus Rolls

Chicken Cashew Salad on Raisin Bread

Greek Canapé with Tomato, Basil, Olives

Smoked Cranberry Chicken, Jalapeño Brioche

Contents:

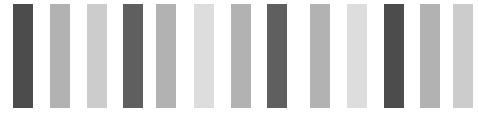
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Elegant Edible Displays

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

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Catering**

Menu Suggestions – Sizzling Hot Hors d'Oeuvres

American and Continental Favorites

Hoisin Pork Meatballs
 Beef Teriyaki Skewers
 Crab Rangoon Won Ton
 Sweet and Sour Meatballs
 Egg Rolls with Plum Sauce
 Smoked Duck in Crepe Purse
 Plum Rumaki with Macadamia Center
 Pineapple Rumaki with Water Chestnut
 Chicken Satay Skewers, Thai Peanut Sauce

Meatballs Marinara
 Panini Grilled Cocktail Sandwich
 Italian Sausage, Peppers and Onion
 Gorgonzola Fillo Purse with Basil, Walnut
 Portabella Mushroom Ravioli, Marinara Sauce
 Mini Pizza Roulade, Roast Peppers, Goat Cheese

Spanokopitas
 Barbeque Meatballs
 Brandy Peppercorn Meatballs
 Crab or Spinach Stuffed Mushrooms
 Marinated Chicken Fingers, "Unfried"
 Wellington of Chicken with Mushroom
 Wild Mushroom Stroganoff in Fillo Cup
 Hot or Mildly Seasoned Chicken Wings
 Chicken Parmesan Beignet, Creole Sauce

Green Chili Quiche
 Shrimp Kabob with Chiles
 Bacon Wrapped Chicken Habanero
 Mini Franks with Sangria Chili Sauce
 Beef Sirloin Skewers, Chipotle Vinaigrette
 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

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Entrees

- | | |
|---|--|
| Lemon and White Wine Chicken | Beef Stroganoff |
| Chicken Piccata, or Marsala, or Angelo | Roast Beef in Mushroom Gravy |
| 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 | Roast Pork Dijon |
| Baked Pasta with Spinach and Pine Nuts | Grilled Salmon Filet |
| Baked Pasta, Fresh Tomatoes and Four Cheeses | Seafood and Sausage Gumbo |
| Penne Pasta with Mushrooms and Broccoli Florets | Hawaiian Style Pit Roasted Kahlua Pork |

Salads

- | | |
|---|--|
| California Seafood Pasta Salad | Greek Salad, Tomatoes, Olives, Peppers, Feta |
| 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

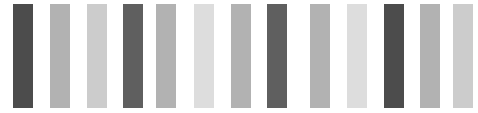
London Broil, Prime Rib, Roast Pork Loin, Baked Ham, Turkey Breast, Pasta Alfredo and Marinara.

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

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Catering**

Menu Suggestions – Hearty Chuck Wagon Barbeques

Hot Selections

Barbeque Chicken
 Barbeque Spareribs
 Grilled Smoked Sausage
 Char-grilled Salmon Filet

Teriyaki Beef or Chicken Kabobs
 Char-broiled Hamburgers and Hot Dogs
 Marinated London Broil Carving Station
 Lime and Herb Marinated Chicken Breast

Spanish Rice
 Corn on the Cob
 Macaroni and Cheese
 Grilled Garden Vegetables
 Beans: Cowboy or Spicy Black

Cold Selections

Herbed Macaroni Salad
 Fresh Cabbage Cole Slaw
 Pasta and Vegetable Salad
 Marinated Four Bean Salad

Vegetable Crudités with Dip
 Old Fashioned Potato Salad
 Red Potato Salad Vinaigrette
 Tossed or Classic Caesar Salad

Chocolate Brownies
 Seasonal Fresh Fruit
 Fresh Baked Cookies
 Seasonal Fruit Cobblers
 Additional items upon request

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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,

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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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!

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.



Full Service Beverage Catering

- 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