

*Palm
Tree
Beach Club*

LAS VEGAS

RECEPTION MENUS



TAO GROUP
HOSPITALITY

HORS D'OEUVRES SELECTIONS

35++ Per Guest, Per Hour including 5 Selections
Additional Selections (over 5), add 8++ Per Hour for each item, Per Guest

Palm Tree Beach Club



HOT BITES

PIGS IN A BLANKET

All-Beef Frank, Puff Pastry

CHICKEN QUESADILLA

Queso Oaxaca, Guacamole, Sour Cream, Salsa

WAGYU BEEF SLIDERS *

Onion Jam, American Cheese

FRENCH DIP *

Prime Rib, Swiss Cheese, au Jus

CHICKEN SATAY (GF)

Creamy Peanut Sauce

JUMBO COCONUT SHRIMP

Green Papaya Slaw, Citrus Marmalade

PHILLY CHEESESTEAK SPRING ROLL

Shaved Beef, Sweet Peppers, American Cheese

FIRECRACKER SHRIMP

Citrus Shrimp, Crispy Wonton, Sweet Chili Sauce

CHICKEN SLIDERS

Mango Sticky Glaze, Pickles

COLD BITES

ELOTE CON CHICHARRÓN (GF)

Roasted Corn, Jalapeño, Sour Cream, Cilantro, Pork Chicharrón

TUNA POKE SPOON * (GF)

Mango, Avocado, Cucumber, Citrus Ponzu

MINI LOBSTER ROLL

Toasted Brioche, Mango, Chili-infused Butter

SPICY YELLOWTAIL WONTON TACO *

Soy Vinaigrette, Chili Crema

ANTIPASTO SKEWERS (GF)

Cured Salami, Mozzarella, Basil Pesto, Roasted Tomatoes, Kalamata Olives

GREEK SALAD SKEWERS (GF)

Marinated Feta, Cherry Tomatoes, Cucumber, Anchovy Aioli

DEVEILED EGGS (GF)

Hot Honey Bacon, Jalapeños

SALMON CEVICHE * (GF)

Leche de Tigre, Sweet Potato, Fresno Chile, Lime Plantain Chips

PROSCIUTTO-WRAPPED ASPARAGUS (GF)

Shaved Prosciutto

VEGETARIAN HOT BITES

FIG & MASCARPONE (V)

Mission Fig Jam, Mascarpone Cheese

WATERMELON & FETA SKEWERS (V, GF)

Arugula, Mint, Watermelon Vinaigrette

GRILLED CHEESE & SMOKED TOMATO AIOLI (V)

Toasted Brioche, Three Cheese Smoked Tomato Dip

ARTICHOKE FRITTER (V)

Artichoke Heart, Boursin Cheese, Toasted Panko

MOZZARELLA ARANCINI (V)

Toasted Rice, House-made Mozzarella, Basil Aioli

PORTOBELLO MUSHROOM TACOS (V)

Caramelized Onions, Roasted Corn, Jalapeño, Truffle Aioli

VEGETARIAN COLD BITES

GOAT CHEESE TOAST (V)

Toasted Bread, Whipped Goat Cheese, Lemon Zest

BURRATA & PEACH SALAD (V, GF)

Sweet Peaches, Young Kale, Burrata Cheese

AGED BRIE BAGUETTE (V)

Honey Cream, Shaved Pear

CHARRED PINEAPPLE SALSA (VG, GF)

Plantain Chip

GUACAMOLE (VG)

Tortilla Chip

EDAMAME (VG, GF)

Sea Salt, Chili, Lime

V - Vegetarian
VG - Vegan
GF - Gluten-Free
† - Can Be Made GF

* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Pricing is per guest and applies to the full group. Includes 1.5 hours of food service.

For events with tray-passed items, stations can be added at standard pricing.

For station-only events: minimum of 2 stations and \$50 per person required.

CULINARY FLAVORS IN ACTION

Chef / Attendant Fee: 350++ each.

Palm Tree Beach Club



APPETIZER STATIONS

TROPICAL FRUIT (V, GF) | 15++ per Guest

Selection of Mango, Kiwi, Pineapple, Dragon Fruit, Guava, Melons, Grapes, Berries, Local Honey, Vanilla Cream

IMPORTED & DOMESTIC CHEESES † | 16++ per Guest

Fig Preserves, Nuts, Dried Fruits, Crackers and Breads

GRILLED & CHILLED VEGETABLES (GF) | 17++ per Guest

Roasted Red Pepper Aioli, Hummus, Sour Cream & Chive Dip

ANTIPASTO † | 23++ per Guest

Assorted Charcuterie Meats, Cheeses, Grilled Peppers, Zucchini, Squash, Asparagus, Marinated Olives, Pepperoncinis, Whipped Ricotta, Pickled Heirloom Tomatoes, Crackers, Breads

MEDITERRANEAN MEZZE TABLE † | 14++ per Guest

Trio of Hummus (Traditional, Roasted Red Pepper, Beet), Grilled Naan, Pita Chips, Tabbouleh Salad, Marinated Olives, Labneh, Feta Cheese, Figs, Pistachios, Dates

GRAND SALAD EXPERIENCE | 15++ per Guest

Select Two (2)

CAESAR (V, †)

Crisp Romaine Hearts, Shaved Parmesan, Garlic Croutons, Garlic Emulsion

HEIRLOOM TOMATOES (VG, GF)

Burrata, Cucumber, Basil, Roasted Shallot Vinaigrette

BABY BEETS (V, †)

Whipped Goat Cheese, Pistachio, Pumpernickel Crumble

TUSCAN KALE (VG, GF)

Toasted Quinoa, Heirloom Tomatoes, Cucumber, Asparagus, White Balsamic

BABY SPINACH (GF)

Diced Egg, Wild Mushrooms, Pickled Red Onion & Bacon Vinaigrette

BACON & BLEU CHEESE (GF)

Romaine, Tomatoes, Olives, Garbanzo Beans

WATERMELON & FETA (V, GF)

Arugula, Mint, Watermelon Vinaigrette

SUSHI EXPERIENCE | 40++ per Guest

Served with Pickled Ginger, Wasabi, Soy Sauce

MAKI ROLLS * (GF)

California

Cucumber

Spicy Tuna

Vegetable (VG)

Eel

Salmon

Tempura Shrimp

NIGIRI * (GF)

Tuna

Salmon

Ebi

Yellowtail

STADIUM TASTING | 40++ per Guest

CANTINA NACHOS

Jalapeño Cheese Sauce, Roasted Salsa (VG), Pico de Gallo (VG), Stone-Ground Tortilla Chips

WAGYU BEEF SLIDERS *

Onion Jam, American Cheese

MINI BRATS

Mustard, Relish, Diced Onions, Hearth-Baked Roll

MAC & CHEESE STATION

Two (2) Selections | 26++ per guest

Three (3) Selections | 31++ per guest

CREAMY FOUR CHEESE (V)

BRAISED BEEF SHORT RIB & PEPPER JACK

CRISPY PORK BELLY & CHIPOTLE

LOBSTER & FONTINA (add 7++ per guest)

WILD MUSHROOM & TRUFFLE (V) (add 7++ per guest)

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SLIDER STATION | 32++ per Guest

Select Two (2)

WAGYU BEEF *

Onion Jam, American Cheese,

CHICKEN

Mango Sticky Glaze, Pickles

BEYOND (VG)

Beyond® Burger Patty, Vegan Cheese,
Chipotle Ketchup, B&B Pickles

FRENCH DIP *

Prime Rib, Swiss Cheese, au Jus

CRAB CAKE

Swiss Cheese, Tartar Sauce, Sweet Pickle

TACO STATION

Self-Serve or Chef-Attended (2 Chefs Required)

Two (2) Selections | 26++ per guest

Three (3) Selections | 32++ per guest

CARNE ASADA

Dry Rub Skirt Steak, Tomatillo Salsa,
Onion, Cilantro

PORTOBELLO MUSHROOM

Caramelized Onions, Roasted Corn,
Jalapeño, Truffle Aioli

BLACKENED MAHI *

Pineapple Salsa, Onion, Cilantro

Served with an Assortment of Salsas and Toppings,
Roasted Tomato, Salsa Verde, Guacamole,
Sour Cream, Diced Onions, Cilantro, Lime Wedges

POKE STATION (GF) | 36++ per Guest

Protein Served with Fresh Seaweed Salad (S, Sesame)
and White Rice (VG)

Select Two (2) Proteins

MAUI-CAUGHT AHI TUNA * DAY BOAT ATLANTIC SALMON * PAN-SEARED TOFU (VG)

Select Two (2) Toppings

CHARRED CORN (VG)
STEAMED EDAMAME (VG)
FRIED GARLIC (VG)
SLICED CUCUMBER (VG)
DICED PINEAPPLE (VG)
SCALLIONS (VG)
CILANTRO (VG)

Select Two (2) Sauces

SRIRACHA MAYO (V)
SWEET THAI CHILI (VG)
WASABI POKE
EEL
TERIYAKI



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THE BUTCHER BLOCK

Chef / Attendant Fee: 350++ each.

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CARVING STATIONS

Chef Required

All Carving Stations are served with Artisan Breads.

TOMAHAWK RIBEYE STEAK * (†) | 45++ per Guest

Red Wine Mushroom Ragoût, Mustard,
Creamy Horseradish

PEPPER & HERB-CRUSTED TENDERLOIN OF BEEF * (†) | 35++ per Guest

Grilled Asparagus, Peppercorn Demi-Glace,
Mustard, Creamy Horseradish

PRIME RIB OF BEEF * (†) | 30++ per Guest

Roasted Baby Carrots, Mustard,
Creamy Horseradish

ROASTED TURKEY BREAST (†) | 30++ per Guest

Cranberry-Ginger Relish, Green Beans Almondine,
Mustard, Mayonnaise

GINGER-SOY GLAZED SALMON * (†) | 30++ per Guest

Baby Bok Choy, Snow Peas, Carrots, Sake Reduction

ROASTED VEGETABLES (v, †) | 20++ per Guest

Tabbouleh Salad, Lemon, Garlic

TEMPTING DESSERTS

Chef / Attendant Fee: 350++ each.

ICE CREAM COOKIE SANDWICHES | 24++ per Guest

Chef Selection & Assortment

ICE CREAM (GF)

Vanilla, Chocolate, Strawberry, Dulce De Leche

COOKIES

Chocolate Chip

Sugar

White Chocolate Macadamia

Peanut Butter

CHURRO STATION | 24++ per Guest

Chef Required

CHURROS (GF)

SAUCES & CREAMS (GF)

Chocolate Sauce, Caramel

TOPPINGS (GF)

Chocolate Shavings, Toasted Coconut,

Crunchy Pearls

À LA CARTE OFFERINGS

MACARON TOWERS (GF) | 1850++ per Tower

210 pieces Assorted Macarons per Tower

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