



L A S V E G A S

TRAY-PASSED HORS D'OEUVRES

35.00 ++ Per Guest, Per Hour – 5 Selections

Additional Selections (Over 5), Add 8.00++ Per Item, Per Guest

COLD

Tomato Bruschetta ^V	pine nuts, basil pesto
Deviled Eggs ^{GF}	crisp prosciutto
Shrimp Spring Rolls	Thai chili peanut sauce
Caramelized Pear ^V	brie cheese, balsamic syrup
Pesto Roasted Chicken Caesar Salad *	parmesan cup
Seared Ahi Tuna Tataki *	edamame, micro wasabi, tobiko
Prosciutto Melon ^{GF}	torn herbs, aged sherry vinaigrette
Grilled Artichoke ^V	white bean hummus, olive tapenade
Figs ^{GF}	manchego, bresaola
Maine Lobster Mini Brioche Club	saffron aioli, caviar
Sirloin Beef *	horseradish cream, crostini
Marinated Grilled Vegetable ^V	hummus, goat cheese, pita shell

HOT

Lollipop Chicken Wings ^{GF}	cayenne pepper sauce
HK Vegetable Egg Roll ^V	apricot sauce
Imperial Wagyu Meatball	whipped ricotta, spicy tomato sauce
HK Signature Pork Pot Sticker	garlic hoisin sauce
Lamb Yakitori *	
Potato Samosa ^V	harissa
HK Crispy Shrimp & Scallop Har Gau Dumpling *	sesame, chive aioli
Imperial Wagyu Skewer * ^{GF}	charred onion, chimichurri
Southern Style Chicken Tenders	red peppercorn ranch
HK Signature Vegetable Dumpling ^{VG}	
HK Duck Spring Roll	

RECEPTION STATIONS

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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.

APPETIZER STATIONS

Seasonal fruit selection of melons, grapes, berries, tropical fruits, local honey, Greek yogurt	15.00 ++ PER GUEST
Imported & domestic cheeses, fig preserves, nuts, dried fruits, crackers and breads	17.00 ++ PER GUEST
Grilled & chilled vegetables, roasted red pepper aioli, hummus, sour cream & chive dip	16.00 ++ PER GUEST
Antipasto, assorted charcuterie meats, cheeses, grilled peppers, zucchini, squash, asparagus, marinated olives, pepperoncinis, whipped ricotta, pickled heirloom tomatoes, crackers, breads	23.00 ++ PER GUEST
Mediterranean Mezze Table trio of hummus (traditional, roasted red pepper, beet), grilled naan, pita crisps, tabbouleh salad, marinated olives, labneh, feta cheese, figs, pistachios, dates	14.00 ++ PER GUEST

WINGS STATION

20.00++ / SELECT TWO

Signature Buffalo Chicken Wings
Sticky Garlic & Chili, Boneless
Honey & Smoked Chipotle Wings
Citrus & Soy Wings Zesty BBQ, Boneless
served with pink peppercorn ranch, blue cheese

POTATO STATION

20.00++ / SELECT TWO

Horseradish whipped potatoes, short rib, crispy onions
Island purple potatoes, kalua pork, Maui onions
Crispy potato skins, bacon, chives, cheddar cheese, sour cream
Mashed sweet potatoes, roasted vegetable, forest mushroom, evoo ^{GF DF}

PASTA STATION

20.00++ PER GUEST

(Gluten Free Pasta Available)
penne pasta served with your choice of 2 sauces:
Tomato Basil ^{VG}
Bolognese
Alfredo
Melanzana
a la Vodka

V – Vegetarian, Vg – Vegan, G – Gluten Free, \$ – Can be made Vegetarian, + – Can be made Vegan

All prices are subject to 8.375% tax, 20% service charge, and 4% administrative fee on food and beverage.
Menus subject to changes and availability. Please inquire about options for any allergic or dietary restrictions.

* 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.

26.06.25



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CHILLED SEAFOOD STATIONS*

Must be confirmed to open with event start

Chilled Jumbo Shrimp on Ice
signature cocktail sauce, charred lemon, tabasco.
25.00 ++ PER GUEST

Chilled Jumbo Shrimp, Oysters on Ice
pacific oysters, signature cocktail sauce, charred lemon,
tabasco, cucumber mignonette, horseradish
35.00 ++ PER GUEST

Chilled Jumbo Shrimp, Oysters, Lobster on Ice
pacific oysters, Maine lobster medallions,
signature cocktail sauce, charred lemon, tabasco, tobiko,
cucumber mignonette, horseradish, agrumato, tarragon,
50.00 ++ PER GUEST

add snow crab claws (10.00 ++ PER GUEST SUPPLEMENTAL)
add king crab legs (12.00 ++ PER GUEST SUPPLEMENTAL)

SUSHI STATION*

40.00++ PER GUEST

Maki Rolls
California, cucumber, spicy tuna, vegetable,
eel, salmon, tempura shrimp

Nigiri
tuna, salmon, ebi, yellowtail
served with pickled ginger, wasabi, soy sauce

*Sushi Chef Available Upon Request @ 350.00

CARVING STATIONS

*Carving Fee \$275.00 per Carver per station

Tomahawk Ribeye Steak *
red wine mushroom ragoût,
mustard, creamy horseradish, cocktail rolls
45.00 ++ PER GUEST

Pepper & Herb Crusted Tenderloin of Beef *
grilled asparagus, peppercorn demi-glace,
mustard, creamy horseradish, cocktail rolls
35.00 ++ PER GUEST

Prime Rib of Beef *
roasted baby carrots,
mustard, creamy horseradish, cocktail rolls
30.00 ++ PER GUEST

Roasted Turkey Breast
cranberry ginger relish, green beans almandine
mustard, mayonnaise, cocktail rolls
30.00 ++ PER GUEST

Ginger Soy Glazed Salmon *
baby bok choy, snow peas, carrots, sake reduction
30.00 ++ PER GUEST

Vegetable Wellington
tabbouleh salad, fresh lemon, garlic
20.00 ++ PER GUEST

SALAD STATION

15.00++ / SELECT TWO

Caesar *
parmesan cheese, herbed croutons

Heirloom Tomatoes ^{V GF}
burrata, cucumber, basil, roasted shallot vinaigrette

Baby Beets ^V
whipped goat cheese, pistachio, pumpernickel crumble

Tuscan Kale ^{VG DF}
toasted quinoa, heirloom tomatoes, cucumber, asparagus,
white balsamic

Baby Spinach
diced egg, wild mushrooms,
pickled red onion & bacon vinaigrette

Bacon & Blue Cheese ^{GF}
romaine, tomatoes, olives, garbanzo beans

SLIDER STATION

20.00++ / SELECT TWO

served with fries

Baked Ham & Swiss Cheese Slider
dijon mustard, buttery poppy seed sweet Hawaiian roll

Prime Beef & Cheddar Slider *
house sauce, crunchy pickle, Hawaiian roll

Caprese Slider ^V
buffalo mozzarella, tomato, basil pesto, poppy seed roll

BLT Slider
applewood smoked bacon, tomato, bibb lettuce,
mayonnaise, avocado, poppy seed roll

K.F.C.
Korean fried chicken, pickled slaw, sriracha aioli,
Hawaiian roll

Braised Beef Short Rib
grilled split-top sweet Hawaiian sub, creamy horseradish,
jack cheese, crispy onions

Falafel Slider ^{V DF}
cucumber, roma tomato, sweet pepper hummus,
poppy seed roll

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TACO STATION 35.00 ++ PER GUEST / SELECT THREE

Carne Asada ^{GF}

Duck ^{GF}

Mushroom ^{VG GF}

Shrimp ^{GF}

served with assortment of salsas & toppings,
roasted tomato, salsa verde, guacamole, sour cream

MAC & CHEESE STATION 20.00++ / SELECT TWO

Creamy Four Cheese

Braised Beef Short Rib and Pepper Jack

Crispy Pork Belly & Chipotle

Lobster & Fontina (7.00 ++ PER GUEST SUPPLEMENTAL)

Wild Mushroom and Truffle (7.00 ++ PER GUEST SUPPLEMENTAL)

HAKKASAN SIGNATURE STATION 35.00++ PER GUEST

RICE OR NOODLE SELECT ONE

Hong Kong Fried Rice
pork, shrimp, asparagus, egg, yellow chive

Pineapple Fried Rice ^{VG DF}
pineapple, Chinese vegetables, curry

Hakka Noodle ^{VG DF}
mushroom, vegan egg, bean sprout

ENTRÉE SELECT TWO

General Tsao Chicken ^{DF}
crispy chicken, chili, sesame

Eggplant, Crispy Tofu and Mushroom Stir Fry ^{VG DF}

Roasted Soy Ginger Glaze Salmon

Jasmine Smoked Wagyu Short Rib
sweet glaze, pickled lotus root, served with steamed jasmine rice

Black Pepper Beef Filet * ^{DF} (5.00 ++ PER GUEST SUPPLEMENTAL)
asparagus, bell pepper, merlot sauce

Seafood Stir Fry * ^{DF} (10.00 ++ PER GUEST SUPPLEMENTAL)
shrimp, lobster, scallop, green onion, zucchini,
grilled peppers, togarashi

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DESSERTS

SELECT THREE

210 pieces assorted macarons per tower

Cocoa Powder

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