

CATERING & PRIVATE EVENTS



LAS
Vegas
BALLPARK



PROFESSIONAL
SPORTS
CATERING
POWERED BY *Lovy*



At Las Vegas Ballpark, we will celebrate ballpark classics by elevating them.

We will do this with the specific purpose of bringing people together, as family, friends and community.

Our mantra is to curate a line up of best-in-class products and purveyors, empowering our fans to create new taste memories while honoring the nostalgia of old-school favorites.

Get ready to go above and beyond
Aviators fans!

This is how Las Vegas does baseball.

#EATUPLV

CHEF GARRY

Executive Chef

Chef Garry, “The Sports and Entertainment Taste Maker of Las Vegas”, has made a name for himself in Las Vegas Sports and Entertainment by opening the Las Vegas Ballpark and T-Mobile Arena as the Executive Chef. Prior to T-Mobile Arena, Chef Garry served as the Executive Chef of the Las Vegas Motor Speedway. Chef Garry also had an integral part in the grand opening of Allegiant Stadium, home of the Las Vegas Raiders.

Chef Garry is thrilled to be the Executive Chef of Las Vegas Ballpark for his 5th season where he will continue to put his culinary creativity to work by introducing new food and flavors to the baseball community.

CATERING & PRIVATE EVENTS



BREAKFAST

BREAKFAST BASICS



Continental Classic V

Muffins, Donuts, Breakfast Breads, Seasonal Fresh Fruit, Coffee,
Decaffeinated Coffee, Hot Herbal Teas, Orange Juice

24.00 per Guest
Minimum 25 Guests

Continental Enhancements

EGGS

Choose 1 | 9.00 per Guest

- Classic Scrambled Eggs V AVG
- Spinach & Feta Cheese
Egg White Frittata Bites V AVG
- Tofu & Spring Veggie Scramble V AVG

MORNING POWER-UPS

Choose 1 | 9.00 per Guest

- Mini Hash Brown Frittatas V AVG
- Herb-Roasted Red Potatoes V AVG
- Stone Ground Grits V AVG
- Vegan Oat Jars V²
- French Toast Bake V
- Belgian-Style Waffles V

MIGHTY MEATS

Choose 2 | 16.00 per Guest

- Thick Cut Bacon AVG
- "Whole Hog" Pork Sausage AVG
- Chicken Sausage AVG
- Plant-Based Sausage V

V Vegetarian V² Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Breakfast Sandwiches

Minimum of 25 Guests or Boost Your Continental Breakfast

Bacon, Egg, Gouda Cheese, Ciabatta | 15.00 per Item

Turkey Sausage, Egg White, Cheddar Cheese, English Muffin | 15.00 per Item

Chorizo, Egg, Potato, Flour Tortilla | 15.00 per Item

Ham, Egg, Swiss Cheese, Croissant | 15.00 per Item

Fried Chicken, Hot Honey, Biscuit | 15.00 per Item



Breakfast Boards

*Boost Your Continental Breakfast
Minimum xxx Guests*

Lox & Bagels Board

Scottish Smoked Salmon, Assorted Bagels, Plain & Chive Cream Cheese, Sliced Cucumbers, Sliced Tomatoes, Red Onions, Capers

42.00 per Guest

Whipped Ricotta Board V

Honey, Lemon, Lavender, Artisan Breads, Assorted Crackers

22.00 per Guest

Whipped Feta Board V

Tapenade, Pita Chips

22.00 per Guest

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Action Stations

Minimum 25 Guests
Chef Attendant Fee 175.00

Hot Oatmeal Bar V

Dried Fruits, Nuts,
Brown Sugar, Berries

12.00 per Guest

Omelet Action Station AVG

Cheeses, Peppers, Mushrooms,
Tomatoes, Green Onions, Bacon,
Sausage, Ham

22.00 per Guest

Chilaquiles Action Table AVG

Crispy Fried Corn Tortillas,
Spicy Salsa Verde, Roasted Tomato
Salsa, Charro Beans, Avocado,
Cilantro, Roasted Fresh Chiles,
Fried or Scrambled Eggs,
Assorted Hot Sauces

22.00 per Guest

Mini Protein Packed & Regular Pancakes V

Chocolate Chips, Blueberries, Pecans,
Maple Syrup, Fruit Marmalades,
Dried Nuts, Fresh Bananas,
Strawberries, Greek Yogurt, Butter

20.00 per Guest

Brunch Toasts V

- Avocado & Chia Seeds
- Almond Butter & Banana
- Fried Egg & Mozzarella Cheese
- Ricotta Salata & Honey
- Mozzarella Cheese & Pesto
- Nutella & Fresh Berries

24.00 per Guest

Build Your Own Açai Bowls V

Bananas, Blueberries, Strawberries,
Coconut, Almonds, Granola, Honey,
Peanut Butter, Almond Butter,
Chia Seeds, Flax Seeds

20.00 per Guest

Loaded Breakfast Potato Skins AVG

- Smoked Bacon, Scallions, Sunny Side Eggs, Honey Mustard Jalapeño Jam
- Virginia Ham, Roasted Peppers, Swiss Cheese, Bloody Mary Ketchup
- Crispy Mushrooms, Mozzarella Cheese, Oven-Roasted Tomatoes, Arugula, Basil Pesto

18.00 per Guest

Farmers Market Ranchers Steak & Eggs AVG

Grilled Strip Steak, Scrambled Eggs,
Breakfast Potato Cheese Casserole,
Avocado Chimichurri

28.00 per Guest

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ALL DAY BREAKS

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Warm Soft Pretzels V

Assorted Mustards, Beer Cheese,
Sweet Cream Cheese

10.00 per Guest

Cinnamon Roll Shop V

House-Made Cinnamon Rolls,
Assorted Compotes, Nutella Spread,
Whipped Cream, Dark Chocolate
Shavings, Candied Pecans,
Seasonal Fresh Fruits & Berries

12.00 per Guest

Build Your Own Trail Mix V

Pretzels, Puffed Oats, Granola,
M&M's, Dried Fruit, Toasted Coconut,
Yogurt Covered Pretzels,
Assorted Nuts & Seeds

16.00 per Guest

The Candy Jar V

M&M's, Gummy Bears,
MalTED Milk Balls, Jellybeans

12.00 per Guest

Endurance Shakes & Smoothies V

- Wild Berry Smoothie
- Super Greens Smoothie
- Mocha Espresso Shake

13.00 per Guest

Chef Attendant Fee 175.00

Cookies & Milk V

- Triple Chocolate Chunk Cookies
- Peanut Butter Cup Cookies
- Assorted Milks & Non-Dairy Milks

12.00 per Guest

Grab & Go

Whole Fruit V AVG | 72.00 per Dozen

Fruit Cup V AVG | 72.00 per Dozen

Assorted Greek Yogurts V AVG | 72.00 per Dozen

Yogurt, Granola & Berry Parfaits V | 76.00 per Dozen

Assorted Jumbo Cookies V | 72.00 per Dozen

Double Fudge Brownies V | 72.00 per Dozen

Granola Bars V | 45.00 per Dozen

Protein & Energy Bars V | 84.00 per Dozen

Individual Trail Mix V | 48.00 per Dozen

Freshly Popped Popcorn V AVG | 40.00 per Bowl | Serves 10 Guests

Tortilla Chips, Guacamole & Salsa V | 40.00 per Bowl | Serves 10 Guests

Kettle Chips & French Onion Dip V | 40.00 per Bowl | Serves 10 Guests

Garden Fresh Crudité & Buttermilk Ranch Dressing V AVG
| 60.00 per Platter | Serves 10 Guests



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LUNCH

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Classic Lunch Tabled or Boxed

Choose 1 | 50.00 per Guest

SANDWICHES & WRAPS

Oven-Roasted Turkey

Cheddar Cheese, Lettuce, Tomatoes, Herb Aioli, Artisan Roll

Smoked Ham

Swiss Cheese, Lettuce, Tomatoes, Whole Grain Mustard, Artisan Roll

Tuscan-Style Roast Beef

Red Onion Jam, Roasted Tomatoes, Arugula, Baguette

Buffalo Cauliflower

Quinoa, Kale, Blue Cheese, Shaved Carrot, Celery, Buttermilk Ranch Dressing, Pita Pocket

ENTRÉE SALADS

Greek Salad V AVG

Romaine, Cherry Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Red Onions, Oregano Vinaigrette

Grilled Chicken BLT Salad AVG

Romaine, Applewood Smoked Bacon, Cherry Tomatoes, Cheddar Cheese, Buttermilk Ranch Dressing

SIDES & SNACKS

Choose 2

Creamy Coleslaw V AVG

Grilled Vegetable Pasta V

Mozzarella & Bulgur Wheat V

Fruit Cup V²

Potato Salad V

Kettle Chips V²

Snack Mix V

Garden Fresh Crudité & Buttermilk Ranch Dressing V

Pita Chips & Hummus V

SWEETS

Choose 1

Chocolate Chip Cookies V

Brownies V

Blondies V

Rice Crispy Treats V AVG



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Sandwich Action Stations

TURKEY BLT CARVING STATION

50.00 per Guest

Minimum 50 Guests

Chef Attendant Fee 175.00

Slow-Smoked Turkey Breast, Honey Glazed Nueske's Bacon, Heirloom Tomatoes, Avocado, Assorted Cheeses, Lettuce, Arugula, Herb Aioli, Assorted Mustards, Wheat Bread, Sourdough Rolls, Rye Bread, Classic Potato Salad, Roasted Vegetable Salad, Kettle Chips

HOT OFF THE PRESS

50.00 per Guest

Minimum 50 Guests

Chef Attendant Fee 175.00

Barbecue Smoked Pork Cuban Sandwich

Pit Ham, Swiss Cheese, Slow-Smoked Pork Shoulder, Ciabatta

Serious Jerk Chicken

Marinated Chargrilled Chicken Thighs, Pickled Vegetables, Scotch Bonnet Aioli, Vietnamese Roll

Vegetable Bahn Mi

Chili Mayo, Grilled Portobello, Tofu, Pickled Carrot, Cucumber, Jalapeño, Vietnamese Roll

Includes:

Fire-Roasted Vegetable Salad

Zucchini, Asparagus, Cherry Tomatoes, Cremini Mushrooms, Red Onions, Carrots, Cauliflower, Fresh Mint, Honey Mustard Dressing

Elote Corn Salad

Sweet Corn, Chili Lime Salt, Cotija Cheese, Lime Juice, Cilantro

Chip Dip

Kettle-Style Potato Chips, Dill Pickle Dip

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LUNCH EXPERIENCES

Mediterranean Bowls Station

59.00 per Guest
Minimum 50 Guests
Chef Attendant Fee 175.00

Meats

- Harissa Chicken
- Gyro Steak
- Falafel

Greens

- Mixed Greens
- Romaine
- Spinach

Grains

- Basmati Rice
- Brown Rice

Cheese

- Feta
- Ricotta Salata

Vegetables

- Cucumbers
- Grape Tomatoes
- Olives
- Grilled Vegetables
- Chickpeas

Dressings

- Tzatziki
- Yogurt Tahini
- Red Wine Vinaigrette

Game Day Favorites

62.00 per Guest
Minimum 25 Guests

Classic Caesar Salad

Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

BLT Salad

Romaine, Bacon, Cheddar Cheese,
Tomatoes, Buttermilk Ranch Dressing,
House-Made Croutons

Italian Submarine Sandwich

Salami, Capicola, Ham, Tomatoes,
Onions, Provolone Cheese, Lettuce,
Giardiniera, Soft Baguette,
Red Wine Vinaigrette, Olive Oil

All-Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

Vegetable Wrap

Quinoa, Roasted Zucchini,
Red Onions, Red Pepper,
Tapenade, Spinach Wrap

Freshly Popped Popcorn

Potato Chips & Gourmet Dips

Kettle-Style Potato Chips,
Roasted Garlic Parmesan Cheese,
French Onion

Gourmet Cookies, Brownies & Blondies

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LUNCH



Lunch Enhancements

Minimum 25 Guests

Spicy Tofu Protein Bowl V AVG

Red Quinoa, Basmati Rice, Basil, Mango, Edamame, Soy Ginger Dressing

16.00 per Guest

Ancient Grain Salad V²

Five Grain Blend, Baby Kale, Roasted Butternut Squash, Peppadew Peppers, Roasted Chickpeas, Pomegranate Vinaigrette

16.00 per Guest

Fire-Roasted Vegetable Salad V AVG

Zucchini, Asparagus, Cherry Tomatoes, Cremini Mushrooms, Red Onions, Carrots, Cauliflower, Fresh Mint, Honey Mustard Dressing

16.00 per Guest

Chinois Chicken Salad

Grilled Chicken, Romaine, Napa Cabbage, Baby Spinach, Radicchio, Wonton Strips, Chinois Dressing

16.00 per Guest

Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

16.00 per Guest

Italian Sausages & Bratwurst

Grilled Peppers, Onions, Assorted Mustards, Hoagie Rolls

18.00 per Guest

Home-Style Breaded Chicken Tenders

Buttermilk Ranch Dressing, Barbecue Sauce

18.00 per Guest

Smoked Pulled Pork

Signature Barbecue Sauce, Creamy Coleslaw, Onion Rolls

18.00 per Guest

All Beef Hot Dogs

Traditional Condiments, Hot Dog Buns

16.00 per Guest

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RECEPTION DINING



Classic Cold Passed Appetizers

Minimum 25 Guests

Server Fee to Tray Pass 175.00 for up to 75 Guests

Deviled Eggs V AVG

Hungarian Paprika

6.00 each

Asparagus & Prosciutto Crostini

Shallot Lemon Drizzle

7.00 each

Nut Crunch Crostini V

Pistachios, Herb Goat Cheese

6.00 each

Boursin & Peppadew Crostini V

7.00 each

Garlic Flatbread V

Whipped Artichoke Spread,
Parmesan Cheese

6.00 each

Antipasto Kabobs

Salami, Artichokes, Mozzarella
Cheese, Red & Yellow Peppers,
Green Olives, Tortellini

8.00 each

Spinach & Artichoke Tart V

Creamy Spinach, Roasted Artichoke

7.00 each

Everything Pretzel & Beer Cheese Dip V

8.00 each

Tuna Tartar

Sushi Grade Tuna, Wonton Crisp,
Wasabi Cream

8.00 each

Smoked Salmon Lollipops

Cold Smoked Salmon,
Chive Cream Cheese,
Grissini Stick

8.00 each

Shrimp Cocktail Shooters AVG

Spicy Cocktail Sauce

10.00 each

Gazpacho Shooters V

6.00 each

Garden Crudité Shooters V AVG

Buttermilk Ranch Dressing

7.00 each

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Classic Warm Passed Appetizers

Minimum 25 Guests

Server Fee to Tray Pass 175.00 for up to 75 Guests

Philly Cheesesteak Egg Roll

9.00 each

Blackened Chicken Phyllo Cup

Mango Pepper Relish

9.00 each

Shrimp Quesadillas

Oaxaca Cheese, Roasted Chilies,
Salsa Verde

10.00 each

Vegetarian Quesadilla V

Bulgogi Beyond Meat, Shredded
Mozzarella, Pepper Jack Cheese,
Cilantro, Scallions

9.00 each

Mini Goopy Mac & Cheese V

Fontina, Gruyère, Cheddar Cheeses

9.00 each

Mini Chicken & Waffles Cones

Cinnamon Cayenne Syrup

9.00 each

Lobster Corn Dogs

Smoked Tomato Cocktail Sauce

28.00 each

Cheeseburger Slider

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun

9.00 each

Filet Mignon Sliders

Garlic Butter, Brioche Bun

14.00 each

Chicken Potstickers

Sweet Chili Soy Glaze

9.00 each

Vegetable Spring Rolls V

Sweet Chili Sauce

9.00 each

Tomato Soup & Grilled Cheese V

9.00 each

Mini Barbecue Bowl

Pulled Pork, Mashed Potatoes,
Cheesy Corn, Fried Onions

10.00 each

Mini Beef Empanadas

Salsa Verde

10.00 each

Thai Chicken Skewers AVG

Peanut Sauce

9.00 each

Tequila Lime Shrimp Skewers AVG

Grilled Tequila-Marinated
Tiger Prawns, Cilantro, Garlic,
Charred Lime

18.00 each

Spicy Pork Belly Lollipop AVG

Brown Sugar Glaze

10.00 each

Crab Cake

Lemon Aioli

18.00 each

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RECEPTION EXPERIENCES



Pasta Action Station

Choose 2 | 20.00 per Guest

Choose 3 | 29.00 per Guest

Minimum 25 Guests

Chef Attendant Fee 175.00

Orecchiette Pasta

Italian Sausage, Rapini

Cacio e Pepe

Spaghetti, Black Pepper,
Pecorino Cheese

Bucatini Amatriciana

San Marzano Tomato Sauce, Pancetta

Sun-Dried Tomato Pesto Mafaldine

Parmigiano Reggiano Cheese

Farm Table Charcuterie

24.00 per Guest

Minimum 25 Guests

Assortment of Artisan Breads, Local Selection of
Sliced Meats, Spreads, Cheeses, Greens,
Assorted Mustards & Condiments

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Street Sopas Action Cart

Build Your Own House-Made Crispy Deep-Fried Pastries!

36.00 per Guest

Minimum 25 Guests

Chef Attendant Fee 175.00

Stuffings

Lime Steak
Tinga Chicken
Salsa Verde Carnitas
Roasted & Grilled Vegetables

Toppings

Roasted Tomato Chipotle Salsa
Green Tomatillo Avocado Salsa
Shredded Lettuce
Cotija Cheese
Diced White Onions
Fresh Chopped Cilantro
Lime Wedges
Mexican-Style Sour Cream

Street Taco Cart

34.00 per Guest

Minimum 25 Guests

Tequila Lime Shrimp Taco

Pickled Cabbage Slaw, Spicy Escabeche,
House-Made Roasted Poblano Sauce, Flour Tortilla

Chicken Tinga Taco AVG

Tangy Tomatillo-Avocado, Corn Tortilla

Cantina Nachos

34.00 per Guest

Minimum 25 Guests

House-Fried Tortilla Chips, Adobo Chicken,
Corona Beef, Green Chile Queso,
Pico de Gallo, Salsa Verde, Jalapeños,
Sour Cream, Guacamole, Cilantro



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RECEPTION EXPERIENCES



Dim Sum

24.00 per Guest
Minimum 25 Guests

Assorted Steamed & Fried Dumplings,
Shao Mai, Spring Rolls, Soy Ginger Dipping Sauce,
Sweet & Sour Sauce, Hot Chinese Mustard

Sushi Table AVG

Market Price
Minimum 25 Guests

Assorted Nigiri, Sashimi & Rolls, Pickled Ginger,
Seaweed Salad, Wasabi, Soy Sauce

Ramen Noodle Bar

34.00 per Guest
Minimum 50 Guests
Chef Attendant Fee xxx

Broths

- Asian Mole
- Shanghai
- Thai Vegan

Proteins

- Ramen Chicken
- Cilantro Shrimp
- Asian Pork

Sauces

- Sweet Soy
- Low Sodium Soy
- Chili Garlic
- Sweet Chili
- Sriracha

Vegetables & Herbs

- Carrots
- Snap Peas
- Celery
- Jalapeños
- Shiitake Mushrooms
- Thai Basil

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RECEPTION EXPERIENCES

Sliders & Minis

Choose 2 | 20.00 per Guest

Choose 3 | 25.00 per Guest

Ahi Tuna Sliders

Wasabi Aioli

Meatball

Parmigiano Reggiano Cheese,
Mini Hero Rolls

Cheeseburger

Secret Sauce, Pickles, Lettuce,
Tomatoes, Brioche Bun

Filet Mignon Sliders

Garlic Butter, Brioche Bun

Chicken Banh Mi Sliders

Vietnamese Chicken, Daikon,
Jalapeño Slaw, Chili Aioli

Nashville Hot Chicken

Spicy Butter Pickles, Brioche Bun

Raw Bar

Market Price

Minimum 25 Guests

King Crab Legs, Jumbo Shrimp, Tuna Poke, Remoulade,
Spicy Cocktail Sauce, Oyster Crackers

Signature Butchers Block

Mini Rolls & Butter

Minimum 25 Guests

Carver Fee of 175.00 will be applied to all Butcher Blocks

Roasted Strip Loin

Red Wine Sauce

28.00 per Guest

Herb-Crusted Rib-Eye

Garlic Butter Sauce

30.00 per Guest

Prime Rib Carvery

Natural Jus, Horseradish Cream

30.00 per Guest

Herb-Roasted Turkey Breast

Apricot Chutney

22.00 per Guest

Smoked Brisket

Barbecue Sauce,
Red Onion Marmalade

28.00 per Guest

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DINNER

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Classic Dinner – Tabled

59.00 per Guest
Minimum 25 Guests

ENTRÉES

Choose 2

Grilled Petite Filet

Red Wine Braised Short Ribs

Red Wine Demi

Lemon Herb Chicken Breast

Bourbon Brined Pork Chop

Roasted Apple Demi

Wild Salmon

Chardonnay Butter Emulsion

Vegetable Ravioli

Sweet Corn Cream

COLD SIDES

Choose 2

Classic Caesar Salad

Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Field of Greens Salad

Mixed Greens, Heirloom Baby
Tomatoes, Cucumbers, Shaved
Carrots, Balsamic Vinaigrette

Grilled & Chilled

Asparagus

Lemon Aioli, Peruvian Peppers,
Shaved Parmesan Cheese

Kale & Apple Salad

Red Quinoa, Cabbage, Cranberries,
Pickled Red Onion, Cider Vinaigrette

Chopped Wedge

Baby Iceberg, Vine-Ripened Tomatoes,
Red Onions, Hard Boiled Eggs,
Crispy Lardons, Blue Cheese Dressing

Mediterranean Mezz

Grilled Seasonal Vegetables,
Peppadews, Artichokes, Roasted
Tomatoes, Traditional Hummus

Tomatoes, Mozzarella & Basil

Cold-Pressed Olive Oil,
Balsamic Glaze, Maldon Flakes

HOT SIDES

Choose 2

Salt-Roasted Yukon Gold Potatoes

Garlic Butter, Scallion Sour Cream

Sautéed Haricots Verts

Dill, Shallots, Tomatoes

Goosey Mac & Cheese

Fontina, Gruyère, Cheddar Cheeses

Roasted Carrots

Honey, Fresh Thyme

Garlic Mashed Potatoes

Yukon Gold Potatoes,
Roasted Garlic Butter

Wild & Brown Rice Sauté

Shiitake Mushrooms, Spinach,
Roasted Apples

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DINNER

Classic Dinner – Plated

Served with Dinner Rolls & Honey Herb Butter

SALAD

Choose 1

Field of Greens Salad V AVG

Mixed Greens, Heirloom Baby Tomatoes, Cucumbers, Shaved Carrots, Balsamic Vinaigrette

Classic Caesar Salad V

Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

ENTRÉE

Choose 1

Grilled Petite Filet & Shrimp AVG

Roasted Fingerling Potatoes, Haricots Verts

75.00 per Guest

Red Wine Braised Short Ribs AVG

Polenta Cake, Honey Glazed Carrots, Red Wine Demi

59.00 per Guest

Truffle Chicken AVG

Truffle Jus, Yukon Gold Potatoes, Caramelized Cipollini Onions

55.00 per Guest

Oven-Roasted Salmon

Saffron Couscous, Haricots Verts, Chardonnay Butter Emulsion

59.00 per Guest

Spaghetti Squash V

Fried Portobello Ribs, Smoked Tomato Sauce

55.00 per Guest

DESSERT

Choose 1

Signature Carrot Cake V

Cream Cheese Frosting, Toasted Coconut

Cheesecake V

Strawberry Compote, Whipped Cream

Flourless Chocolate Torte V AVG

Fresh Berries, Chocolate Sauce

Strawberry Shortcake V

Lemon Curd, Pound Cake Crouton, Fresh Cream

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DESSERT

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Dessert Tables

Mini Dessert Cart Experience V

Signature Carrot Cake, Red Velvet Cake, Cheesecake, Cookies, Brownies, Blondies, Candies, Vanilla Bean Ice Cream

22.00 per Guest
Minimum 25 Guests

Bread Pudding Soufflé V

Bourbon Caramel Sauce, Vanilla Bean Ice Cream

14.00 per Guest
Minimum 25 Guests

Fresh Fruit Cobblers V

· Blueberry, Peach or Apple
· Fresh Whipped Cream

Choose 2 | 16.00 per Guest
Choose 3 | 19.00 per Guest

Dessert Action

Donut Bar V

Assorted Donuts & Donut Holes, Caramel Syrup, Chocolate Sauce, Raspberry Compote, Powdered Sugar, Sprinkles

16.00 per Guest
Minimum 25 Guests

Carved Campfire S'mores V

Jumbo Homemade Marshmallow, Graham Crackers, Chocolate Slabs, Pretzel Rods, Reese's Cups, Oreos, Brownie Bites, Strawberries, Chocolate Sauce, Nutella Spread

22.00 per Guest
Minimum 25 Guests

Ice Cream Sundae V AVG

Vanilla Bean Ice Cream, M&M's, Oreo Crumbles, Toffee Pieces, Rainbow Sprinkles, Raspberry Compote, Chocolate & Caramel Syrups, Whipped Cream

18.00 per Guest
Minimum 25 Guests

V Vegetarian V² Vegan AVG Avoiding Gluten

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

CATERING & PRIVATE EVENTS



BEVERAGE

Non-Alcoholic

Soft Drinks

Pepsi, Diet Pepsi, Starry, MTN Dew, Mug Root Beer

5.00 per 12oz Can

Pure Leaf Teas

Sweet, Unsweetened, Lemon

6.00 per Bottle

Juices

Cranberry, Grapefruit, Pineapple, Orange

12.00 per Carafe

Waters

Aquafina

5.00 per Bottle

Perrier Sparkling

6.00 per Bottle

K-Cups

Regular Coffee, Decaffeinated Coffee, Hot Chocolate

35.00 per Six-Pack

Fresh-Brewed Coffee

Regular or Decaffeinated

75.00 per Gallon

Hot Tea

Assorted Flavors

75.00 per Gallon

Hot Chocolate

65.00 per Gallon

Packages

*All Packaged Alcoholic Service Includes
Domestic & Imported Beers, Wines by the Glass,
Soft Drinks & Bottled Water
Priced per Guest | Minimum 75 Guests
175.00 per Bartender Fee
One Bartender Required per 75 Guests*

Luxury Pacakge

Assorted Vodka, Gin, Rum ,Tequila,
Whiskey & Bourbon

2-Hour Service | 46.00 per Guest

3-Hour Service | 62.00 per Guest

3.5-Hour Service | 70.00 per Guest

Premium Pacakge

Assorted Vodka, Gin, Rum ,Tequila,
Whiskey & Bourbon

2-Hour Service | 44.00 per Guest

3-Hour Service | 60.00 per Guest

3.5-Hour Service | 68.00 per Guest

Beer, Seltzers & Wine

Assorted Domestic & Imported Draft &
Canned Beers, Assorted Seltzers,
Assorted Premium Red & White Wines

2-Hour Service | 37.00 per Guest

3-Hour Service | 41.00 per Guest

3.5-Hour Service | 45.00 per Guest

Non-Alcoholic Beverages

Assorted Canned Soft Drinks & Bottled Water

2-Hour Service | 12.00 per Guest

3-Hour Service | 17.00 per Guest

3.5-Hour Service | 22.00 per Guest

The Scoop

CONTACT US

We believe that every occasion should be extraordinary. It's all about the food and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

To request a proposal, please contact:

Holly Myers
Director of Premium
Phone: 702.939.7173
Email: Holly.Myers@ProSportsCatering.com

ORDERING FOOD AND BEVERAGE

In ensuring the highest level of presentation, service, and quality, we ask that you contact our event sales department (21) twenty one days prior to the event.

All food and beverage selections, guest count guarantee and payment in full must be confirmed (14) fourteen days prior to the event date with payment in full.

Because Professional Sports Catering exclusively furnishes all food and beverage products for the Las Vegas Ballpark, guests are prohibited from bringing personal food or beverage without proper authorization.

For orders placed or altered within (48) forty eight hours of the event date, a 20% surcharge will be applied to cover the additional labor expenses and food charges. Food items will be subject to availability.

Final guaranteed guest counts are due no later than (14) fourteen days prior to the event day. In some cases, more advanced notice will be required due to menu complexity, holidays, deliveries, or other constraints. All functions will be billed based on the guarantee or the actual attendance, whichever is greater. The culinary team will prepare all items based on the guarantee number.

Increases in guarantees received within 48 forty eight business hours prior to the event shall incur a 10% price increase. Increases in guarantees received the day of the event shall incur a 15% price increase. Professional Sports Catering reserves the right to substitute any menu items necessary to satisfy these changes in guarantees and will make every attempt possible to accommodate our guests.

Professional Sports Catering will bill based on the original guarantee for any decreases in guarantees over 3% received within (72) seventy two business hours of the event.

SERVICE TIMES

In accordance with the Nevada Health Department, all food and beverage is limited to a (2) two hour serve time. Food or beverage service extending beyond the (2) two hours is subject to a 20% surcharge plus additional labor expenses. Please refer to your specific Banquet Event Order for exact timing.



The Scoop, Continued

SPECIALIZED ITEMS

Professional Sports Catering will endeavor to fulfill special menu requests, including kosher, vegetarian and vegan meals whenever possible. We appreciate at least (7) seven working days' notice for special requests.

RENTALS

All food and beverage prices are inclusive of white or black linens, disposable or chinaware. Please speak with your Professional Sports Catering Representative for more details.

ASSESSED CHARGES

Please note that all food and beverage items are subject to a 20% administrative fee, plus 8.375% Nevada sales tax. While all food and beverage orders for the Las Vegas Ballpark include a 20% administrative fee, it does not go directly to the Service Attendant.

This fee is a standard industry fee that's intended to offset back-of house expenses and/or any other surcharges associated with the event or function. Administrative Fee is not, nor is it intended to be, a service charge, tip or gratuity, for wait staff, service employees or service bartenders.

If you would like to reward your Service Attendant for exemplary service, a gratuity may be added at your request. Please speak with a Professional Sports Catering Catering Manager for further clarification.



