



WSKY

CATERING MENU



TABLE OF CONTENTS

BREAKFAST 2

LUNCH 4

RECEPTION 8

DINNER 11

GUIDELINES 13



BREAKFAST

BREAKFAST OFFERINGS (BUFFET):

RISE AND SHINE (TRADITIONAL) - \$30 PER PERSON

- SCRAMBLED EGGS
- CRISPY POTATOES WITH BELL PEPPERS AND ONIONS
- BACON
- SAUSAGE LINKS
- SEASONAL SLICED FRUIT
- ASSORTED BREAKFAST PASTRIES

THE CONTINENTAL - \$25 PER PERSON

- ORANGE | APPLE | CRANBERRY JUICE
- FRESH SEASONAL SLICED FRUIT
- ASSORTED BAGELS SERVED WITH CREAM CHEESE
 - PLAIN, WHOLE WHEAT, EVERYTHING
- ASSORTED BREAKFAST PASTRIES

BRUNCH - \$35 PER PERSON

- FRIED CHICKEN AND WAFFLES - WHISKEY BARREL AGED MAPLE SYRUP
- MINI ASSORTED QUICHE
- SHRIMP AND GRITS
- ARUGULA AND BERRIES SALAD- FIJI APPLE VINAIGRETTE
- BISCUITS AND GRAVY
- CHILAQUILES- RED SALSA MOLCJETA, QUESO FRESCO, CREMA, CILANTRO
- CHIMICHURRI SKIRT STEAK AND ROASTED POTATOES
- ASSORTED BREAKFAST PASTRIES

A LIGHT AFFAIR - \$32 PER PERSON

- ORANGE | APPLE | CRANBERRY JUICE
- PARFAIT BAR
 - VANILLA BEAN GREEK YOGURT AND PLAIN YOGURT
 - TOASTED NUTS, GRANOLA, HONEY, FRESH BERRIES
- FRESH SEASONAL SLICED FRUIT
- ASSORTED BAGELS AND LOX WITH CREAM CHEESE
 - BAGELS - PLAIN, WHOLE WHEAT, EVERYTHING
 - CREAM CHEESE - PLAIN, STRAWBERRY, GARLIC HERB, CAPERS, RED ONION, TOMATOES
- ASSORTED BREAKFAST PASTRIES



LUNCH

LUNCH OFFERINGS (BUFFET):

ALL AMERICAN - \$35 PER PERSON

- **SALAD**
 - SEASONAL BERRY SALAD WITH VINAIGRETTE
 - POTATO SALAD
- **ENTREE**
 - WSKY SLIDERS- CARAMELIZED ONION, SECRET SAUCE, AMERICAN CHEESE
 - GRILLED BBQ CHICKEN BREAST - WSKY BBQ SAUCE SERVED WITH A ROASTED CORN SUCCOTASH
- **DESSERT**
 - BREAD PUDDING
- **ENHANCEMENTS**
 - ADD 14 HOUR SMOKED BRISKET - \$8
 - BOURBON BBQ, ROASTED RED POTATOES

LATIN FLAVORS - \$35 PER PERSON

- **SALAD**
 - SOUTHWEST SALAD - BLACK BEANS, ROASTED CORN, PICKLED ONIONS, CHERRY TOMATO, QUESO FRESCO, CILANTRO LIME DRESSING.
- **ENTREE**
 - OAXACA CHEESE ENCHILADAS - GREEN SAUCE
 - TACO BAR
 - CARNE ASADA AND POLLO ASADA
 - CORN AND FLOUR TORTILLAS
 - SPANISH RICE
 - CHORIZO BEANS
- **DESSERT**
 - CHURRO DONUT HOLES - SERVED WITH WSKY CARAMEL SAUCE
- **ENHANCEMENTS**
 - ADD BIRRIA - \$6
 - ADD AL PASTOR - \$5

LUNCH OFFERINGS (BUFFET):

MEDITERRANEAN - \$38 PER PERSON

- SALAD
 - GREEK SALAD SERVED WITH HUMMUS AND PITA BREAD
- ENTREE
 - MEDITERRANEAN STYLE CHICKEN BREASTS - SERVED WITH RICE PILAF
 - BEEF SHAWARMA - ROASTED TOMATO GARLIC SAUCE
- DESSERT
 - BAKALAVA
- ENHANCEMENTS
 - ADD TZAZIKI SALMON - \$8

MAMBO ITALIANO - \$35 PER PERSON

- SALAD
 - CLASSIC CAESAR SALAD - PARMESAN, CROUTONS, CREAMY CAESAR DRESSING
- ENTREE
 - PENNE AND MARINARA
 - BEEF MEATBALLS
 - LEMON CHICKEN - LEMON CAPER SAUCE, ROASTED SEASONAL VEGETABLES
- DESSERT
 - CANNOLIS - MASCARPONE CHOCOLATE CHIP CREAM
- ENHANCEMENTS
 - ADD LIMONCELLO CAKE - \$2
 - ADD ITALIAN SAUSAGE AND PEPPERS - \$5

WOK THIS WAY - \$34 PER PERSON

- APPETIZER
 - CHICKEN POT STICKERS - SWEET CHILI SHOYU
- ENTREE
 - WSKY BOURBON CHICKEN- GRILLED OR FRIED, BROCCOLI
 - PEPPER STEAK - BELL PEPPERS, ONIONS
 - GARLIC FRIED RICE
 - XO BOK CHOY AND GREEN BEAN MEDLEY
- DESSERT
 - FRIED BANANA ROLLS - COCONUT CREAM
- ENHANCEMENTS
 - ADD COMBINATION LO MEIN - \$6
 - CHICKEN, PORK, SHRIMP, CABBAGE, CARROTS, BEAN SPROUTS, AND EGG NOODLES

OTHER LUNCH OFFERINGS:

BOXED LUNCH - \$28 PER PERSON

- **SALAD**
 - POTATO OR MACARONI SALAD
 - FRESH FRUIT SALAD
- **ENTREE**
 - ITALIAN GRINDER - GENOA SALAMI, SPICY CAPICOLLA, CARVING BOARD HAM, SHREDDED LETTUCE, BANANA PEPPERS, TOMATO, RED WINE VIN AND GARLIC AIOLI
 - TURKEY PESTO CAPRESE ON FOCACCIA
 - KETTLE COOKED CHIPS, SEA SALT OR BBQ
- **DESSERT**
 - ASSORTED COOKIES
- **ENHANCEMENTS**
 - ADD CHICKEN SALAD SANDWICH - \$6
 - SHREDDED CHICKEN BREAST, RED ONIONS, CELERY, MAYONNAISE, LETTUCE



RECEPTION

SMALL BITES:

PACKAGE A - \$30 DISPLAYED | \$34 PASSED (PRICED PER PERSON)

- CHOICE OF ANY FOUR (4) ITEMS DISPLAYED OR PASSED FOR TWO (2) HOURS.

PACKAGE B - \$35 DISPLAYED | \$39 PASSED (PRICED PER PERSON)

- CHOICE OF ANY FIVE (5) ITEMS DISPLAYED OR PASSED FOR TWO (2) HOURS.

PACKAGE C - \$40 DISPLAYED | \$45 PASSED (PRICED PER PERSON)

- CHOICE OF ANY SIX (6) ITEMS DISPLAYED OR PASSED FOR TWO (2) HOURS.

COLD SMALL BITES

- CAPRESE SKEWER- PESTO SAUCE
- PROSCIUTTO MELON AND MOZZARELLA SKEWERS- BALSAMIC REDUCTION
- PITA & HUMMUS VEGGIE TOSTADAS – GARLIC OIL
- WHITE BALSAMIC AND THYME BRAISED GRAPE CANAPÉS – BRIE/ MINI PITA BITES
- ROAST BEEF SLIDERS – HORSERADISH AIOLI
- CANDIED BACON DEVILED EGGS

ENHANCED COLD BITES (ADDITIONAL CHARGES APPLY)

- BAJA CEVICHE CUPS – PINEAPPLE AND MANGO PICO (\$5 PER PERSON)
- FIG GOAT CHEESE AND HONEY CROSTINI (\$3 PER PERSON)
- POKE LETTUCE CUPS – YUM YUM, SWEET CHILI PONZU SAUCE (\$5 PER PERSON)
- TUNA NICIOSE CROSTINI – GARLIC AIOLI (\$4 PER PERSON)

SMALL BITES:

HOT SMALL BITES

- WSKY SLIDERS- CARAMELIZED ONIONS, SECRET SAUCE, AMERICAN CHEESE
- CLUKIN' HOT SLIDERS - B&B PICKLE, CREEPER SAUCE
- LA GRILLED CHEESE BITES - TOMATO BISQUE
- CHICKEN AND VEGETABLE POT STICKERS - SWEET CHILI SHOYU
- BACON WRAPPED CHICKEN SKEWERS - CHIPOTLE HONEY GLAZE
- PHILLY CHEESE STEAK EGG ROLLS - SPICY YUM YUM
- BEEF SKEWERS - CHIMICHURRI
- CHORIZO EMPANADAS - CILANTRO LIME CREMA
- MINI SPINACH DIP BOULE

ENHANCED HOT BITES (ADDITIONAL CHARGES APPLY)

- SHRIMP PO BOYS - CREOLE MUSTARD (\$5 PER PERSON)
- MINI BEEF WELLINGTONS - RED WINE DEMI (\$4 PER PERSON)
- MOJITO GRILLED JUMBO SHRIMP - MINT COCKTAIL SAUCE (\$4 PER PERSON)
- CAJUN SEAFOOD EMPANADAS - SHRIMP, CRAWFISH, SWEET CORN, CREOLE AIOLI (\$X PER PERSON)

PLATTERS

VEGETABLE CRUDITE - \$14 PER PERSON (15 PERSON MINIMUM)

- SEASONAL DISPLAY OF FRESH AND GRILLED VEGGIES, GARLIC HUMMUS, BUTTERMILK HERBED EMULSION, CARAMELIZED ONION DIP

CHEESE AND CRACKERS - \$22 PER PERSON (15 PERSON MINIMUM)

- CHEFS CHOICE OF DOMESTIC HARD AND SOFT CHEESES, DRIED FRUIT, TOASTED NUTS, ASSORTED CRACKERS AND BREAD

CHARCUTERIE BOARD - \$250 (FEED 15-20 PEOPLE)

- CHEFS CHOICE OF IMPORTED & DOMESTIC DRY MEATS AND CHEESES, DRIED FRUITS, TOASTED NUTS, MUSTARDS, ASSORTED CRACKERS AND BREAD



DINNER

DINNER:

CUSTOM DINNER BUFFET- STARTING AT \$55 PER PERSON

- INCLUDES THE FOLLOWING:
 - TWO (2) ENTREES
 - ONE (1) STARCH
 - ONE (1) SALAD
 - ONE (1) VEGETABLE
 - CHEF'S SELECTION OF DESSERTS
 - ASSORTED DINNER ROLLS

PLATED DINNERS - STARTING AT \$65 PER PERSON

- PLATED DINNER PRICING IS BASED OFF THE AMOUNT OF COURSES AND START WITH A MINIMUM OF THREE (3) COURSES.

ENTREE (CHOOSE 2)

- HERB ROASTED CHICKEN- PAN GRAVY
- GRILLED CHICKEN - TERIYAKI OR BBQ GLAZED
- SPINACH, PROVOLONE AND PROSCIUTTO CHICKEN ROULADES
- CHICKEN MARSALA
- CHICKEN PARMESAN
- BEEF TENDERLOIN MEDALLIONS - PORCINI CREAM SAUCE
- RED WINE BRAISED BEEF TIPS
- STEAK DIANE MEDALLIONS
- GRILLED FLANK STEAK WITH RED CHIMICHURRI
- CREOLE MUSTARD GLAZED SALMON
- GRILLED SALMON, LEMON THYME BUTTER CREAM SAUCE
- CAJUN JUMBO SHRIMP SCAMPI

STARCH (CHOOSE 1)

- MINI BAKED POTATOES - SERVED WITH SOUR CREAM, CHEESE, BACON, CHIVES
- ROASTED GARLIC MASH POTATOES
- EGG FRIED RICE
- LEBANESE SPICY POTATOES
- CREAM OF MUSHROOM PILAF
- FRISCO RICE
- HONEY MUSTARD ROASTED BABY NEW POTATOES
- ROASTED SQUASH
- LYONNAISE POTATOES
- WSKY SCALLOPED POTATOES

SALAD (CHOOSE 1)

- GREEK ORZO PASTA SALAD - CHICKPEAS, CUCUMBERS, RED ONION, FETA, CHERRY TOMATOES, FRESH BASIL HERB OIL
- WSKY CHOPPED SALAD
- REDSKIN POTOATO SALAD
- MACARONI SALAD
- CLASSIC CAESAR WITH SOURDOUGH GARLIC HERBED CROUTONS
- CRANBERRY ALMOND BROCCOLI SALAD
- ANTIPASTO SALAD
- KALE AND QUINOA SALAD
- WSKY HONEY MUSTARD CHICKEN SALAD WITH BACON AND AVOCADO (ADDITIONAL \$4 PER PERSON)
- SPICY THAI SALAD WITH CHICKEN (ADDITIONAL \$4 PER PERSON)
- SHRIMP AND AVOCADO SALAD WITH A LEMON VINAIGRETTE (ADDITIONAL \$5 PER PERSON)

VEGETABLE (CHOOSE 1)

- GARLIC HERB ROASTED POTATOES, CARROTS AND ZUCCHINI
- BRIAM- GREEK ROASTED VEGETABLES IN A TOMATO SAUCE
- BOK CHOY AND MUSHROOM STIR FRY
- GARLIC PARMESAN ROASTED TRI COLOR CAULIFLOWER FLORETS
- GRILLED SEASONAL VEGGIES TOSSED IN CHIMICHURRI SAUCE
- ROASTED ASPARAGUS WITH MARINATED CHERRY TOMATOES AND A BALSAMIC GLAZE
- GRILLED ZUCCHINI WITH GOAT CHEESE, BASIL AND HONEY GLAZE
- CHARRED BROCCOLINI WITH BELL PEPPERS AND GARLIC

*ITEMS CAN BE ADDED FOR AN ADDITIONAL COST



GUIDELINES

2025 CATERING MENU GUIDELINES

OUR TEAM OF CATERING PROFESSIONALS WILL BE HAPPY TO CUSTOMIZE AND TAILOR SPECIALTY MENUS UPON REQUEST.

FOOD AND BEVERAGE SERVICE: WSKY BAR AND GRILL IS THE ONLY LICENSEE AUTHORIZED TO SELL AND SERVE FOOD, LIQUOR, BEER, AND WINE ON PREMISES. THEREFORE ALL FOOD AND BEVERAGE MUST BE SUPPLIED BY WSKY.

TAXES AND SERVICE CHARGES: WSKY WILL ADD 18% NON-TAXABLE SERVICE CHARGE, 3% TAXABLE ADMINISTRATIVE CHARGE AND PREVAILING SALES TAX CURRENTLY AT 8.375% ON FOOD AND BEVERAGE IN ADDITION TO THE PRICES STATED IN THIS GUIDE. TAX AND SERVICE CHARGES ARE SUBJECT TO CHANGE WITHOUT NOTICE. ALL BARS ARE SUBJECT TO A \$100 BARTENDER FEE PER FOUR-HOUR SERVICE. CASH BARS ARE SUBJECT TO A \$500 MINIMUM. ALL CARVERS, STATIONS ATTENDANTS, MADE-TO-ORDER REQUESTS, OR REQUESTS FOR ADDITIONAL SERVERS BEYOND VENUE STANDARD ARE \$100 EACH PER FOUR-HOUR SERVICE. VENUE AGREES TO PREPARE FOOD 3% OVER THE STATED GUARANTEE TO A MAXIMUM OF 50 PEOPLE. DUE TO HEALTH REGULATIONS AND QUALITY CONCERNS, REMAINING ITEMS FROM ANY MEAL PERIOD MAY NOT BE REPURPOSED OR SERVED AGAIN FOR ANOTHER FUNCTION OR BREAK.

MENU SELECTION: TO ENSURE THAT EVERY DETAIL IS HANDLED IN A TIMELY MANNER, WSKY REQUESTS THAT THE MENU SELECTION AND SPECIFIC DETAILS BE FINALIZED FOUR (4) WEEKS PRIOR TO THE FUNCTION. IN THE EVENT THE MENU SELECTIONS ARE NOT RECEIVED FOUR (4) WEEKS PRIOR TO THE FUNCTION, WE WILL BE HAPPY TO SELECT APPROPRIATE MENUS TO FIT YOUR NEEDS. YOU WILL RECEIVE A COPY OF THE BANQUET EVENT ORDERS (BEO'S) TO WHICH ADDITIONS OR DELETIONS CAN BE MADE. WHEN THE BEO'S ARE FINALIZED, PLEASE SIGN AND RETURN FOURTEEN (14) WORKING DAYS PRIOR TO THE FIRST SCHEDULED EVENT. THE BANQUET EVENT ORDER WILL SERVE AS THE FOOD AND BEVERAGE CONTRACT.

GUARANTEE: WE NEED YOUR ASSISTANCE IN MAKING ALL YOUR EVENTS SUCCESSFUL. WSKY REQUESTS THAT THE CLIENT NOTIFY THE CATERING DEPARTMENT WITH THE EXACT NUMBER OF GUESTS ATTENDING THE FUNCTION SEVENTY-TWO (72) BUSINESS HOURS PRIOR TO FUNCTION (NOT COUNTING WEEKENDS). GUARANTEES FOR WEDNESDAY EVENTS MUST BE CONFIRMED ON THE PRECEDING FRIDAY. IF FEWER THAN THE GUARANTEED NUMBER OF GUESTS ATTEND THE FUNCTION, THE GROUP IS CHARGED FOR THE ORIGINAL GUARANTEED NUMBER.

NO MORE THAN 10% REDUCTION

AUDIO VISUAL EQUIPMENT: THE VENUE OFFERS SOME AUDIO VISUAL ACCOMMODATIONS. ANY ADDITIONAL AUDIO VISUAL EQUIPMENT OR NEEDS WILL NEED TO BE DISCUSSED WITH YOUR GROUP DINING MANAGER TO FIND THE BEST SOLUTION FOR A SUCCESSFUL EVENT.

2025 CATERING MENU GUIDELINES

MEAL SERVICE:

BREAKFAST IS SERVED FROM 5AM-11AM PST

LUNCH IS SERVED FROM 11AM-3PM PST

DINNER AND RECEPTION IS SERVED FROM 3PM-9PM

PLATED MEAL SERVICE IS BASED ON A 2-HOUR SERVICE TIME

BREAKS ARE BASED UPON 30 MINUTE SERVICE TIME

BUFFETS ARE SERVED FOR A 2-HOUR SERVICE TIME

AN EXTENSION IN SERVICE TIME IS SUBJECT TO ADDITIONAL LABOR FEES

ANY MEAL SERVICE AFTER 9PM PST IS SUBJECT TO ADDITIONAL LABOR FEES

ANY MEAL SERVICE AFTER 9PM PST WILL BE ASSESSED A 50% MENU SURCHARGE

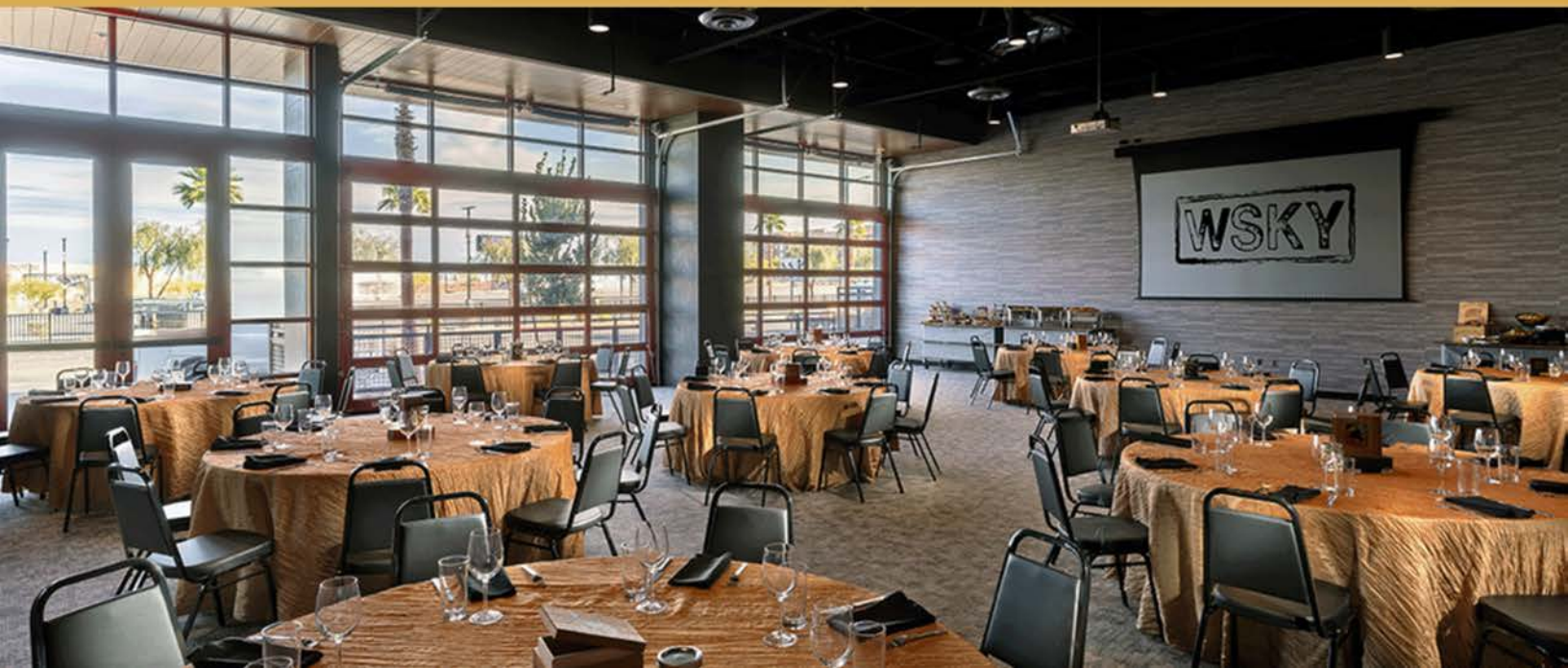
BUFFETS HAVE A 20-GUEST MINIMUM

POP-UP EVENTS

A FOOD AND BEVERAGE EVENT REQUESTED WITHIN 72 HOURS OF THE START TIME WILL BE CONSIDERED A POP UP. SPECIFIC FOOD OR BEVERAGE MAY NOT BE AVAILABLE WITH POP UP REQUESTED AND MUST BE APPROVED BY THE EXECUTIVE CHEF. IN THE EVENT FOOD REQUESTED IS NOT ON HAND, CHEF MAY OFFER "CHEF'S SELECTION" IF LABOR IS AVAILABLE TO PRODUCE POP UP EVENT. ADDITIONAL LABOR FEES AND RUSH FOOD ORDER FEES WILL APPLY FOR ALL POP-UP ORDERS. A 20% FEE WILL BE APPLIED TO ENTIRE BANQUET EVENT ORDER ALONG WITH ADDITIONAL LABOR FEES OF \$200 AND UP BASED ON THE GUESTS COUNT, SQUARE FOOTAGE OF SPACE AND NEEDS TO ACCOMMODATE THE POP-UP REQUEST.

SPECIAL MEALS

THE SPECIAL MENUS REQUESTED ARE DESIGNED ONLY FOR RELIGIOUS OR HEALTH REASONS. WSKY TAKES THESE HEALTH AND RELIGIOUS REQUIREMENTS VERY SERIOUSLY. OUR BANQUET MENU ABOVE DOES OFFER WHEAT FREE, VEGAN, AND VEGETARIAN ITEMS BUILT INTO EACH MENU TO SATISFY MOST OF YOUR GUESTS WITH SPECIAL REQUESTS. EACH MENU ITEM ON OUR BUFFET IS LABELED FOR OUR GUESTS, SO THAT THEY CAN CLEARLY SEE ITEMS THAT CONTAIN THESE 9 ALLERGENS(DAIRY, TREE NUTS, SHELLFISH, WHEAT, EGGS, AND FISH). PLEASE KEEP IN MIND THAT WHILE MENUS MAY NOT INCLUDE INGREDIENTS CONTAINING THE ABOVE ITEMS, WSKY FOOD IS MADE IN A FACILITY WERE WHEAT ALONG WITH OTHER ALLERGENS MAY BE AIRBORNE. VEGAN GLUTEN FRIENDLY, HALAL, HINDU VEGETARIAN, KOSHER SELECTIONS ARE AVAILABLE UPON REQUEST.





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