

1923

PROHIBITION BAR

BEVERAGE & SERVICES MENU



BEVERAGE PACKAGE OPTIONS

OPEN BAR - Best Value

Open Bar is provided with a per person per hour charge. Choose between 3 different open bar packages below.

BEER AND WINE

*Red and White Wine, Imported and Domestic Beer,
Soda, Juice and Bottled Water*

CALL

*Call Brand Liquors, House Red & White Wine Imported and Domestic Beer,
Soda, Juice and Bottle Water*

PREMIUM

*Premium Brand Liquors, 1923 Specialty Drinks, House Red and White Wine, Imported and Domestic Beer,
Soda, Juice and Bottle Water*

ON CONSUMPTION IS AVAILABLE FOR GROUP EVENTS

(Must meet minimum spend)

Allows the host to keep a running bar tab at our standard liquor prices for the entire amount of beverages ordered by their guests

SHOTS ARE NOT INCLUDED IN ABOVE OPEN BAR PACKAGES

PATRONS AGREE TO COMPLY WITH ALL ALCOHOLIC BEVERAGE STATUTES OF THE STATE OF NEVADA AND HOLD 1923 PROHIBITION BAR BLAMELESS FOR ANY INFRACTIONS THEREOF.

ALL BARTENDER FEES & COSTS ARE INCLUDED IN ROOM RENTAL & PRODUCTION FEES FOR BUY-OUTS.

A 23% SERVICE CHARGE AND 8.375% SALES TAX IS APPLICABLE TO ALL GROUP SALES PACKAGES

To receive pricing on our beverage packages please contact group sales at

702.586.8925



ENTERTAINMENT & SERVICES OFFERED

(Please refer to your group sales manager for pricing and availability)

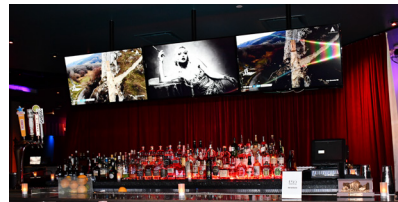
Photography Services



Tastings



LED Branding



Entertainment

Burlesque Show, Models, Singers, Bands, Comedians, Hypnotists, Magicians, Celebrity Impersonators, Psychics, Temporary Tatoo Artists, DJ's



Rentals



For more information please contact:

Candace Bowman

Director of Group Events

Office: (702) 586-8925

Email: info@1923lv.com

1923

PROHIBITION BAR

CATERING MENU



CATERING TERMS & CONDITIONS

1923 Prohibition Bar is happy to provide catering for pre-booked groups through an outside service.

A minimum catering order of \$750+ is required.

Catering minimums are shown throughout the menu. These must be followed accordingly.

Final catering numbers are required 10 days prior to the event date. This number is not subject to reduction. Catering may be increased up until 3 days before the event date.

Should your event require additional staff or rentals you will be made aware in advance by your 1923 Prohibition Bar sales manager. Additional costs are to be secured in the contract and paid by client.

Please note that there is an extra fee for upgraded china, flatware and linens.

All catering and services will be secured and contracted through 1923 Prohibition Bar.

Catering order is subject to 8.375% Sales Tax & 23% Service Charge.



PASSED OR STATIONED APPETIZERS

40 Piece Minimum (Priced Per Piece)

Beef & Pork

Andouille Sausage + Pepper Skewer - - pesto, cherry tomato	\$4.00
Bacon Wrapped Stuffed Dates - gorgonzola, chorizo, chipotle aioli	\$4.00
BBQ Beef Meatballs - bourbon BBQ sauce, onion straws, sour cream	\$5.00
Beef Picadillo Empanadas - lime crème fraîche, roasted salsa	\$3.00
Beef Sliders - Hawaiian rolls, bacon jam, Bibb lettuce, horseradish aioli	\$5.00
Carolina Pulled Pork Biscuits - - vinegar slaw, house made pickles, tobacco onions	\$6.00
Crispy Ribeye Pops - red onion jam, gorgonzola, crispy shallot	\$6.00
Deviled Eggs - applewood smoked bacon, chive, crema	\$4.00
Italian Sausage Pizza Bites - pepper relish, ricotta	\$5.00
Mini Chile Relleno - ground pork picadillo, queso, tomatillo salsa, lime crema	\$6.00
Pepper Crusted Beef Tenderloin - gorgonzola crema, red onion jam, toast point	\$5.00
Prosciutto Melon “Pops” - smoked gouda fondue	\$4.00
Roasted Pork Tenderloin Crostini - honey mustard glaze, apple relish	\$5.00
Smoked Gouda Mac + Cheese Bites - ham, fresh sage	\$5.00

Poultry

Buffalo Chicken Nuggets - blue cheese, apricot jelly, celery	\$3.00
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Chicken + Pepper Jack Quesadillas - chipotle mayo	\$4.00
Chicken Bacon Ranch Potato Balls	\$3.00
Chicken Tinga or Beef Picadillo Taquitos - roasted salsa, avocado crema	\$3.00
Chicken Tinga Tamale Bites - - chipotle slaw, crema, lime	\$5.00
Fried Chicken + Waffle Bites - maple Bourbon Syrup	\$5.00
Lemon Herb Chicken Salad Cups - phyllo, raspberry jam, celery leaf -	\$4.00
Seared Duck Breast Crostini - - Mango Habanero Chutney	\$5.00
Smoked Turkey Pinwheels - - dill havarti, honey citrus mayo	\$4.00
Spicy Chicken Satay - scallion, carrot, peanut ginger sauce	\$4.00
Tequila Lime Chicken Tacos Salsa - cilantro, tomatillo salsa	\$4.00
Turkey + Feta Meatballs - tomato jam, tzatziki, mint	\$4.00

<i>Seafood</i>

Ahi Poke Cucumber Bites - lemon ginger aioli	\$4.00
Bacon Wrapped Scallops - orange marmalade	\$5.00
Blackened Shrimp Polenta Cake - - andouille sausage jam, scallion	\$6.00
Coconut Crusted Shrimp - sweet chile sauce	\$5.00
Crab Stuffed Mushrooms - cream cheese, fresh herbs	\$6.00
Crab Imperial Stuffed Mushrooms - - spinach, parmesan	\$4.00
Lobster Mac and Cheese Fritters - bacon jam, sage	\$5.00

Mini Crab Cakes - spicy creole remoulade, micro green	\$4.00
Salmon Cakes - - cucumber yogurt, lemon, dill	\$6.00
Seared Ahi Tuna - wonton crisp, ponzu, wasabi aioli, candied jalapeno	\$5.00
Smoked Salmon Cucumber Cups - - dill cream cheese	\$5.00
Smoked Salmon Potato Cakes - - dill crème fraiche, chive, pickled onion, caper berry	\$6.00
Shrimp Ceviche with Mango Habanero Coulis - - plantain chip	\$5.00

<i>Vegetarian</i>

Artichoke + Spinach Crème Cheese Crostini - - olive tapenade, roasted bell pepper	\$4.00
BBQ Tofu Skewers - - peach salsa	\$5.00
Bruschetta Skewers - cherry tomato, basil, mozzarella, balsamic	\$3.00
Creamy Tomato Bisque Shooter - - gourmet grilled cheese	\$5.00
Fresh Guacamole - - tri color tortilla chips	\$3.00
Fried Goat Cheese Fritters - - poached pear, walnut, balsamic glaze	\$4.00
Herbed Goat Cheese “ice cream” Cone - - port wine poached pear	\$4.00
Mini Vegetable Egg Roll - - plum sauce	\$3.00
Mini Quiche Lorraine - - wild mushrooms, spinach, tomato jam	\$3.00
Mozzarella + Heirloom Tomato Skewers - - basil, honey balsamic	\$5.00
Parmesan Crusted Asparagus - - romesco, lemon, balsamic	\$4.00

Roasted Garlic Hummus - - pita toast points	\$4.00
Spinach + Feta Spanakopita - - tomato jam	\$4.00
Spinach + Parmesan Stuffed Mushrooms - - fresh herbs	\$3.00
Three Cheese Mac and Cheese Bites - - tomato jam	\$3.00
Vegetable Crudit� Cups - - yogurt ranch, celery leaf, herbs	\$3.00
Watermelon Gazpacho Shooters - - agua chile	\$3.00
Wild Mushroom Duxelle Puff Pastry Bites - - truffle oil, herb goat cheese	\$4.00

<i>Vegan</i>

Fresh Guacamole - (VEGAN) - tri color tortilla chips	\$3.00
Watermelon Gazpacho Shooters - (VEGAN) - agua chile	\$3.50
Vegetable Crudite Cups - (VEGAN) - vegan "ranch", celery leaf, herbs	\$3.00
Heirloom Tomato Skewers - (VEGAN) - basil, honey balsamic	\$5.00
Mini Vegetable Egg Roll - (VEGAN) - plum sauce	\$3.00
Spinach Stuffed Mushrooms - (VEGAN) - kale pesto, roasted red pepper, fresh herbs	\$3.00
Roasted Garlic Hummus - (VEGAN) - pita toast points	\$4.00
BBQ Tofu Skewers - (VEGAN) - peach salsa	\$5.00

DISPLAY STATION PLATTERS

40 Piece Minimum (Priced Per Person)

<u>Antipasti Meat + Cheese Platter</u> - grilled veggies, assorted crackers, olive bar	\$10.00
<u>Asian Rice Noodle Salad</u> - green beans, radish, mango, spicy peanut miso vinaigrette -	\$ 7.00
<u>Assorted Fresh Fruit Display</u> - seasonal melons, berries and stone fruit	\$ 6.00
<u>Caprese Salad Platter</u> - buffalo mozzarella, heirloom tomato, basil oil, balsamic	\$ 7.00
<u>Chopped Fruit Salad</u> - shaved ginger, mint, lime -	\$ 7.00
<u>Grilled Fall Vegetable Platter</u> - fine herbs, lemon zest, shaved garlic, romesco sauce	\$ 8.00
<u>House Made Dill Potato Chips</u> - stone ground mustard aioli	\$ 4.00
<u>Jumbo Shrimp Cocktail</u> - preserved lemon, spicy cocktail sauce	\$12.00
<u>Pesto Pasta Salad</u> - olives, bell peppers, salami, parmesan	\$ 6.00
<u>Raw Vegetable Crudit� Platter</u> – yogurt ranch, celery leaf, herbs	\$ 6.00
<u>Smoked Salmon Gravlax Platter</u> – dill cream cheese, bagel chips, lemon, capers -	\$13.00
<u>Spinach + Artichoke Dip</u> - toasted pita, sherry, sundried tomatoes	\$ 7.00

SANDWICH PLATTERS

40 Piece Minimum (Priced Per Person)

<u>Assorted Tea Sandwich Platter</u> - chicken salad, egg salad, tuna salad, turkey, ham	\$6.00
<u>BBQ Pulled Pork Biscuits</u> - carolina vinegar slaw, house made pickles, tobacco onions	\$6.00
<u>Chicken Salad Sandwich</u> - croissant, raspberry walnut jam, celery leaf salad	\$7.00
<u>Corned Beef + Pastrami Rueben</u> - marble rye, swiss, choron sauce, pickle relish	\$7.00
<u>Grilled Vegetable Wrap</u> - heirloom tomato, herb pesto, goat cheese, lemon aioli	\$6.00
<u>Herb Roasted Chicken Breast</u> - whole grain, LTO, lemon marmalade, brocomole	\$7.00
<u>Hoisin Glazed Pork Belly Banh Mi</u> - pickled veggies, pea shoots, chile lime mayo	\$7.00
<u>House Cured Salmon BLT</u> – avocado, broco sprouts, dehydrated tomato, citrus dill aioli	\$8.00
<u>Italian Cured Meat</u> - ciabatta, buffalo mozzarella, artichoke romesco, basil, roasted pepper	\$8.00

<u>Lamp Meatball Sliders</u> – goat cheese, tomato jam, mint, chimichurri, Hawaiian roll	\$8.00
<u>Roast Beef + Aged Cheddar</u> - red onion jam, horseradish drizzle, arugula, crispy shallot	\$7.00
<u>Rosemary Ham + Smoked Gouda</u> - focaccia, horseradish mustard, frisse, pickled onion	\$7.00
<u>Smoked Turkey Pinwheel Wrap</u> – dill Havarti, honey citrus mayo	\$7.00
<u>Southwestern Chicken Lettuce Wraps</u> - black bean + corn salsa, avocado, chipotle crema	\$6.00
<u>The Ultimate Grilled Cheese</u> - tomato tapenade, watercress	\$6.00

DESERTS

(Priced Separately Per Piece)

<u>Assorted Cookies</u> - Chef's selection	\$3.00
<u>Assorted Mini Cheesecake</u>	\$3.00
<u>Assortment of Mini Pastries</u>	\$4.00
<u>Birthday Cake</u> - custom design and writing - *per person*	\$6.00
<u>Carrot Cake Pops</u> - maple bourbon anglaise	\$4.00
<u>Flambé Station</u> - bananas foster or cherries jubilee - (\$150 Chef Fee Applies)	\$8.00
<u>Ice Cream Sundae Bar</u>	\$8.00
<u>Mini Creme Brûlé</u> - stone fruit compote, mint	\$5.00

ACTION STATIONS

(Priced Per Person)

\$150 action station chef fee per station

Taco Bar

Served with red + green rice, refried black beans, handmade tortillas, assorted salsas + garnishes - Cilantro Lime Chicken, Cumin Carne Asada, Crispy Pork Carnitas –

\$17.00

Add A Guacamole Station

Freshly Made with Haas Avocados, add in Diced Tomatoes, Diced Red Onions, Diced Jalapeños, Lime, Cilantro, Salt, cotija cheese, bacon, chipotle

\$8.00

Pasta Bar

Assorted pasta, chicken, beef Bolognese, sweet Italian sausage, house made fire roasted tomato sauce, pesto, alfredo, mushrooms, bell peppers, parmesan, basil, zucchini, squash, onion, spinach, cherry tomato, mozzarella, garlic bread –

\$17.00

Stir Fry Station

Marinated Chicken & Beef Strips, Bell Peppers, Carrots, Red Onions, Bean Sprouts, Snow Peas, Bok Choy, Baby Corn, Spicy Orange Sauce, Honey Soy Sauce, noodles

\$15.00

Mac & Cheese Bar

Guests can create their own childhood favorite: Rotini, elbow, or penne pasta and traditional, four cheese and rosemary bleu cheese sauces. Choose from the follow toppings spinach, sun-dried tomatoes, bacon, ham, chorizo, corn, peas, mushrooms, roasted peppers and roasted chicken

\$13.00

Mashed OR Baked Potato Bar

Creamy smashed or baked Yukon Gold Mashed Potatoes & Mashed Sweet Potatoes Served with choice of Whipped Garlic Butter, Shredded Cheddar, Sour Cream, Chives, Bacon Bits, Brown Sugar, Cinnamon Butter, Spiced Apples or Pear Compote

\$15.00

Salad Bar

Mixed Baby Greens, Chopped Romaine Hearts, Creamy Caesar Dressing, Herb Balsamic Vinaigrette, yogurt ranch, Red Grape Tomatoes, Apple Smoked Bacon, Cucumbers, Shredded Carrots, Chick Peas, Parmesan Croutons, Parmesan Cheese, Crumbled Blue Cheese, boiled eggs, tossed to order

\$9.00

Slider Station (Choice of Two)

Asian Chicken Meatball Sliders - Pickled Asian Slaw, soy ginger aioli

Braised Short Rib Sliders - crispy shallot, Red Cabbage slaw

Chipotle Beef Sliders - Jack Cheese, Chipotle Mayo, Pickled Onions

Ground Beef Slider with Gruyere + Bacon - Pretzel Buns, Arugula, Tomatoes, Sautéed Onions

Italian Chicken Breast Sliders - mozzarella, pancetta, Pesto Mayo

Pulled Carolina Pork Sliders - vinegar BBQ sauce, chopped slaw

Southwestern Turkey Sliders - Bibb Lettuce, Tomato, Red Onions, Avocado, chipotle

\$16.00

Dessert Crepe Station

Bourbon peaches caramelized with Brown Sugar, Cinnamon Apples Chocolate Hazelnut, Cherries Jubilee, bananas foster, All Topped with Fresh Whipped Cream, Powdered Sugar, Chocolate or Carmel Drizzle

\$13.00

CARVING BOARD STATIONS

\$150 Chef Fee Per Station

<u>Herb Crusted Pork Loin</u> – bacon jam, honey mustard, apple chutney	\$14.00
<u>Honey Baked Ham</u> - assorted mustards	\$14.00
<u>Lemon Herb Roasted Whole Chicken</u> – pesto, romesco	\$14.00
<u>London Broil</u> - marinated for 36 hours and served with au jus + horseradish	\$16.00
<u>Prime Rib of Beef</u> - served with au jus and horseradish cream	\$16.00
<u>Roasted Leg of Lamb</u> - mint chimichurri, fresh pesto and tzatziki	\$16.00
<u>Roasted Turkey Breast</u> - cranberry chutney and honey mustard	\$15.00
<u>Sesame-Crusted Ahi Tuna</u> – soy ginger ponzu	\$16.00
<u>Top Sirloin of Beef</u> - creamy horseradish and burgundy sauce	\$15.00

THANK YOU

For more information please contact:
Candace Bowman – Group Sales Director
Office: 702-586-8925
Cell: 702-277-1668
Email: info@1923lv.com

We are happy to assist with your selections should you need our guidance.