

# 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, Red & White Wine Imported and Domestic Beer,  
Soda, Juice and Bottle Water*

## **PREMIUM**

*Premium Brand Liquors, Selected Specialty Cocktails 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)

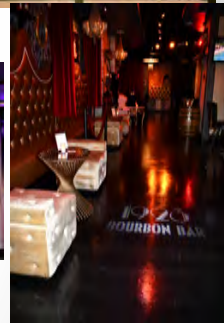
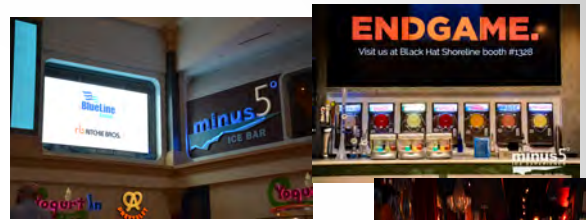
## Photography Services



## Tastings

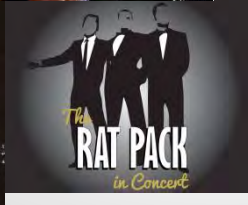


## LED Branding

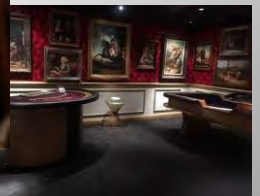


## Entertainment

Burlesque Show, Models, Singers, Bands, Comedians, Hypnotists, Magicians, Celebrity Impersonators, Psychics, Balloon Displays, DJ's



## Rentals



For more information please contact:

Candace Bowman

Director of Group Events

Office: (702) 586-8925

Email: [info@1923lv.com](mailto:info@1923lv.com)





1923  
PROHIBITION BAR

1923 *Live*  
PRESENTS

Catering Menu

# CATERING TERMS & CONDITIONS

- ▶ A minimum catering order of \$1,000- and 40-person order is required for catering service.
- ▶ Final catering numbers are required 14 days prior to the event date. This number is not subject to reduction. Catering may be increased up to 5 days prior to the event date.
- ▶ Items are served with upgraded plastic plateware and flatware.
- ▶ All catering and services will be secured and contracted through our venue.
- ▶ Catering orders are subject to an 8.375% Sales Tax and 23% Service Charge.
- ▶ Catering Tiers are based on quantity per order. You may add additional items to any tier at \$6.00 per piece. Higher priced items are available for an additional cost in place of included items. See each item for cost increase.

## ▶ Catering tiers detailed below:

- ▶ Light Service – 5 items at estimated at \$25-\$30 per person
- ▶ Medium Service – 8 items estimated at \$40-\$48 per person
- ▶ Heavy Service – 11 items estimated at \$55-\$65 per person
- ▶ Additional items may be added to any tier

\*Adequate Service Staff Included in tiered service\*

If additional servers requested - \$125 per server will be applied

**CUSTOM ORDERS AVAILABLE UPON REQUEST PLEASE ASK FOR DETAILS**

# COLD PASSED APPETIZERS

40 Person Minimum Order Required

- ▶ **(GF)** = Gluten Free
  - ▶ **(DF)** = Dairy Free
  - ▶ **(V)** = Vegan
  - ▶ **(VG)** = Vegetarian
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# SEAFOOD

## BEEF / PORK

- ▶ **Beef Tartare** - parmesan twill, quail egg, stone mustard, red onion jam
- ▶ **Charcuterie Skewers** – cured salami, provolone, olive, pickled veg \*\*(GF)
- ▶ **Classic Deviled Eggs** - smoked bacon, chive, crema, roasted red pepper \*\*(GF)

## POULTRY

- ▶ **Assorted Tea Sandwich Canape** - chicken salad, egg salad, tuna salad
- ▶ **Lemon Herb Chicken Salad Cups** – phyllo, raspberry jam, celery leaf \*\*(DF)
- ▶ **Smoked Turkey Pinwheels** - smoked gouda, cranberry cream cheese \*\*(GF)

- ▶ **Ahi Poke Cucumber Bites** – lemon ginger aioli \*\*(GF, DF)
- ▶ **Caviar Blini** - - sturgeon roe, dill cream cheese, pickled red onion, egg
- ▶ **Jumbo Lump Crab Cocktail** - house cocktail sauce, candied lemon \*\*(GF, DF)
- ▶ **Mini Shrimp Cocktail** \*\*(GF, DF) - lemon, fresh horseradish
- ▶ **Oysters on the Half Shell** \*\*(GF, DF) - mignonette, horseradish, lemon
- ▶ **Salmon Tartar Mini Tacos** - wonton crisp, burnt mole, pineapple salsa \*\*(DF)
- ▶ **Scallop Crudo** - candied orange, pancetta, mojo de ajo, oregano \*\*(GF, DF)
- ▶ **Seared Ahi Tuna** - wonton crisp, ponzu, wasabi aioli, candied jalapeno \*\*(DF)
- ▶ **Shrimp Ceviche** – aguachile, serrano, plantain chip \*\*(GF, DF)
- ▶ **Smoked Salmon Bagel Bites** – dill crème fraiche, chive, pickled onion, caper berry
- ▶ **Smoked Salmon Cucumber Cups** – dill cream cheese \*\*(GF)
- ▶ **Spicy Tuna Taco** - citrus ponzu, wasabi aioli, candied jalapeno \*\*(DF)

# VEGETARIAN

- ▶ **Avocado Toast** - hard boiled egg, everything seasoning, pickled onion \*\* (DF, VG)
- ▶ **Belgin Endive Boat** - goat cheese, mandarin orange, toasted hazelnut \*\* (GF, VG)
- ▶ **Grilled Corn Esquite** - chipotle, candied lime, espresso crema, cojita \*\* (GF, VG)
- ▶ **Melon Ball Fruit Cup** - house granola, honey yogurt, mint, ginger \*\* (GF, VG)
- ▶ **Mini Hummus Cups** - pita chip, walnut pesto, tapenade, chile oil \*\* (GF, DF, VG)
- ▶ **Mozzarella + Heirloom Tomato Skewers** – basil, honey balsamic \*\* (GF, VG)
- ▶ **Seasonal Vegetable Crudité Cups** – yogurt ranch, celery leaf, herbs \*\* (GF, VG)
- ▶ **Soba Noodle Cups** - bok choy, mango, snow pea, radish, peanut, miso \*\* (DF, VG)
- ▶ **Spinach Crème Cheese Crostini** – artichoke, olive tapenade, roasted bell pepper \*\* (VG)
- ▶ **Watermelon + Goat Cheese Tacos** – port wine, poached pear, mint \*\* (GF, VG)

# VEGAN

- ▶ **Bruschetta Bites** - crostini, heirloom tomato, aged balsamic, basil oil \*\* (V)
  - ▶ **Fig Marmalade Crostini** - grilled fig, candied pecan, maple bourbon \*\* (V)
  - ▶ **Grilled Vegetable Sushi Roll** - ponzu, wasabi, pickled ginger, pea shoots \*\* (V)
  - ▶ **Mediterranean Toast** - olive tapenade, romesco, dehydrated lemon \*\* (V)
  - ▶ **Roasted Corn & Black Bean Cups** - tortilla, cilantro, chipotle, lime \*\* (GF, V)
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# HOT PASSED APPETIZERS

40 Person Minimum Order Required

- ▶ **(GF)** = Gluten Free
  - ▶ **(DF)** = Dairy Free
  - ▶ **(V)** = Vegan
  - ▶ **(VG)** = Vegetarian
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# BEEF / PORK

- ▶ **Andouille Sausage Rolls** - basil pesto, roasted bell pepper
- ▶ **Bacon Wrapped Bacon** – grilled peach, black garlic aioli \*\*(GF, DF)
- ▶ **Bacon Wrapped Stuffed Dates** - gorgonzola, chorizo, chipotle aioli \*\*(DF)
- ▶ **BBQ Beef Meatballs** - bourbon BBQ sauce, onion straws, sour cream
- ▶ **Beef Picadillo Empanadas** - lime crème fraiche, roasted salsa
- ▶ **Beef Sliders** – Hawaiian rolls, bacon jam, bibb lettuce, horseradish aioli
- ▶ **Beef, Gruyere + Bacon Slider** - pretzel bun, arugula, tomato, caramelized onion
- ▶ **Braised Short Rib Slider** - crispy shallot, red cabbage slaw \*\*(DF)
- ▶ **Classic Cheeseburger Slider** - house pickle, American cheese, mustard, mayo
- ▶ **Crispy Fried Deviled Eggs**- applewood smoked bacon, chive, crema
- ▶ **Grilled Pepper Crusted Beef Crostini** – chimichurri, red onion jam \*\*(DF)
- ▶ **Italian Sausage Calzone** - bell pepper relish, basil oil, ricotta
- ▶ **Mimi's Italian Meatball** - fire roasted tomato soffrito, garlic parmesan twill \*\*(GF)
- ▶ **Mini Pork Carnitas Tacos** - tomatillo salsa, crispy chicharron, tajin \*\*(DF)
- ▶ **Roasted Pork Tenderloin Crostini** – honey mustard glaze, apple relish \*\*(DF)

# POULTRY

- ▶ **Buffalo Chicken Nuggets** – blue cheese, apricot jelly, celery
- ▶ **Chicken + Pepper Jack Taquitos** - avocado crema, chipotle mayo
- ▶ **Chicken Bacon Ranch Croquettes** – house ranch, crispy pickle
- ▶ **Chicken Chile Verde Taco** - cojita, cilantro, onions, tomatillo salsa
- ▶ **Chicken Tinga Tamale Bites** – chipotle slaw, crema, lime \*\*(GF)
- ▶ **Fried Chicken + Waffle Bites** - maple bourbon syrup \*\*(DF)
- ▶ **Jamaican Jerk Chicken Skewer** - mango habanero chutney \*\*(GF, DF)
- ▶ **Lamb + Feta Meatballs** – tomato jam, tzatziki, mint
- ▶ **Nashville Hot Chicken Slider** - house pickle, tabasco aioli \*\*(DF)
- ▶ **Seared Duck Breast Crostini** - Mango Habanero Chutney
- ▶ **Sesame Chicken Meatballs** - pickled Asian slaw, teriyaki, ginger aioli \*\*(DF)
- ▶ **Southwest Chipotle Turkey Slider** - pepperjack, chipotle mayo, pickled onions
- ▶ **Spicy Chicken Satay** – scallion, carrot, peanut ginger sauce \*\*(DF)

# SEAFOOD

- ▶ **Cajun Shrimp & Grits** - crispy pancetta, charred pepper sofrito
- ▶ **Caribbean Crab Fritters** - old bay, citrus mayo
- ▶ **Coconut Crusted Shrimp** – sweet chile sauce \*\* (DF)
- ▶ **Lobster Roll** - Hawaiian toast, aioli, lemon, sage
- ▶ **Mini Crab Cakes** - southern remoulade, micro green
- ▶ **Oyster Rockefeller** - creamed spinach, smoked bacon, tomato jam

# VEGETARIAN

- ▶ **Black Bean Corn Fritters** - chipotle aioli, cilantro oil \*\* (DF, VG)
- ▶ **Parmesan Crusted Asparagus** - romesco, lemon, balsamic \*\* (VG)
- ▶ **Spinach + Feta Spanakopita** – tomato jam \*\* (VG)
- ▶ **Three Cheese Mac and Cheese Bites** – tomato jam \*\* (VG)
- ▶ **Wild Mushroom Pierogis** - goat cheese, fine herbs, chive crema \*\* (VG)

# VEGAN

- ▶ **Balsamic Glaze Portabella Mushroom Slider** - pistou, bibb, tomato jam \*\* (V)
- ▶ **Buffalo Cauliflower Bites** - orange marmalade, celery leaf \*\* (V)
- ▶ **Falafel "Meatballs"** - tomato jam, herb pistou \*\* (V)
- ▶ **Grilled Vegetable Ratatouille** - roasted tomato sauce, garlic dip \*\* (GF, V)
- ▶ **Mini Vegetable Spring Roll** - Plum Sauce \*\* (V)

# DESSERTS

- ▶ **Assorted Cookies** - chefs selection
- ▶ **Assorted Mini Cheesecake**
- ▶ **Assortment of Mini Pastries**
- ▶ **Cake Pops** – Vanilla, Chocolate, or Red Velvet (assorted upon request)
- ▶ **Candy Bar** – assorted childhood favorite candies (stationed only)
- ▶ **Caramelized Banana Pops** - chocolate ganache
- ▶ **Cherry Turnover** - crème anglaise
- ▶ **Chocolate Covered Strawberries**
- ▶ **Cobbler** - Cherry, Peach or Apple (stationed only)
- ▶ **Fruit Terrine Jello "Shots"** - white chocolate fondu
- ▶ **Mini Creme Brulé Cups** - stone fruit compote, mint
- ▶ **Mini Parfait Cups** - house granola, seasonal berries
- ▶ **Peach Popover** - brown sugar caramel
- ▶ **Popcorn Bar** - assorted flavored popcorn (stationed only)
- ▶ **Birthday Cake** – custom design and writing - \*per person\*

# VEGAN DESSERTS

- ▶ **Chocolate Covered Strawberries** – vegan chocolate and powdered sugar glaze \*\* (V)
  - ▶ **Seasonal Fruit Terrine** - white chocolate fondue \*\* (V)
  - ▶ **Peanut Butter and Granola Bites** - candied raspberry coulis \*\* (V)
  - ▶ **Vegan Cheesecake Parfaits** - granola, seasonal berries and vanilla \*\* (V)
  - ▶ **Caramelized Banana Pops** - dark chocolate glaze \*\* (V)
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# SANDWICH PLATTERS

- ▶ **Ahi Poke "Burrito"** - ponzu, wasabi aioli, sushi rice, nori
- ▶ **Assorted Tea Sandwich** - chicken salad, egg salad, tuna salad, turkey, ham
- ▶ **Buffalo Chicken Wrap** - gorgonzola smear, shaved pickled celery and carrot
- ▶ **Carolina Pulled Pork Biscuits** - BBQ slaw, house made pickles, onion straws
- ▶ **Chicken Salad Croissant** - raspberry walnut jam, celery leaf salad
- ▶ **Corned Beef + Pastrami Rye** - marble rye, Swiss, Choronz sauce, pickle relish
- ▶ **Fried Chicken Biscuit** - buttermilk biscuit, house pickle, mayonnaise
- ▶ **Grilled Chicken Caesar Wrap** - aged parmesan, roasted garlic dressing
- ▶ **Grilled Portabella Mushroom "Burger"** - bibb lettuce, red onion jam, goat cheese
- ▶ **Grilled Vegetable Wrap** - heirloom tomato, herb pesto, goat cheese, lemon aioli \*\*(VG)
- ▶ **Herb Roasted Chicken** - sliced chicken breast, whole grain, LTO, lemon marmalade, brocomole
- ▶ **Hoisin Glazed Pork Belly Banh Mi** - pickled veggies, pea shoots, chile lime mayo
- ▶ **House Cured Salmon BLT** - applewood bacon, heirloom tomato, dill citrus aioli
- ▶ **Italian Cured Meat** - ciabatta, buffalo mozz, pesto mayo, roasted pepper

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# SANDWICH PLATTERS

- ▶ **Lamb Meatball Sliders** – goat cheese, tomato jam, mint, chimichurri, Hawaiian roll
- ▶ **Lemon Roasted Turkey Breast** - sliced turkey breast, cranberry cream cheese, LTO
- ▶ **Nashville Hot Chicken Sandwich** - spicy house pickle, tabasco mayo
- ▶ **Pressed Cuban Sandwich** - smoked ham, Swiss, mojo de ajo, house pickle
- ▶ **Roast Beef + Aged Cheddar** - red onion jam, horsey drizzle, arugula, crispy shallot
- ▶ **Rosemary Ham + Smoked Gouda** - focaccia, horsey mustard, frisse, pickled onion
- ▶ **Smoked Turkey Wrap** - dill Havarti, sprint mix, honey citrus mayo
- ▶ **Southwest Chicken Wrap** - black bean corn salsa, avocado, chipotle crema
- ▶ **The Ultimate BLT** - roasted garlic aioli, bibb lettuce, heirloom tomato
- ▶ **The Ultimate Grilled Cheese** - tomato tapenade, watercress

# VEGAN SANDWICH PLATTERS

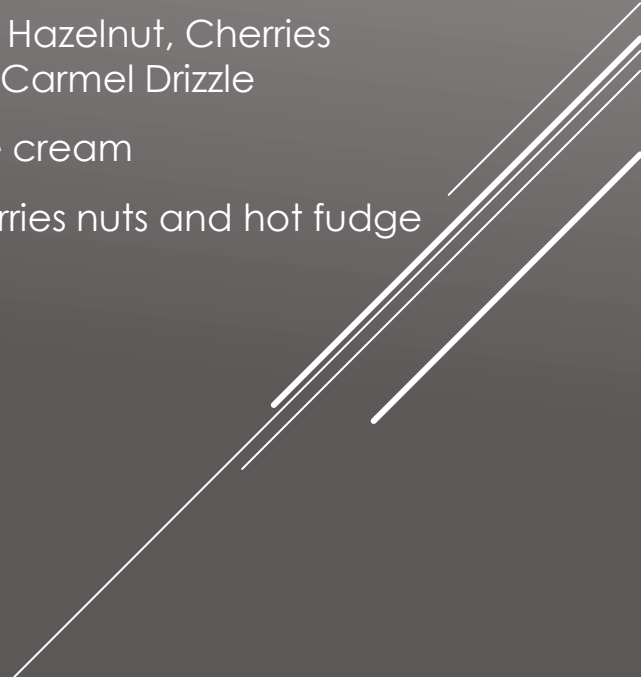
- ▶ **Balsamic Glazed Portobella Mushroom Slider** - chimichurri, red onion jam
  - ▶ **Beyond Meat BBQ Meatball Sliders** - Hawaiian roll, house made pickle, BBQ slaw
  - ▶ **Eggplant "Parmesan" Sliders** - fried eggplant, fire roasted tomato ragu, "parmesan" crumble
  - ▶ **Grilled Chile Glazed Tofu Sliders** - pickled vegetable slaw, ginger ponzu marinade, hoisin
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# DISPLAY STATION PLATTERS

- ▶ **Caprese Platter** - buffalo mozz, heirloom tomato, basil oil, balsamic \*\*(GF, VG)
- ▶ **Caviar Platter** - Norwegian sturgeon roe with a variety of accoutrements \*\*(GF, DF)
- ▶ **Charcuterie Meat + Cheese Board** - jams, compotes, assorted crackers, olive bar
- ▶ **Chilled Seafood Tower** – oysters, shrimp, lump crab, mussels, crab legs, lobster, assorted accoutrements \*\*(GF, DF)
- ▶ **Fresh Fruit Display** - melon, berries, stone fruit, mint, honey yogurt \*\*(GF, DF, V)
- ▶ **Grazing Table** - gourmet cured meats + cheeses, fruit, nuts + berries, marmalade
- ▶ **House made Dill Potato Chips** - stone ground mustard aioli \*\*(DF, GF, VG)
- ▶ **House Smoked Salmon Gravlax** – dill cream cheese, bagel chips, lemon, capers
- ▶ **Jumbo Shrimp Cocktail** - preserved lemon, spicy cocktail sauce \*\*(GF, DF)
- ▶ **Mezz Platter** - olive bar, feta, pesto, hummus, romesco, pita, toast \*\*(VG)
- ▶ **Pesto Pasta Salad** - rotini, cured meats + cheese, pickled veggies
- ▶ **Raw Vegetable Crudité Platter** – yogurt ranch, celery leaf, herbs \*\*(GF, VG)
- ▶ **Spinach + Artichoke Dip** - toasted pita, sherry, sundried tomatoes \*\*(VG)

# DESSERT STATIONS

40 PERSON MINIMUM (PRICED PER PERSON)  
(\$150 CHEF FEE PER STATION)

- ▶ **Donut Bar** - fresh yeast donuts fried to order and served hot with an assortment of sauces, toppings, and flavored sugars to create an indulgent favorite
  - ▶ **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
  - ▶ **Flambé Station** – bananas foster, or cherries jubilee served over top of creamy French vanilla ice cream
  - ▶ **Ice Cream Sundae Bar + Banana Split Bar** - a childhood favorite with assorted toppings and cherries nuts and hot fudge oh my!
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# THANK YOU

For more information, please reach out to your event coordinator.

Office: 702-586-8925

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

**\*\*Custom Menus/Items Available Upon Request\*\***

**\*\*International Themed Menus Available Upon Request\*\***

