

Catering Menu

A contemporary reinterpretation of the American Italian Restaurant, Spiedini offers a private dining room for up to 50 guests plus a main dining room that can accommodate up to 150 guests. Located at the JW Marriott Las Vegas, Resort & Spa, Spiedini is the ideal location for weddings, social events and business meetings and dinners.



Please contact Tonya Piazza

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221 N. Rampart Blvd. Las Vegas, NV 89145

f SpiediniRistorante



Our award-winning culinary team has created menus to accommodate a multitude of special events and we will gladly discuss custom-tailored menus upon request. Your general menu selections must be received 10 days prior to your scheduled event in order to assure the availability of all food items necessary to prepare your menu.

Spiedini offers a wide variety of both alcoholic and non-alcoholic beverages to accompany your menu selections. As with your food selections, wine selections must be received seven days prior to your scheduled event to assure the availability. If you choose to bring in a celebration cake, we will charge a \$3.00 per person cake cutting fee to plate, present and properly serve the cake.

Spiedini standard linens, china, flatware, glassware, tables, and chairs are included with all banquet functions. We can also provide you with special linens in an array of colors for an extra charge.

For banquet and meeting functions, we can provide state of the art audio-visual equipment. Prices are available upon request.

We do require a \$300.00 non-refundable deposit that will be credited on your final bill.

For luncheons, a food and beverage minimum of \$2,000.00 is required. Inquire for more details. For dinners, a food and beverage minimum of \$1,000.00 (net sales) is required to use the Private Dining Room. If the \$1,000.00 minimum is not met, a room charge for the missing sales will be added to the final bill. A final guest count must be specified 48 hours prior to your event. This number will serve as guarantee and is not subject to reduction.

All charges are subject to a 20% service charge and applicable sales tax.





Hors d'Oeuvres



Seared Beef Tenderloin Crostini

Topped with Horseradish Cream, Thinly Sliced Grilled Tenderloin & Bleu Cheese Crumble \$26.00 per dozen

Parmesan Crisp GF V

Fresh Basil, Goat Cheese & Teardrop Tomato \$24.00 per dozen

Chilled Shrimp on Ice (GF)

Traditional Cocktail Sauce \$40.00 per dozen

Mini Portobello Filled with Three Cheeses, Sausage & Herb Crumbs

\$26.00 per dozen

Saltimbocca Shrimp (F)

Wrapped in Proscuitto. Sun-Dried Tomato Dipping Sauce \$40.00 per dozen

Mini Crab Cakes

Spicy Remoulade \$32.00 per dozen Fresh Tomato & Mozzarella Bruschetta v \$18.00 per dozen

Red Grape, Gorgonzola Cream & Port Wine Pear Compote © \$24.00 per dozen

Arancini (v)

Arborio Rice, Smoked Mozzarella, Truffle Aioli \$24.00 per dozen

Assorted Cheese Tray (V) \$10.00 per person

Fresh Fruit Platter GF VE \$10.00 per person

Fresh Vegetables, Red & Yellow Pepper Ribbons, Celery & Hummus for Dipping \$9.00 per person

GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Please note that menus and prices are subject to change without notice.





Treviso

Four Course Dinner

Four Cheese Tortellini (v)

Rose Vodka Sauce

- And -

Giardino Salad (v)

Seasonal Greens, Fresh Tomatoes, Shaved Fennel & Garlic Croutons Balsamic Vinaigrette

Entrée:

Tableside, Your Guests Will Order One of the Following Entrées:

Chicken Limone

Dipped in Lemon Egg Batter, Capers & Butter Sauce Capellini Pasta & Farm Fresh Vegetables

- Or -

Chianti Braised Angus Short Ribs ©F

Fresh Market Vegetables & Roasted Garlic Mashed Potatoes

- Or -

Grilled Fresh Salmon with Farro

Farro, Sweet Potatoes, Squash & Spinach

Tiramisu (v)

Decadent Layers of Sweet Mascarpone Cheese, Espresso Soaked Lady Fingers

Tomato Roll & Focaccia

*Vegetarian Option Also Available

\$49 per Person

Plus Tax (8.25%) & Service Fee (20%)

*All Non-Alcoholic & Alcoholic Beverages are an additional cost

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Messina

Four Course Dinner

Shrimp and Zucchini Risotto (GF)



- And -

Caesar Salad

Garlic Croutons, Parmesan Cheese & Caesar Dressing

Entrée:

Tableside, Your Guests Will Order One of the Following Entrées:

Grilled Rib-Eye Steak

Fresh Market Vegetables, Roasted Potatoes & Onion Rings

- Or -

Chicken Marsala

Wild Mushroom Marsala Sauce, Oven Roasted Potatoes & Fresh Market Vegetables

- Or -

Grilled Fresh Salmon with Farro

Farro, Sweet Potatoes, Squash & Spinach

Trio of Sweet Endings \bigcirc

Crème Brûlée, Torta Di Cioccolata (Lava Cake) and Vanilla Ice Cream

Tomato Roll & Focaccia

*Vegetarian Option Also Available

\$54 per Person

Plus Tax (8.25%) & Service Fee (20%)

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Siena Four Course Dinner

Saltimbocca Shrimp (GF)

Wrapped in Prosciutto, Sun-Dried Tomato Sauce, Mushrooms & Spinach

- And -

Spiedini Spinach Salad © V

Garden Fresh Spinach, Fuji Apples, Gorgonzola Cheese Crumbles & Glazed Walnuts, Balsamic Vinaigrette

Entrée:

Tableside, Your Guests Will Order One of the Following Entrées:

Halibut Mediterranean (GF)

Pan-Seared Capers, Cherry Tomatoes & Lemon Sauce, Garlic Mashed Potatoes & Fresh Market Vegetables

- Or -

Grilled Filet Mignon

Crispy Onions & Barolo Pepper Sauce, Oven Roasted Potatoes & Grilled Asparagus

- Or -

Chicken Limoné

Dipped in Lemon Egg Batter, Capers, Butter Sauce & Capellini Pasta

Ricotta Cheesecake $\ igveete$

Tomato Roll & Focaccia

*Vegetarian Option Also Available

$$59\,\mathrm{per}\,\mathrm{Person}$

Plus Tax (8.25%) & Service Fee (20%)

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Lucca Four Course Dinner

Lobster Ravioli

Maine Lobster & Shrimp filled Ravioli, topped with Lobster Bisque

- And -

Giardino Salad (VE)

Seasonal Greens, Fresh Tomato, Shaved Fennel & Garlic Croutons, Balsamic Vinaigrette

Entrée:

Tableside, Your Guests Will Order One of the Following Entrées:

Grilled Rib-Eye Steak

Truffled Mashed Potatoes, Grilled Asparagus & Onion Ring, Barolo Sauce

- Or -

Salmon Stuffed with Shrimp (GF)

 $Lemon\ Butter\ Sauce, Lobster\ Risotto\ \&\ Wilted\ Spinach$

- Or -

Chicken Spiedini

Three Grilled Chicken Medallions Filled with Parmesan Herb Crumbs, Capellini Pasta & Farm Fresh Vegetables

Duet of Ricotta Cheesecake & Torta Di Cioccolata (Lava Cake) and Vanilla Ice Cream (V)

Tomato Roll & Focaccia

*Vegetarian Option Also Available

\$64 per Person

Plus Tax (8.25%) & Service Fee (20%)

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Pompeii

Four Course Dinner

Lobster Risotto GF

Arborio Rice, Brandy, Lobster & Asparagus

- And -

Mozzarella Caprese GF V

Vine-Ripened Tomato, Basil. EVVO & Mozzarella

Entrée:

Tableside, Your Guests Will Order One of the Following Entrées:

Grilled Filet Mignon with Jumbo Grilled Shrimp

Roasted Red Potatoes & Fresh Seasonal Vegetables, Wild Mushroom Truffle Sauce

- Or -

Wild Alaskan Halibut with Jumbo Grilled Shrimp @F

Pan-Seared with Capers, Cherry Tomatoes & Lemon Sauce, Garlic Mashed Potatoes & Sautéed Spinach

- Or -

Veal Milanese

Market Fresh Vegetables & Roasted Potatoes

Limoncello Cake (V)

Layered Lemon Mascarpone Mousse, Lady Finger Sponge, Lemon Curd and Limencello Spritz

Tomato Roll & Focaccia

*Vegetarian Option Also Available

\$77 per Person

Plus Tax (8.25%) & Service Fee (20%)

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