

Private Dining



SPECIALTY MENUS

CONTACT OUR PRIVATE DINING STAFF
FOR RESERVATIONS OR MORE INFORMATION.

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STRATOSPHERE
HOTEL | CASINO | TOWER



SPECIALTY MENU ONE

\$75 PER PERSON • \$98 PER PERSON WITH WINE PAIRING
(ADD FILET MIGNON) \$80 PER PERSON • \$105 PER PERSON WITH WINE PAIRING

SOUP OR SALAD

LOBSTER BISQUE

Traditional bisque with brandy, garnished with lobster cream, served tableside.

CAESAR SALAD

Heart of romaine, Parmesan tuille, Caesar dressing and garlic croutons, served tableside.

• BORGIO CONVENTI PINOT GRIGIO, COLLIO, ITALY •

DUET ENTRÉE

ROASTED SCOTTISH SALMON

Served with creamy fennel sauce.

MIDWESTERN FREE RANGE CHICKEN BREAST

Filled with three-cheese fondue, Za'atar (thyme, sesame seeds, sumac)
black garlic, arugula with balsamic essence, natural jus and seasonal accompaniments.

DUET ENTRÉE OPTION

PRE-SELECT TWO ENTRÉES TO BE SERVED ON A DUET PLATE

PETITE FILET MIGNON

Grilled center cut filet with red wine mushroom sauce
and seasonal accompaniments.

ROASTED SCOTTISH SALMON

Served with creamy fennel sauce and seasonal accompaniments.

MIDWESTERN FREE RANGE CHICKEN BREAST

Filled with three-cheese fondue, Za'atar (thyme, sesame seeds, sumac)
black garlic, arugula with balsamic essence, natural jus and seasonal accompaniments.

• RAYMOND RESERVE, MERLOT, NAPA •

DESSERT

DUET PLATE

Strawberry swirl cheesecake lollipop accompanied by a caramel turtle tart
filled with pecans and caramel, topped with chocolate ganache.

• TAYLOR FLADGATE 1ST RESERVE ESTATE, PORT •

Coffee, tea and brewed decaffeinated coffee.

PRICE PER PERSON. DOES NOT INCLUDE 21% GRATUITY OR APPLICABLE TAXES.

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SPECIALTY MENU TWO

\$85 PER PERSON • \$115 PER PERSON WITH WINE PAIRING

FIRST COURSE

LOBSTER BISQUE

Traditional bisque with brandy, garnished with lobster cream, served tableside.

• BORGIO CONVENTI PINOT GRIGIO, COLLIO, ITALY •

SECOND COURSE

CAESAR SALAD

Heart of romaine, Parmesan tuille, Caesar dressing and garlic croutons, served tableside.

• KENDALL-JACKSON CHARDONNAY, CALIFORNIA •

THIRD COURSE

FILET MIGNON

Grilled center cut filet with red wine mushroom sauce and seasonal accompaniments.

ROASTED SCOTTISH SALMON

Served with creamy fennel sauce and seasonal accompaniments.

MIDWESTERN FREE RANGE CHICKEN BREAST

Filled with three-cheese fondue, Za'atar (Thyme, sesame seeds, sumac), black garlic, arugula with balsamic essence, natural jus and seasonal accompaniments.

• RAYMOND RESERVE, MERLOT, NAPA •

DESSERT

DESSERT TRIO

Cookie & cream cheesecake lollipop, raspberry mousse cup, and flourless chocolate cake.

• TAYLOR FLADGATE 1ST RESERVE ESTATE, PORT •

Coffee, tea and brewed decaffeinated coffee.

PRICE PER PERSON. DOES NOT INCLUDE 21% GRATUITY OR APPLICABLE TAXES.

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SPECIALTY MENU THREE

\$94 PER PERSON • \$128 PER PERSON WITH WINE PAIRING

FIRST COURSE

JUMBO PRAWN COCKTAIL

Served chilled with wasabi sour cream and traditional cocktail sauce.

• BORGIO CONVENTI PINOT GRIGIO, COLLIO, ITALY •

SECOND COURSE

CALIFORNIA MESCLUN SALAD

Mixed greens tossed with caramelized pear, candied pecans and balsamic vinaigrette, topped with a medley of shaved Bermuda onions and heirloom tomatoes, served tableside.

• BRANCOTT, SAUVIGNON BLANC, NEW ZEALAND •

THIRD COURSE

FILET MIGNON

Grilled center cut filet with red wine mushroom sauce and seasonal accompaniments.

SEARED MEDITERRANEAN SEA BASS

Fleur de Sel with sauce vierge (lemon, extra virgin olive oil, tomato, caper, black olive, tarragon, parsley, basil, chive, shallot) and seasonal accompaniments.

MIDWESTERN FREE RANGE CHICKEN BREAST

Filled with three-cheese fondue, Za'atar (thyme, sesame seeds, sumac), black garlic, arugula with balsamic essence, natural jus and seasonal accompaniments.

• RAYMOND RESERVE, MERLOT, NAPA •

OR

• KENDALL-JACKSON VINTNER'S RESERVE, CHARDONNAY, CALIFORNIA •

DESSERT

DESSERT TRIO

Cookie & cream cheesecake lollipop, raspberry mousse cup, and flourless chocolate cake.

• TAYLOR FLADGATE 1ST RESERVE ESTATE, PORT •

Coffee, tea and brewed decaffeinated coffee.

PRICE PER PERSON. DOES NOT INCLUDE 21% GRATUITY OR APPLICABLE TAXES.

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SPECIALTY MENU FOUR

\$100 PER PERSON • \$135 PER PERSON WITH WINE PAIRING

FIRST COURSE

TRIO OF SEAFOOD

Lobster medallions, jumbo prawn cocktail, accompanied by ahi tuna tataki with seaweed salad, served with traditional cocktail sauce, wasabi sour cream and chili ponzu aioli.

• BORGIO CONVENTI PINOT GRIGIO, COLLIO, ITALY •

SECOND COURSE

DUET OF SOUP AND SALAD

Petite cup of soup du jour and mesclun greens with shallot vinaigrette dressing.

• BRANCOTT, SAUVIGNON BLANC, NEW ZEALAND •

INTERMEZZO

SUNOMONO

Asian sweet citrus and cucumbers.

FOURTH COURSE

FILET MIGNON

Grilled center cut filet with red wine mushroom sauce and seasonal accompaniments.

SEARED MEDITERRANEAN SEA BASS

Fleur de Sel with sauce vierge (lemon, extra virgin olive oil, tomato, caper, black olive, tarragon, parsley, basil, chive, shallot) and seasonal accompaniments.

MIDWESTERN FREE RANGE CHICKEN BREAST

Filled with three-cheese fondue, Za'atar (thyme, sesame seeds, sumac), black garlic, arugula with balsamic essence, natural jus and seasonal accompaniments.

• RAYMOND RESERVE, MERLOT, NAPA •

OR

• KENDALL-JACKSON VINTNER'S RESERVE, CHARDONNAY, CALIFORNIA •

DESSERT

DESSERT TRIO

Cookie & cream cheesecake lollipop, raspberry mousse cup, and flourless chocolate cake.

• TAYLOR FLADGATE 1ST RESERVE ESTATE, PORT •

Coffee, tea and brewed decaffeinated coffee.

PRICE PER PERSON. DOES NOT INCLUDE 21% GRATUITY OR APPLICABLE TAXES.

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