



FOUNDATION ROOM

Appetizers & Dinner Menus

For Special Events

The following guidelines have been established for all Special Events held in The Foundation Room to insure that our Foundation Members and their guests are always respected in their exclusive club.

Your cooperation is required and is greatly appreciated.

- Location:** The **Foundation Room** is located at the top of the Mandalay Bay Resort. Access is via private elevator, located near the main elevator banks on the casino level of the hotel.
- Special Events Use:** The Foundation Room is an exclusive club, dedicated primarily to its members. Special Events are by permission only and are restricted to the room(s) reserved for the event. Guests attending special events are not allowed access to other areas of the club.
- Dress Code:** The Foundation Room has a **Business Casual** dress code: No Tennis Shoes, No Ball Caps, No Blue Jeans, No Shorts, No Hiking Boots, No Open-Toed Shoes (Gentlemen), Collared Shirts & Jackets Preferred (Gentlemen). **Dress Code is Strictly Enforced.**
- Signage/Check-In:** The Mandalay Bay Resort does not allow any signage or hospitality desks in the Lobby area surrounding the entrance to the Foundation Room.
- Guest List:** For groups less than 50, a copy of the guest list must be submitted to the Special Event Manager and the Foundation Door Host prior to the event. For groups of 50 or more, an invitation or other form of event identification (i.e. show badge) must be presented for access. Guest lists cannot be used for groups of 50 or more as this delays access for both our Foundation Members and your event guests.

HORS D'OEUVRES – COLD ITEMS

Seven-Spiced Duck Confit on Organic Wheat & Sesame Crouton with Cranberry Coulis
Angus Steak Tartar on Rye Toast
Caviar on Seared Potato Pancake
Lemon-Cured Salmon with Wilted Fennel & Avocado Puree
Smoked Salmon Canapés with Dill Crème Fraiche
Smoked Scallops with Roasted Pepper Coulis on Toast Points
Red, Green & Yellow Tomatoes with Mozzarella & Basil

HORS D'OEUVRES – HOT ITEMS

Wild Mushroom Risotto Cake with Quenelle of Fresh Sage & Goat Cheese
Pan-Sautéed Salmon Cakes with Pickled Ginger Vinaigrette
Crawfish Spring Rolls
Sweet Potato & Wild Mushroom Wontons
Tamarind-Glazed Chicken Satay with Peanut Sauce
Tuna & Salmon Tempura Roll
West Coast Sautéed Rock Shrimp on Taro Chip with Saffron Rouille
Romano-Ricotta Cheese Fondue with Sourdough Country Toast
Seared Ahi Tuna with Wasabi & Soy Sauce
Dijon Lamb Chops with Rouille
Full Harvest Wild Mushroom Risotto with Pan-Roasted Portobello,
Oyster & Chanterelle Mushrooms with Truffle Butter

Minimum Guarantee of 25 Guests Required

SEATED DINNER - MENU A

(Minimum Guarantee of 25 Guests Required)

FIRST COURSE

Baby Romaine Lettuce

With Creamed "Caesar Style" Dressing and Baked Parmigiano Wafers

SECOND COURSE

(Vegetarian Entrée Available with Advance Request)

Grilled Herb-Marinated Chicken

With Whipped Yukon Potatoes and Porcini Cream Sauce

- OR -

Sautéed Filet of Atlantic Salmon

With Stewed Balsamic Peperonata, Watercress and a Splash of Lemon/Oregano Essence

THIRD COURSE

Warmed Chocolate Cake with Espresso Bean Ice Cream

SEATED DINNER - MENU B

(Minimum Guarantee of 25 Guests Required)

FIRST COURSE

(Must be pre-selected and same for everyone in the group)

Marinated Grilled Tiger Prawns
With Artichoke/Oven-Dried Tomato Relish and Salmoriglio Splash

- OR -

Shaved Angus Beef "Carpaccio"
With Roasted Garlic Dijon Aioli, Aged Balsamic Vinaigrette and Organic Peppered Baby Arugula

SECOND COURSE

Baby Romaine Lettuce
With Creamed "Caesar Style" Dressing and Crisped Parmigiano Wafers

THIRD COURSE

(Vegetarian Entrée Available with Advance Request)

Grilled Herb-Marinaded Chicken
With Whipped Yukon Potatoes and Porcini Cream Sauce

- OR -

Roasted Garlic-Rubbed Angus Beef Tenderloin
With Wilted Arugula Fingerling Potato Compote and Aged Cabernet Reduction

- OR -

Sautéed Filet of Atlantic Salmon
With Stewed Balsamic Pepperonata, Watercress and a Splash of Lemon/Oregano Essence

FOURTH COURSE

Warmed Chocolate Cake with Espresso Bean Ice Cream

SEATED DINNER - MENU C

(Minimum Guarantee of 25 Guests Required)

FIRST COURSE

(Must be pre-selected and same for everyone in the group)

Marinated Grilled Tiger Prawn

With Artichoke/Oven-Dried Tomato Relish and Salmoriglio Splash

- OR -

Shaved Angus Beef "Carpaccio"

With Roasted Garlic Dijon Aioli, Aged Balsamic Vinaigrette and Organic Peppered Baby Arugula

SECOND COURSE

(Must be pre-selected and same for everyone in the group)

Baby Romaine Lettuce

With Creamed "Caesar Style" Dressing and Baked Parmigiano Wafers

- OR -

Organic Mesculin Greens Salad

With Hot-House Cucumber, Baby Tomato and Mature Balsamic Vinaigrette

THIRD COURSE

(Vegetarian Entrée Available with Advance Request)

Grilled Herb-Marinaded Chicken with Whipped Yukon Potatoes & Porcini Cream Sauce

- OR -

Roasted Garlic-Rubbed Angus Beef Tenderloin with Wilted Arugula

Fingerling Potato Compote and Aged Cabernet Reduction

- OR -

Sautéed Filet of Atlantic Salmon with Stewed Balsamic Pepperonata,

Watercress and a Splash of Lemon/Oregano Essence

- OR -

Gingered "BBQ" Pork Loin with Caraway Spiced Savoy Cabbage & Fragrant Dried Fruit

FOURTH COURSE

(Must be pre-selected and same for everyone in the group)

Warm Chocolate Cake with Espresso Bean Ice Cream

- OR -

Mascerated Seasonal Berries with Sugared Whipped Cream