

# CROSSROADS

KITCHEN



## OFF-SITE CATERING MENU

Page 1: Price Options

Page 2: Appetizers, Salads, Vegetables, Pasta, Protein & Dessert

Page 3: Canapés & Platter

**\* ALL OPTIONS: 10 PERSON MINIMUM REQUIRED**

### OPTION A \$60 PER PERSON

Select 2 Appetizers  
Select 1 Salad  
Select 1 Vegetable  
Select 1 Pasta  
Select 1 Protein  
Dessert

### OPTION C: \$110 PER PERSON

Select 5 Appetizers  
Select 3 Salads  
Select 3 Vegetables  
Select 2 Pastas  
Select 2 Proteins  
Dessert

### OPTION B: \$85 PER PERSON

Select 3 Appetizers  
Select 2 Salads  
Select 2 Vegetables  
Select 1 Pasta  
Select 1 Protein  
Dessert

### OPTION D: \$135 PER PERSON

Select 5 Appetizers  
Select 3 Salads  
Select 3 Vegetables  
Select 3 Pastas  
Select 3 Proteins  
Dessert

Pricing and availability subject to change.  
Applicable sales tax and 6% event fee will apply to all events.  
Chef fee, staffing fee and equipment rental fee will be additional.

Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.



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## APPETIZERS

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### FIGS & FETA (GFO)

white balsamic glaze / grilled sourdough

### IMPOSSIBLE CIGARS

spicy almond yogurt

### STUFFED ZUCCHINI BLOSSOMS (GF)

almond ricotta / marinara

### CHIPS & DIP

potato chips / french onion dip

### MEATBALLS

Impossible meatballs / marinara  
ricotta cheese

### TRUFFLE MUSHROOM BIANCA PIZZA

(Sicilian style)

foraged mushrooms  
Vertage mozzarella cheese

### ITALIAN SAUSAGE PIZZA

(Sicilian style)

olives / onions / Vertage mozzarella cheese

## SALADS

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### ROMAINE CAESAR (GFO)

garlic focaccia croutons / house caesar dressing

### HEIRLOOM TOMATO & PEACH (GF)

sweet red onion / mint / sherry vinaigrette

### WEDGE (GF)

iceburg / cherry tomatoes / Umarmo bacon  
pickled red onions / house blue cheese dressing

## VEGETABLES

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### BABY ZUCCHINI (GFO)

garlic / chili / herbed breadcrumb  
parmesan / grilled onions

### TRUFFLE POTATOES (GF)

fresh thyme / shaved parmesan

### BROCCOLI & CALABRIAN CHILI (GF)

toasted pine nuts  
parmesan cheese garlic chips

## FRESH PASTA

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### SPICY RIGATONI VODKA

### LASAGNA BOLOGNESE

Impossible meat / bechamel sauce

### CAMPANELLE CACIO E PEPE

parmesan cheese / cracked black pepper

### MUSHROOM GNOCCHETTI

herbs / parmesan cheese

## PROTEINS

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### SCALLOPINI CACCIATORE (GF)

onions / roasted peppers / olives  
white wine tomato broth

### SCALLOPINI PICCATA (GF)

lemon / capers / herbs

### PUMPKIN SEED TOFU MARSALA

shimeji mushrooms / marsala demi

### HOMEMADE ITALIAN SAUSAGE (GF)

peppers / onions / tomato demi sauce

### HEIRLOOM BUTTER BEANS (GF)

kale / oven roasted tomatoes / parmesan cheese

## DESSERTS

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### SEASONAL SORBET (GFO)

### SEASONAL DESSERT

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## CANAPÉS

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**CANAPÉS PER PERSON** (select items)

3 ITEMS \$15

5 ITEMS \$25

7 ITEMS \$35

### **SMOKE CARROT LOX**

almond créame fraiche / kelp caviar / chives

### **MUSHROOM TARTS**

boursin cheese / chives

### **IMPOSSIBLE CIGARS**

spicy almond yogurt

### **HEART OF PALM CRAB CAKES**

horseradish aioli / micro basil

### **SEASONAL BRUSCHETTA**

### **SWEET CORN SOUP (GF)**

### **POTATO ROSTI**

truffle aioli

### **BEEF TARTARE**

capers / parmesan cheese / crostini

### **BLUE CHEESE STUFFED DATES**

### **SEASONAL ARANCINI**

## PLATTERS

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### **PLATTERS**

**MEZZE PLATTER (FEEDS 10) \$125**

**CHEESE PLATTER (FEEDS 10) \$125**

### **MEZZA**

hummus / baba ganoush / white bean dip / marinated olives / dolmas / marinated peppers  
marinated tomatoes / vegetable agrodolce / assorted crackers / lavash / grilled flatbread

### **CHEESE PLATTER**

camembert / blue / boursin / whipped feta / grapes  
assorted dried fruits / quince paste / fig cake / assorted crackers

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# CROSSROADS

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LAS VEGAS



## PARTY TRAYS TAKE OUT MENU

Half trays serves: 8-12 people • Full trays serves: 15-20 people  
Please allow a 24 hour lead time.

### APPETIZERS

#### IMPOSSIBLE CIGARS

spicy almond yogurt  
**half tray** \$60 (20 pieces)  
**full tray** \$120 (40 pieces)

#### MEATBALLS

marinara / almond ricotta / basil  
**half tray** \$75 (30 pieces)  
**full tray** \$150 (60 pieces)

### PASTAS

#### SPICY RIGATONI VODKA

**half tray** \$100  
**full tray** \$200

#### LASAGNA BOLOGNESE

Impossible meat / bechamel sauce  
**half tray** \$100  
**full tray** \$200

#### CAMPANELLE CACIO E PEPE

parmesan cheese / cracked black pepper  
**half tray** \$100  
**full tray** \$200

### SALADS

#### CAESAR SALAD (GFO)

Choice of romaine or kale  
garlic focaccia croutons  
Caesar dressing  
**half tray** \$65  
**full tray** \$130

#### WEDGE SALAD (GF)

iceberg / cherry tomatoes  
Umaro bacon / pickled red onion  
house blue cheese dressing  
**half tray** \$65  
**full tray** \$130

#### HEIRLOOM TOMATO & PEACH (GF)

sweet red onion / mint / sherry vinaigrette  
**half tray** \$65  
**full tray** \$130

### PROTEINS

#### HEIRLOOM BUTTER BEANS (GF)

kale / oven roasted tomatoes / parmesan cheese  
**half tray** \$70  
**full tray** \$140

#### HOUSE MADE ITALIAN SAUSAGE (GF)

peppers / onions / tomato demi sauce  
**half tray** \$80  
**full tray** \$160

#### SCALLOPINI MARSALA (GFO)

foraged mushrooms / marsala demi  
**half tray** \$95  
**full tray** \$180

#### SCALLOPINI PICCATA (GFO)

lemon / caper / herbs  
**half tray** \$95  
**full tray** \$180

### SIDES

#### BABY ZUCCHINI (GFO)

garlic / chili / herbed breadcrumb  
parmesan / grilled onions  
**half tray** \$55  
**full tray** \$110

#### TRUFFLE POTATOES (GF)

fresh thyme / parmesan cheese  
**half tray** \$70  
**full tray** \$140

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