

CABARET JAZZ BENTO BOXES

Trio Dip Bento

Curried chick pea chutney with pickled vegetables,
spicy roasted eggplant baba, red lentil and white bean
hummus, grilled flatbread and crackers

\$16

Fruit & Fromage

Aged cheddar, imported Brie, creamy goat,
smoked Gouda, and Muenster cheeses,
fresh-cut strawberries and grapes,
berries and mixed nuts, artisan crackers and lavash

\$18

Italian Antipasto

Salami, Coppa, Pepperoni, Mortadella,
shaved Prosciutto di Parma,
Provolone, aged Parmesan, oven-roasted tomatoes,
grilled artichoke hearts, roasted red peppers,
olives and pepperoncini, grilled Italian bread

\$20

Artisan Croissant Sandwich Duo

Roasted turkey croissant paired with Virginia ham sandwich
on thick cut multigrain bread with apple butter,
gruyere cheese, dijon mustard, watercress and pickled
Cucumber. House made potato chips

\$18

Pan Asian Bento

Shrimp spring roll, California sushi roll, soba noodle
sesame salad, spicy edamame beans, soy sauce
pickled ginger

\$18

N.Y. Cheesecake

Thick, rich, and delicious slice of cheesecake
with fresh whipped cream

\$8

Swiss Chocolate Cake

Triple chocolate slice of chalet cake,
garnished with seasonal berries,
and edible flowers

\$8

Consuming raw food or undercooked food may
increase your risk of food borne illness.

Culinary Arts Catering, a division of the Culinary Academy of Las Vegas,
is pleased to be a caterer for The Smith Center for the Performing Arts.

For more information on catering an event at
The Smith Center for the Performing Arts
with Culinary Arts Catering, call (702) 924-218

NON-ALCOHOLIC BEVERAGE

| | |
|---|-----|
| The Smith Center Water | \$3 |
| Fiji | \$6 |
| Perrier Sparkling | \$6 |
| Voss (Still) | \$8 |
| Coca Cola, Diet Coke, Sprite, Ginger Ale | \$3 |
| Red Bull | \$6 |
| Organic Rainforest Coffee | \$3 |
| Organic Herbal Tea | \$3 |
| English Breakfast Chamomile Orange Spice Green Mint Jasmine Meyer Lemon Currant Chai Earl Grey | |

IMPORT & CRAFT BEER

| |
|---|
| Miller Lite \$6 |
| Stella Artois \$6 |
| Firestone Walker 805 \$6 |
| Modelo Especial \$6 |
| Wasatch Apricot Hefeweizen \$6 |
| Squatter's Bumper Crop Honey Lavender Ale \$6 |
| Wasatch White IPA \$6 |
| Ballast Point Sculpin IPA \$6 |
| Shiner Bock \$6 |

HAND CRAFTED COCKTAILS

FRENCH INFLUENCE \$12

Rye Whiskey|Ginger Liqueur|Lemon

SIGNATURE MARGARITA \$12

Tequila|Lime|Lemon|Agave|Grand Marnier

~Also available in Blackberry~

SEASONAL SANGRIA \$12

Blackberry|Apple|Elderflower|Reisling|Brut

CLASSIC NEGRONI \$8

Gin|Campari|Sweet Vermouth

ENLIGHTENMENT \$12

Buddha's Hand Vodka|Lemon|Agave|Egg White

FINE SPIRITS

VODKA

New Amsterdam \$8
Tito's Vodka \$8
Grey Goose \$10
Grey Goose Citron \$10
Frankie Moreno Vodka \$10

GIN

Seagram's Dry \$8
Bombay Sapphire \$10
Whistling Andy Cucumber Gin \$10

TEQUILA

Jose Cuervo Tradicional \$8
Tanteo Jalapeno Infused \$8
Centinela Reposado \$10

RUM

Captain Morgan Spiced \$8
Bacardi Superior \$8
10 Cane Barbados Rum \$10

WHISKEY

Jack Daniels Tennessee Whiskey \$8
Crown Royal Deluxe \$8
Jameson Irish Whiskey \$8
1910 Rye Whiskey \$10

BOURBON

Jim Beam \$8
Buffalo Trace \$10

SCOTCH

John Barr Reserve Blend \$8
Johnny Walker Black Label \$8
Jura 10 yr. Single Malt \$10
The Dalmore 15 yr. Single Malt \$14

CORDIALS

Bailey's Irish Cream \$8
Kahlua \$8
Sambuca \$8
B&B \$8
Frangelico \$8
Chambord \$8
Grand Marnier \$8
Campari \$8
Jägermeister \$8

WINE

| | Glass | Bottle |
|---|-------------|-------------|
| WHITE | | |
| J Vineyards Pinot Gris, California | | \$45 |
| Da Vinci Pinot Grigio, Italy | | \$35 |
| Ca' Bolani Tenuta Pinot Grigio, Italy | \$12 | \$40 |
| Hay Maker Sauvignon Blanc, New Zealand | | \$35 |
| William Hill Chardonnay, California | \$9 | \$35 |
| Cypress Vineyards Chardonnay, California | | \$30 |
| Joseph Carr Chardonnay, Sonoma | | \$50 |
| Mer Soleil Chardonnay (Unoaked), California | | \$60 |
| Ferrari-Carano Chardonnay, Sonoma | | \$60 |
| Conundrum, Napa Valley White Blend | | \$50 |
| Beringer White Zinfandel, California | \$8 | \$30 |
| Chateau St. Michelle, Washington | \$12 | \$45 |
| RED | | |
| Layer Cake Shiraz, Australia | | \$45 |
| William Hill Merlot, California | \$9 | \$35 |
| Ferrari-Carano Merlot, Sonoma | | \$60 |
| Hob Nob Pinot Noir, France | \$10 | \$35 |
| Plowbuster Pinot Noir, Oregon | | \$50 |
| Bouchard Aine & Fils Pinot Noir, France | | \$60 |
| Bridlewood Cabernet Sauvignon, Paso Robles | \$12 | \$45 |
| Cypress Vineyards Cabernet Sauvignon, California | | \$30 |
| Faust Cabernet Sauvignon, Napa Valley | | \$100 |
| Conundrum Red Blend, Napa Valley | \$12 | \$50 |
| Diva Red Blend by Frankie Moreno | \$12 | \$60 |
| Allegrini Palazzo Della Torre, Italy | | \$55 |
| Folinari Chianti, Italy | | \$30 |
| Ventisquero Carmenere, Chile | | \$50 |
| Andeluna Malbec, Mendoza | | \$50 |
| Masseria Altemura Primitivo/Zinfandel, Italy | | \$70 |
| SPARKLING | | |
| Chandon Brut (187 ml split) | \$10 | |
| La Marca, Prosecco (187 ml split) | \$10 | |
| Korbel Brut Sparkling Champagne | | \$40 |
| J. Vineyards Brut Rose | | \$65 |
| Schramsberg Blanc de Blanc | | \$80 |
| Perrier Jouet Grand Brut | | \$90 |
| Moet Imperial | | \$110 |
| Veuve Cliquot Yellow Label | | \$120 |