

# **MYRON'S 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**

Chicken 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) 924-2100

## **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 \$6**

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
Beck's Non-alcoholic Beer \$4

## **HAND CRAFTED COCKTAILS**

### **SIGNATURE MARGARITA \$12**

Blanco Tequila|Lime|Lemon|Agave  
*~also available in Blackberry~*

### **BARREL RESTED NEGRONI \$12**

Campari|Old Grove Barrel Rested Gin|Dolin

### **FRENCH INFLUENCE \$12**

Rye|Ginger Liqueur|Lemon

### **SEASONAL SANGRIA \$12**

Blackberry|Apple|Elderflower|Reisling|Brut

### **ENLIGHTENMENT \$12**

Citron Vodka|Lemon|Agave|Egg White

## **FINE SPIRITS**

### **VODKA**

New Amsterdam \$8

Tito's \$8

Grey Goose \$10

Grey Goose Citron \$10

Frankie Moreno \$10

### **GIN**

Seagram's \$8

Bombay Sapphire \$10

Whistling Andy Cucumber \$10

Old Grove Barrel Rested \$10

### **TEQUILA**

Dos Manos Blanco \$8

Tanteo Jalapeno Infused \$8

Centinela Reposado \$10

### **RUM**

Captain Morgan Spiced \$8

Bacardi Superior \$8

### **WHISKEY**

Jack Daniels Tennessee Whiskey \$8

Crown Royal Deluxe \$8

Jameson Irish Whiskey \$8

1910 Rye \$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

Dolin Sweet Vermouth \$8

Hennessy VS Cognac \$8

# WINE

	Glass	Bottle
<b>WHITE</b>		
J Vineyards Pinot Gris, California		\$45
Da Vinci Pinot Grigio, Italy		\$35
<b>Ca' Bolani Tenuta Pinot Grigio, Italy</b>	<b>\$12</b>	<b>\$40</b>
Hay Maker Sauvignon Blanc, New Zealand		\$35
<b>William Hill Chardonnay, California</b>	<b>\$9</b>	<b>\$35</b>
Cypress Vineyards Chardonnay, California		\$30
Joseph Carr Chardonnay, Sonoma		\$50
Ferrari-Carano Chardonnay, Sonoma		\$60
Conundrum, Napa Valley White Blend		\$50
<b>Havenscourt White Zinfandel, California</b>	<b>\$9</b>	<b>\$35</b>
Beringer White Zinfandel, California		\$30
<b>Havenscourt Riesling, California</b>	<b>\$10</b>	<b>\$35</b>
Chateau St. Michelle Riesling, Washington		\$45
<b>RED</b>		
Layer Cake Shiraz, Australia		\$45
<b>William Hill Merlot, California</b>	<b>\$9</b>	<b>\$35</b>
Ferrari-Carano Merlot, Sonoma		\$60
<b>Hob Nob Pinot Noir, France</b>	<b>\$10</b>	<b>\$35</b>
Plowbuster Pinot Noir, Oregon		\$50
Bouchard Aine & Fils Pinot Noir, France		\$60
<b>Bridlewood Cabernet Sauvignon, Paso Robles</b>	<b>\$12</b>	<b>\$45</b>
Cypress Vineyards Cabernet Sauvignon, California		\$30
Method Cabernet Sauvignon, Napa Valley		\$65
Faust Cabernet Sauvignon, Napa Valley		\$100
<b>Conundrum Red Blend, Napa Valley</b>	<b>\$12</b>	<b>\$50</b>
Allegrini Palazzo Della Torre, Italy		\$55
Folinari Chianti, Italy		\$30
Ventisquero Carmenere, Chile		\$50
Andeluna Malbec, Mendoza		\$50
Masseria Altemura Primitivo/Zinfandel, Italy		\$70
<b>SPARKLING</b>		
<b>Chandon Brut (187 ml split)</b>	<b>\$10</b>	
<b>La Marca, Prosecco (187 ml split)</b>	<b>\$10</b>	
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