

VANITY

NIGHTCLUB

**COCKTAIL MENU**

# VANITY

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## **Hosted Open Bar Packages**

A Fully-Stocked Bar Featuring a Selection of Liquor, Liqueurs, Cordials, VANITY Selection of Wines, Assorted Beers, Soft Drinks, Mineral Waters & Juice Mixers

**House/Call Brands**

**Premium Brands**

**Super Premium Brands**

**Beer & Wine Package**

### **Beverage Specialty Drink Option**

Beverage Specialty Selections can be Added to Any Bar Package above to Include: Martini's, Margaritas, Tropical Favorites, and all other Varieties of Specialty Drinks, Including Energy Drink as Mixer or Drink

Hosted Open Bar Packages are Charged based on Actual Number of Guests in Attendance or the Minimum Guarantee, Which Ever is Greater. Prices are based on Individual Consumption.

Cash or Hosted Bars on consumption are Subject to a \$36.00 Minimum Beverage Guarantee per person based on a Three Hour Event or less. The Minimum Sales per person shall be based on the Minimum Guarantee or the Actual Number of Guests in Attendance, whichever is the greater. Should Sales Fall Short of this Minimum, the Host is Responsible for the Additional Amount plus applicable Tax and Service Charge

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## Call Brands

### Mixed Cocktails (1.5 oz)

#### **Vodka:**

Skyy (all Flavors), Absolut (all Favors)

#### **Whiskey**

Seagrams 7

#### **Scotch**

Dewars

#### **Rum**

Don Q

#### **Tequila**

Jose Cuervo

#### **Gin**

Tanqueray, Beefeater

#### **Bourbon**

Jim Beam

#### **Brandy/Cognac**

Hennessy

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## Premium Brands

### Includes Call Brands

### Mixed Cocktails (1.5 oz)

#### **Vodka:**

Stoli (all Flavors), Level, Fire Fly, Effen Black Cherry

#### **Whiskey**

Crown Royal

#### **Scotch**

Chivas, JW Black

#### **Rum**

Bacardi, Bacardi O, Bacardi Lemon, Malibu, Captain Morgan, Tommy Bahama

#### **Tequila**

Cuervo 1800 Resposado, Don Julio Blanco, Don Julio Anejo

#### **Gin**

Tanqueray 10

#### **Bourbon**

Jack Daniels, Jamesons, Makers Mark, Wild Turkey

#### **Brandy/Cognac**

Hennessy VSOP, Remy VSOP

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## **Super Premium Brands** **Includes Premium and Call Brands** **Mixed Cocktails (1.5 oz)**

### **Vodka**

Grey Goose, (all Flavors) , Ketel One, Kettle One Citron, Stoli Elite, Ciroc, Belvedere,  
3 Olives (All Flavors), Ultimate, Ultimate Black Cherry

### **Whiskey**

Crown Royal Reserve

### **Scotch**

MaCallen 12

### **Rum**

Mt. Gay, Meyers

### **Tequila**

Sauza Tres Gen Silver, Sauza Tres Gen Anejo, Patron Anejo, Patron Silver, Patron XO

### **Gin**

Bombay Sapphire

### **Bourbon**

Knob Creek

### **Brandy/Cognac**

Hennessy VSOP, Remy VSOP

## **All Packages Include the Following:**

### **Wine Selections**

Chardonnay, Geysler Peak  
Cabernet Sauvignon, Jacobs Creek  
Merlot, Jacobs Creek  
Pinot Grigio, Santa Margherita  
House, White Zinfandel

### **Champagne**

House

### **Premium & Imported Beer**

Amstel Light, Heineken, Corona, Newcastle, St. Pauli Girl (Non-Alcoholic)

### **Domestic Beer**

Budweiser, Bud Lite, Michelob Ultra

### **Cordials & Liqueurs**

Bailey's Irish Cream, Chambord, Sambuca White, Frangelico, Grand Marnier, Kahula, Midori, Rumpleminz, Southern  
Comfort, Tuaca, Ty-Ku, Jaegermeister, Goldschlager, Apple Pucker, Ameretto Di Saronno, Blue Curacao,  
Butterscotch Schnapps, Peach Schnapps, Triple Sec

### **Mineral Water**

Smart Water, 591 ml

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## PLAY LIST

**COLD AS ICE**

**HOT HOT HOT**

**SWEET DREAMS ARE MADE OF THIS**

**ON STAGE - Displays**

**RECEPTION RADIO STATIONS - Reception Stations**

**DEMO – Demonstration Stations**

**CUTS LIKE A KNIFE – Carving Stations**

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## COLD AS ICE

Tray Passed or Displayed Cold Hors D'oeuvres

### **Buschetta & Crostini**

Prepared on Lightly Toasted Baguette Croutons drizzled with Extra Virgin Olive Oil

Pomodoro, fresh tomato, extra virgin olive oil & basil  
Sicilian, black olive tapenade & roasted pepper  
Caprese, roasted tomato & mozzarella  
Tuscan, aged prosciutto & parmesan reggiano  
Prosciutto and Gorgonzola, orange blossom honey  
Pepper Smoked Salmon, dilled cream cheese  
Herbed Goat Cheese, sun dried tomato tapenade  
Brie Cheese, fruit chutney  
Lobster Salad, with lemon saffron aioli  
Beef Tenderloin, caramelized onion relish

### **Tartar**

Served from Painters Palettes in Savory Wonton Cones

Alaskan Salmon, olive oil and chives  
Ahi Tuna, ginger and chili oil  
Beef Tenderloin, capers and onions

### **Profiteroles**

Boursin Cheese, herb & roasted garlic  
Lobster Salad, mango & cucumber  
Lump Crabmeat, brandy remoulade  
Smoked Salmon Salad, american sturgeon caviar

### **Cold Canapés**

Fig & Prosciutto, poached sun dried figs wrapped in aged prosciutto  
Gravelax, homemade dill and vodka cured gravelax, dill mustard  
Blue Cheese and Endive, crisp endive spears filled with blue cheese mousse  
Chipotle Shrimp, fork skewered chipotle marinated shrimp  
Skewered Salami, provolone and green olive  
Pepper Smoked Duck Breast, port wine marinated sun dried black cherries  
Beef Carpaccio, white truffle oil and arugula  
American Sturgeon Caviar, on red bliss potatoes with sour cream  
Caprese Skewer, roasted tomato, mozzarella and fresh basil  
Thai Chicken Lettuce Wraps, sweet thai chili dip  
Tuna Poke, soy and ginger marinated ahi tuna in a crisp won ton shell  
BLT, mini blt croissant sandwiches  
Chipotle Chicken Salad, in a crisp tortilla cup  
Chicken Caesar Salad, in a crisp tortilla cup  
Thai Beef Salad, in a crisp won ton cup

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## HOT HOT HOT

Displayed Hot Hors D'oeuvres

### Skewers

Mediterranean Vegetable, marinated and roasted with extra virgin olive oil and fresh herbs  
Lemon Pepper Shrimp, black peppercorn and lemon mayonnaise  
Chicken Sate, thai peanut dip  
Chicken Yakitori, sweet ginger soy  
Jerk Chicken, caribbean curry dip  
Beef Yakitori, sweet ginger soy  
Skewered Lamb, cilantro, yogurt and rosemary

### Spring Rolls

Vegetable, plum sauce  
Chicken & Black Bean, avocado cream dip  
Shrimp & Garlic, thai chili sauce  
Crab, spicy wasabi dip  
Lobster, sweet bell pepper aioli

### Panini

Cheese Steak, shaved sirloin, roasted onion, cheddar  
Mediterranean, portabella mushroom, roasted pepper, fontina cheese  
Caprese, roasted tomato, basil, mozzarella  
Swiss, prosciutto cotto, gruyere, tarragon mustard  
Prosciutto, parmesan, arugula, balsamic glaze

### Hot Hors D'oeuvres

Brie en Croute, raspberry compote  
Artichoke Hearts stuffed with herbed goat cheese  
Shrimp Tempura, sweet chili dip  
Coconut Shrimp, mango chutney  
Crab Cakes, creole remoulade  
Wontons, pork, cabbage, ginger  
Buffalo Wings, buttermilk ranch dip  
Chicken Empanadas, achiote, roasted tomatillo salsa  
Chicken Wellington, mushroom duxelle  
Pot Stickers, pork dumplings, soy dipping sauce  
Baby Lamb Chops, grilled, mint chutney  
Cheese Burger Sliders, pickle chip, american cheese, grilled onion  
Filet Mignon Slider, blue cheese, red onion jam, brioche bun  
Beef Wellington, filet mignon, port wine, truffles

## SWEET DREAMS ARE MADE OF THIS

Displayed Mini Desserts

Tiramisu

Macaroons

Assorted Fresh Fruit Tarts

Chocolate Covered Strawberries

Mini Chocolate Cake

Homemade Chocolate Truffles

Mini Milk Shake Shooters – strawberry, chocolate, malted vanilla, cream sickle

Assorted Mini Pastries – éclairs, cannolis, assorted mini cheesecakes

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## ON STAGE

### **Chilled Seafood Displayed on Crushed Ice**

Served with Remoulades & Cocktail Sauces

Large Shrimp, Poached in a Spiced Broth

Alaskan Snow Crab Claws

Center Cut King Crab Legs

Live Maine Lobster Tails

Littleneck Clams on the Half Shell

Seasonal Oysters

### **Sushi**

Nigiri

Ahi Tuna, Salmon, Shrimp, Yellowtail, Red Snapper, Unagi, Tomago

Nori-maki

California Roll, Spicy Tuna Roll, Rock & Roll Tempura Roll, Cucumber Roll,

Served with traditional accompaniments...wasabi, light soy and pickled ginger

**(Priced per 100 pieces)**

### **Ceviche**

Chopped Shrimp & Whitefish marinated with Lime Juice, Cilantro & Jalapeño Peppers

Served with Crisp Tostadas, Sour Cream, Guacamole & Pico De Gallo

**(serves approximately 50-75 guests)**

### **Smoked Salmon and Caviar**

Hardwood Smoked Salmon served with American Sturgeon Caviar, traditional Caviar condiments, Breads and Crackers

**(serves approximately 50-75 guests)**

### **Displayed Platters**

Baked Brie

Triple Cream Brie Cheese baked in Crisp Puff Pastry,

Served with Fruit Compote, sliced Baguette & Crackers

**(serves approximately 40-50 guests)**

### **Domestic and International Cheese Board**

A selection of European and American Cheeses

Served with Crackers, Baguette Croutons and a fresh Fruit Garnish

**(serves approximately 40-50 guests)**

### **American Artisan Cheeseboard**

The Chefs selection of Cheeses from Farmstead Dairies producing America's best Artisan and European style Cheeses.

Served with Crackers, Baguette Croutons and a Fresh Fruit Garnish

**(serves approximately 40-50 guests)**

### **Hot Spinach Dip**

Sautéed Spinach Leaves blended with a Parmesan Cream Cheese Sauce,

baked in an Herb Breadcrumb and Parmesan Crust. Served with Crisp Baguette Croutons.

**(serves approximately 40-50 guests)**

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## ON STAGE

### **Crab & Artichoke Dip**

Artichoke's sautéed with Shallots & Garlic and blended with a light Sherry Cream Sauce, finished with Lump Crabmeat and baked with Parmesan Cheese Crust. Served with Crisp Baguette Croutons  
(serves approximately 40-50 guests)

### **Crudités**

Crisp Seasonal and Baby Vegetables with Buttermilk Ranch Dip & Roasted Red Pepper Aioli  
(serves approximately 40-50 guests)

### **Fresh Fruit Display**

A display of the Season's Best whole and cut Melons, Pineapples, Berries and Tropical Fruit  
Served with Orange Blossom Honey and Yogurt Dip  
(serves approximately 40-50 guests)

### **Grilled Vegetable Platter**

Grilled and Roasted Mediterranean Vegetables  
marinated with Extra Virgin Olive Oil, Aged Balsamic Vinegar & Roasted Shallots  
(serves approximately 40-50 guests)

***All Reception Stations are designed for Maximum Two Hours of Service  
and Must be ordered for Entire Group***

## RECEPTION RADIO STATIONS

### **Today's Top 40 Station**

Select any 3 of the following Salads to Create your Station.  
Our Salad stations are designed as Action Stations with Uniformed Chefs preparing your selections to order.

#### **BLT**

Bibb Lettuce, Hardwood Smoked Bacon, Heirloom Tomatoes, Buttermilk Chive Dressing

#### **Sonoma**

Baby Arugula, Fresh Sliced Pears, Point Reyes Blue Cheese & Candied Walnuts, Champagne Vinaigrette

#### **Caesar**

Romaine Lettuce Hearts, Aged Parmesan and Sour Dough Croutons, White Anchovies, Caesar Dressing

#### **Caprese**

Mozzarella Cilengini and Cherry Tomatoes tossed with Extra Virgin Olive Oil and Basil.  
Drizzled with imported Balsamic Glaze

#### **Thai Chicken**

Shredded Chicken, Lettuce, Mint, Thai Basil, Carrots, Sweet Peppers, Bean Sprouts and  
Snow Peas tossed in Sesame Ginger Dressing

#### **Soba**

Traditional Buckwheat Soba Noodles in a Light and Spicy Sesame Soy Dressing,  
garnished with Julienne Garden Vegetables

#### **Fried Chicken**

Crisp Chicken Tenders tossed with Iceberg Lettuce, Smoked Bacon, Cucumbers, Tomatoes, Shredded Cheddar and  
Buttermilk Ranch Dressing

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## RECEPTION RADIO STATIONS

### Disco Station

An exciting array of Middle Eastern and Mediterranean Appetizers or “Mezze”.

Our “Mezze” Table includes but is not limited to:

#### Hummus

Chick Pea and Sesame Tahini Dip

#### Tabbouli

Bulgur Wheat Salad with Chopped Parsley, Tomato, Cucumber, Olive Oil and Lemon

#### Baba Ghanouj

Pureed Eggplant, Garlic, Lemon, Mint, Tahini and Olive Oil

#### Feta

Traditional brined Goats Milk Cheese

#### Stuffed Grape Leaves

Braised Grape Leaves stuffed with Savory Rice and Pine Nuts

#### Tsatsiki

Cucumber and Yogurt Dip seasoned with fresh Mint and Paprika Olives and a blend of imported Olives

#### Grilled & Marinated Vegetables

Eggplant, Red Onion, Zucchini, Asparagus, Yellow Squash, Mushrooms and Carrots  
served with Pita Chips & Seasoned Lavosh

### Tejano Station

Classic Fajitas presented on Sizzling Cast Iron Skillets

Grilled Chicken, marinated in Achiote Paste

Beef Skirt Steak, Tamarind Chipotle

Peppers and Onions seasoned with Cilantro and Chilis

Bijol Seasoned Rice, Ranchero Beans

Accompaniments:

Flour Tortillas, Salsa's and Pico de Gallo, Crisp Tortilla Chips, Sour Cream and Guacamole

### Classic Rock Station

Select any Three (3) of the following Sliders to Create Your Own Station.

Served with our Homemade Seasoned Potato Chips. Condiments and Relishes accompany each Slider Station.

#### Black Angus Beef

Classic Cheeseburger Sliders with American Cheese, Pickle Chip and Sautéed Onion

#### Buffalo Slider

Lean Ground Buffalo Meat, Jack Cheese and Avocado Ranch on a Sesame Brioche

#### Chicken Parmesan

Crisp Fried Boneless Chicken Breast topped with Mozzarella Cheese  
and Roasted Plum Tomato Sauce on a Parmesan Herb Roll

#### Kailua Pork

Slow Roasted and Pulled Hawaiian BBQ Pork with a Ginger & Pineapple Chutney on a Sweet Hawaiian King Roll

#### Filet Mignon

Roast Tenderloin of Beef with Black Pepper, Blue Cheese and Red Onion Jam on a Soft Butter Brioche

#### Caprese

Fresh Buffalo Mozzarella, Roasted Tomatoes and Basil on Parmesan Focaccia

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## **Southern Rock Station**

Bourbon Smashed Sweet Potatoes topped with Mesquite Pulled BBQ Chicken, Southern Cabbage Slaw  
Baby Idaho Baked Potatoes filled with American Sturgeon Caviar and Crème Fraiche  
Butter Whipped New Potatoes topped with Hardwood Smoked Bacon, Chives and Sour Cream

## **Contemporary Station**

A selection of the finest contemporary pasta dishes  
Served with Rustic Breads & Focaccia, Olive Oils & Vinegars

### **Ravioli con funghi**

Wild Mushroom Ravioli, Sun Dried Tomatoes, Leeks and Tarragon

### **Truffled Mac & Cheese with Smoked Virginia Ham**

Large Elbow Macaroni and thin cut Virginia Ham tossed in a light Truffle Cream and  
finished with Parmesan Reggiano Cheese

### **Chipotle Shrimp Fusilli**

Grilled Shrimp in a Southwestern Chipotle Cream, Fire Roasted Poblano Pepper Sauce

## **Jazz it Up Station**

Select any Three (3) of these finest traditional Pasta Dishes to Create your own Station.  
Served with Rustic Breads & Focaccia, Olive Oils & Vinegars

### **Pennette a la Vodka**

Mezze Penne tossed with Sweet Italian Sausage, Tomatoes and Fresh Herbs, Vodka Cream

### **Farfalle Marinara**

Farfalle Pasta, Roasted Plum Tomato Sauce, Basil and Mozzarella

### **Orecchiette Puttenesca**

Small Ear Shaped Pasta with Pancetta, Olives, Capers and Diced Tomato

### **Rigatoni Bolognese**

Short Tube Pasta tossed in rich Meat Ragu, with Parmesan Reggiano

### **Baked Ziti**

Seasoned Meatballs, Ricotta Cheese and Roasted Plum Tomatoes

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## DEMO STATIONS

### **Punk Rock Station**

Select any Three (3) of our stir fry's to Create Your Own Station. Our Stir fry's are presented in authentic steel Wok's.

#### **Buddha's Delight Vegetables**

Stir Fried Asian Vegetables, Sesame Seeds and Light Soy

#### **Shrimp Fried Rice**

Bay Shrimp, Char Sui Pork and Vegetables, Stir Fried in Sizzling Sesame Oil, finished with Spring Onions  
and served with Sticky Rice

#### **Hoi Sin Chicken**

Stir Fried Chicken, Sugar Snap Peas & Carrots in an Explosion of Garlic, Ginger and Hoisin

#### **Cashew Chicken**

Stir Fried Chicken, Toasted Cashews, Red Chilies and Spicy Brown Garlic Sauce

#### **Red Curry Chicken**

Chicken with Red Curry Paste, Thai Basil, Bamboo Shoots and Coconut Milk

#### **Sweet & Sour Pork**

Crisp Fried Lean Pork, tossed with Sweet Peppers, Pineapple and Onion.

#### **Mongolian Beef**

Stir Fried Beef Sirloin, Peppers, Red Chilies and Onions, Spicy Brown Sauce

#### **Orange Peel Beef**

Marinated Beef Sirloin Strips, Wok Fried with Red Chilies and Dried Orange Peel  
Accompanied by Steamed Jasmine Rice  
Add Hot Pepper Shrimp

### **Alternative Rock Station**

Select Three (3) of these Traditional Asian style Appetizers and Dumplings to Create Your Own Station.

#### **BBQ Pork Spare Rib**

Glazed with Honey Sesame Sauce and finished with Spring Onions

#### **Pot Stickers**

Small Pork and Cabbage Dumplings wrapped in Won Ton Skins and Pan Seared, Ginger Soy Sauce

#### **Spring Rolls**

Shrimp and Vegetable Spring Rolls, Sweet Plum Sauce and Hot Mustard

#### **BBQ Pork Buns**

A Favorite Steamed Bun with Cantonese BBQ Pork filling

#### **Crispy Fried Shrimp**

Large Shrimp fried in Rice Flour and served with Sweet and Spicy Thai Chili

#### **Shu Mai**

Steamed Pork and Mushroom Dumplings

#### **Har Gau**

A Delicate Steamed Dumpling with Shrimp filling

***Reception Stations are complimented with a uniformed Chef***

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## DEMO STATIONS

### Easy Listening Station

The Chef's Selection of Imported and American Artisan Salami and Cheeses.  
presented with Grilled and Marinated Vegetables, Imported Olives,  
Focaccias and Italian Breads, Infused Olive Oils & Balsamic Vinegar

#### **Salami**

prosciutto ham, mortadella, salami toscano, salamatto picante and sopresetta

#### **Cheeses**

parmesan reggiano, pecorino toscano, gorgonzola, fresh mozzarella

#### **Grilled and Marinated Vegetables**

imported olives, artichokes, roasted tomatoes, roasted peppers with white anchovies, asparagus,  
portobello mushrooms, eggplant, zucchini, yellow squash

Meats and Cheeses are subject to availability and maybe substituted without notice

### Samba Station

Gaucha Steakhouse Specialties. Marinated and Char Grilled Skewered Meats  
Hand Carved and served with a traditional variety of Brazilian condiments, sauces and soft carving rolls

#### **Chicken**

Boneless Chicken Breast Marinated with Fresh Cilantro and Lime

#### **Lamb**

Lean Cut Leg of Lamb Marinated in Olive Oil and Garlic

#### **Beef**

Ancho Chili Rubbed Beef Sirloin

Condiments and Sauces to Include:

Chimichurri, Cilantro Salsa, Brazilian Black Beans, Plantain Chips,  
Roasted Onion & Mint Chutney, Smoked Mango Ketchup

### Rock n' Roll Station

Uniformed Sushi Chef's Prepare Your Favorite Nori-Maki, Nigiri Sushi & Hand Cut Sashimi to order

#### **Nigiri**

Ahi Tuna, Salmon, Shrimp, Yellowtail, Red Snapper, Unagi, Tomago

#### **Nori-Maki**

Spicy Tuna, California, Kapamaki, Tekamaki, Tempura Maki

#### **Sashimi**

Salmon, Hamachi, Tuna

Served with traditional accompaniments...wasabi, light soy and pickled ginger

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**Carving Stations are designed for Maximum Two Hours of Service**

## **CUTS LIKE A KNIFE**

*Carving Stations are accompanied with Fresh Baked Butter Rolls and the Chefs selection appropriate Condiments.*

### **Roast Turkey Breast**

Sage & Butter Basted Turkey Breast  
Honey Cornbread & Stuffing  
Natural Pan Juices  
Cranberry – Orange Chutney  
Herb Mayonnaise  
(Serves 40-50 Guests)

### **Kurobuta Pork Loin**

Herb and Garlic Roasted Pork Loin  
Tuscan Potatoes  
Pan Roasted Apple Sauce  
Light Whole Grain Mustard Sauce  
(Serves 40-50 Guests)

### **Baked Ham**

Bone in Brown Sugar Baked Ham  
Cheddar Mac & Cheese  
Sun Dried Apricot Chutney  
Mustards & Herb Mayonnaise  
(Serves 40-50 Guests)

### **New York Striploin**

Pepper Roasted Boneless Beef Striploin  
Idaho Baked Potatoes with Sour Cream, Smoked Bacon and Chives  
Cabernet Wine Reduction  
Horseradish Cream  
(Serves 35-40 Guests)

### **Beef Tenderloin**

Pepper Crusted Beef Tenderloin  
Wild Mushroom Sauté  
Whole Roasted Shallots  
Horseradish Cream and Basil Aioli  
(Serves 20-25 Guests)

### **Colorado Rack of Lamb**

Mustard and Herb Crusted Rack of Lamb  
Mediterranean Vegetable Ratatouille  
English Mint Sauce  
(Serves 25 – 30 guests) per rack

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