DINE IN STYLE
ENJOY FIRST-CLASS PRIVATE DINING
AT YOUR NEXT SPECIAL EVENT

Outstanding occasions call for outstanding venues, which is why Cucina by Wolfgang Puck, located at The Shops at Crystals, is the ideal venue for your next big event. This one-of-a-kind location can accommodate groups of any size. Our detail-oriented staff and renowned cuisine will help to create an event your guests will never forget.

CAPACITIES:
Semi-Private: up to 40 seated; up to 50 reception
Entire Restaurant: up to 180 seated; 500 reception
BANQUET LUNCH MENU

PASSED APPETIZERS
SWEET PEPPERS - herb mascarpone, basil oil
MEATBALL SLIDERS - brioche bun, provolone cheese
BRUSCHETTA DUO - heirloom tomato w/ pesto & crisp artichoke w/ olives
GRILLED SHRIMP - meyer lemon aioli, herb gremolata
GRILLED MEATBALLS - tomato olive ragu, pecorino
CRAB CAKES - basil aioli, tomato relish
CHICKEN SKEWER - romesco sauce
ARANCINI - sweet pea, green garlic aioli

PIZZA
MARGHERITA - mozzarella, san marzano tomatoes, basil
MUSHROOM - fontina braised leeks, talleggio
SAUSAGE - mozzarella, broccolini, sweet peppers
PROSCIUTTO - tomato sauce, arugula, pecorino
SOPRESETTA - pepperoni, salami, red onion, oregano

FAMILY STYLE APPETIZERS
for the center of the table
BRUSCHETTA - crisp artichoke, spinach ricotta, castelventrano olives
FRITTO MISTO - calamari, shrimp, squash, cauliflower, marinara, garlic aioli
CROSTINO - chicken conserva, pine nuts, olives, herb salad
PROSCIUTTO - burrata mozzarella, arugula, cracked pepper
GRILLED MEATBALLS - tomato-olive ragu, basil pesto
ANTIPASTI - sliced artisinal salumi and cheese
BANQUET LUNCH MENU (CONT’D)

ANTIPASTI
Pre-Select One

INSALATA MISTA - pecorino, balsamic, olive oil
CAESAR – garlic dressing, parmesan croutons, anchovies
ANTIPASTI SALAD - salami, provolone, chick eas, red wine vinaigrette, oregano
BUTTER LETTUCE - lemon vinaigrette, chopped egg, bacon, gorogonzola
TOMATO CAPARESE - buffalo mozzarella, balsamic, basil oil
BABY KALE – honey crisp apple, cider vinaigrette, aged goat cheese, walnuts

SOUP
Pre-Select One

TUSCAN WHITE BEAN – pancetta, swiss chard
MINESTRONE - zucchini, tomato, pasta, basil, parmesan
PAPA AL POMODORO – san Marzano tomatoes, Tuscan bread, olive oil

ENTREE
Pre-Select Two

SPAGHETTI - “a la pomodora”, tomato sugo, parmesan
RAVIOLI - burrata , san marzano tomatoes, basil
CAPPELLETTI – ricotta & swiss chard, sage brown butter
RIGATONI - braised meat sugo, ricotta salata
TORCHIO – carbonara, pork belly, black pepper, parmesan
LASAGNA - beef bolognese, béchamel, tomato sauce
LASAGNA - beef bolognese, béchamel, tomato sauce
SHRIMP SALAD - little gems, roasted garlic dressing, caramelized cauliflower
BRANZINO - garlic rapini, cherry pepper vinaigrette
PICCATA – sauteed chicken, lemon-caper sauce, broccolini de ceccio
SCALOPPINI – kurobuta pork, provolone, mushroom marsala sauce
MILANESE – crispy pork, arugula salad, cherry tomatoes, mustard sauce
PARMIGIANA – breaded chicken, tomato sauce, mozzarella, creamy polenta

DOLCE
Pre-Select One

TIRAMISU- Espresso Soaked Chiffon, Mascarpone Cream
CHOCOLATE CREMOSO- Caramel Mousse, Chocolate Sponge, Caramel Gelato
SALTED CARAMEL BUDINO- Creme Fraiche Whipped Cream, Chocolate Biscotti
HONEY PANNA COTTA- Candied Oranges, Caramel Tuile
WHITE CHOCOLATE CHEESECAKE- Poached Pears, Marsala Zabaglione
GELATO - vanilla, chocolate, pistachio
SORBETTO - lemon, strawberry, raspberry
BANQUET DINNER MENU

PASSED APPETIZERS
SWEET PEPPERS - herb mascarpone, basil oil
MEATBALL SLIDERS - brioche bun, provolone cheese
PORK BELLY SLIDERS – brioche bun, pickles, garlic aioli
BRUSCHETTA DUO - heirloom tomato, basil pesto & ricotta, crisp artichoke, olives
GRILLED SHRIMP - meyer lemon aioli, herb gremolata
GRILLED MEATBALLS - tomato olive ragu, pecorino
CRAB CAKES - basil aioli, tomato relish
CHICKEN SKEWER - pickled pepper aioli
ARANCINI – mushroom, truffle crema
RICOTTA GNUDI – truffle butter sauce

PIZZAS
MARGHERITA - mozzarella, san marzano tomatoes, basil
MUSHROOM - fontina braised leeks, talleggio
SAUSAGE - mozzarella, broccolini, sweet peppers
PROSCIUTTO - arugula, pecorino
SOPRESETTA - pepperonim salami, red onion, oregano

FAMILY STYLE APPETIZERS
for the center of the table
BRUSCHETTA - rosemary ricotta, white beans, salumi
SCAMPI - sautéed shrimp, white beans, garlic, lemon
ANTIPASTI - sliced meats & cheeses, vegetables, housemade bread
GRILLED MEATBALLS - tomato-olive ragu, pecorino toscano
CARPACCIO - prime beef, garlic aioli, crisp artichokes, aged goat cheese
PROSCIUTTO - burrata mozzarella, arugula
FRITTO MISTO - calamari, shrimp, squash, garlic aioli, marinara
BANQUET DINNER MENU (CONT’D)

SALAD Pre-Select One
INSALATA MISTA – pecorino, balsamic, olive oil
CAESAR – garlic dressing, parmesan croutons, anchovies
BUTTER LETTUCE - lemon vinaigrette, chopped egg, bacon, gorgonzola
TOMATO CAPARESE - buffala mozzarella, balsamic, basil oil
BABY KALE - honey crisp apple, cider vinaigrette, aged goat cheese, walnuts
ANTIPASTI SALAD - salami, provolone, red wine vinaigrette, oregano

SOUP Pre-Select One
TUSCAN WHITE BEAN – pancetta, swiss chard
MINESTRONE - zucchini, tomato, pasta, basil, parmesan
PAPA AL POMODORO – san Marzano tomatoes, Tuscan bread, olive oil

PASTAS Pre-Select One
SPAGHETTI - “a la pomodoro”, tomato sugo, parmesan
BUCATINI "all amatriciana" guanciale, roasted tomato, pecorino
RAVIOLI - burrata cheese, tomato sauce, basil
GNOCCHI - wild mushrooms, spinach, parmesan
CAPPELLETTI – butternut squash, kale, pine nuts
GARGANELLE - carbonara, pancetta, black pepper, pecorino
RIGATONI - bolognese meat sauce, ricota salata

ENTREES Pre-Select Two
MARKET FISH – sunchoke puree, brussels leaves, mushrooms, rosemary
BRANZINO – garlic rapini, italian sausage, cherry pepper vinaigrette
PICATTA- sauteed chicken, lemon-caper sauce, broccolini de ceccio
JIDORI CHICKEN – grilled chicken breast, Semolina fonduta, baby roots, chicken jus
BONE_IN PORK CHOP - kurabuta pork, creamy polenta, fire roasted peppers
BEEF SHORT RIBS - red wine jus, parmesan polenta, horseradish gremolata, pickled shallot
FLAT IRON STEAK - tuscan kale, caramelized shallots, bordelaise sauce
NY STRIP - heirloom potatoes, roasted tomato, pearl onion, garlic butter, aged balsamic
BEEF TENDERLOIN – caramelized, fingerling potato, red onion agrodolce, red wine sauce (add $5)
LAMB OSSO BUCCO – fregola sarda, gaeta olive jus, herb gremolata (add $5)

DOLCE Pre-Select One
TIRAMISU- Espresso Soaked Chiffon, Mascarpone Cream
CHOCOLATE CREMOSO- Caramel Mousse, Chocolate Sponge, Caramel Gelato
SALTED CARAMEL BUDINO- Creme Fraiche Whipped Cream, Chocolate Biscotti
HONEY PANNA COTTA- Candied Oranges, Caramel Tuile
WHITE CHOCOLATE CHEESECAKE- Poached Pears, Marsala Zabaglione
GELATO - vanilla, chocolate, pistachio
SORBETTO - lemon, strawberry, raspberry
COCKTAIL RECEPTION MENU

PASSED APPETIZERS
SWEET PEPPERS - herb mascarpone, basil oil
CRISP OLIVES – castelvetrano olives, warm goat cheese
SLIDER – braised meatball, brioche bun, provolone
PORK BELLY SLIDERS – brioche bun, pickles, garlic aioli
BRUSCHETTA - heirloom tomato w/pesto & crisp artichoke w/ olives
GRILLED SHRIMP - meyer lemon aioli, herb gremolata
CROSTINO - roasted porchetta, roasted peppers, olive oil
GRILLED MEATBALLS - tomato olive ragu, pecorino
PANINI - prosciutto, aged fontina, arugula
CRAB CAKES - basil aioli, tomato
CHICKEN “ SPIEDINI” chicken skewer, romesco sauce
ARANCINI - mushroom, parmesan, truffle crema

PIZZA
MARGHERITA - mozzarella, san marzano tomatoes, basil
MUSHROOM – fontina braised leeks, talleggio
SAUSAGE – mozzarella, broccolini, sweet peppers
PROSCIUTTO – arugula, pecorino
SOPRESETTA – pepperoni, salami, red onion, oregano

PASSED MINIATURE DESSERTS
TIRAMISU - espresso soaked chiffon, mascarpone cream
RICOTTA CANNOLI - chocolate chip, pistachio and citrus
CHEESECAKE – vanilla bean, market berry
BUDINO – pistachio pudding, whipped cream, biscotti
ZEPPOLE – italian doughnuts, caramel sauce
COOKIES - assorted house made cookies
SPARKLING WINE
BRACHETTO D'ACQUI, Marenco “Pineto”, Piemont, Italy 2013
DOM PÉRIGNON, Brut, Champagne, France 2006
HENRIOT, Brut, Champagne, France NV
MOSCATO D’ASTI, Gianni Doglia, Piedmont, Italy 2014
VEUVE CLICQUOT, Brut, Yellow Label, France NV

RIESLING
DÖNNHOFF, Oberhauener Leistenberg, Kabinett, Nahe, Germany 2015
ROBERT WEIL, “Tradition”, Rheingau, Germany 2015

PINOT GRIGIO
DARIO COOS, Friuli-Venezia Giulia, Italy 2014
LA VIARTE, Friuli, Italy 2015
SCARBOLO, Friuli, Italy 2014

SAUVIGNON BLANC
CLOUDY BAY, Marlborough, New Zealand 2016
MARGERUM, “Sybarite”, Santa Barbara, CA 2013
SCARBOLO, Friuli-Venezia Giulia, Italy 2014

CHARDONNAY
ANNABELLA, Napa Valley, CA 2014
CHALONE, Gavilan, Central Coast, CA 2013
DAVIS FAMILY, Russian River Valley, CA 2014
FERRARI-CARANO, “Tré Terre”, Sonoma, CA 2012
GRGICH HILLS, Napa Valley, CA 2013
INCEPTION, Santa Barbara, CA 2010
PLANETA, Sicily, Italy 2010

PINOT NOIR
ADELSHEIM, WILLAMETTE VALLEY, OREGON 2013
BERGSTRÖM, Willamette Valley, Oregon 2014
BERNARDUS, Monterey, CA 2013
DOMAINE SERENE, “Yamhill Cuvee”, Willamette Valley, OR 2011
EMERITUS, “Hallberg Ranch Vineyard”, Russian River, CA 2012
KALTERN, “Saltner”, Sudtirol, Alto Adige, Italy 2012
PATZ & HALL, Sonoma Coast, California 2014
PUCK-LATO, “Solomon Hills Vineyard”, Santa Maria Valley, CA 2012
ROW ELEVEN, “Viñas 3”, California 2015
WHOA FARMS, “Crane Vinyard”, Sonoma Coast, CA 2012
## MERLOT
- NORTHSTAR, Columbia Valley, Washington 2010
- PLANETA, Sicily, Italy 2007
- TRIG POINT, Alexander Valley, CA 2013

## OTHER REDS
- CABERNET FRANC, Joguet “Cuvée de la Cure”, Chinon, France 2012
- MALBEC, Aruma, Mendoza, Argentina 2015
- MALBEC, Luca, Uco Valley, Mendoza, Argentina 2013
- PETITE SIRAH, Stags’ Leap, Napa Valley, CA 2013
- SYRAH, Planeta “Maroccoli”, Sicily, Italy 2007
- SYRAH, Qupé, Central Coast, CA 2013
- ZINFANDEL, Dashe, Dry Creek Valley, Sonoma County, CA 2013

## ITALIAN REDS
- AMARONE della VALPOLICELLA, Allegrini, Veneto 2010
- BARBARESCO, Castello Di Neive, Piedmont 2011
- BARBARESCO, Produttori “Pajae”, Piedmont 2011
- BARBARESCO, San Giuliano, Piedmont 2011
- BARBERA d’ALBA, Bovio, “Il Ciotto”, Piedmont, Italy 2015
- BAROLO, Seghesio “Pajana”, Piedmont, Italy 2008
- CHIANTI CLASSICO, Le Corti, Tuscany 2012
- CHIANTI CLASSICO, Marchese, Antinori Riserva, Italy 2013
- CHIANTI CLASSICO, Terrabianca “Croce”, Tuscany 2011
- CHIANTI CLASSICO RISERVA, Cappanelle, Tuscany 2011
- DOLCETTO d’ALBA, Gagliardo, Piedmont 2013
- DOLCETTO d’ALBA, Marcarini “Fontanazza”, Piedmont 2012
- ROSSO di MONTALCINO, Canalicchio di Sopra, Tuscany 2013
- ROSSO di MONTALCINO, Valdicava, Tuscany 2013
- VALPOLICELLA, Brigaldara, Veneto, Italy, 2012
- VINO NOBLE di MONTEPULCIANO, Boscarelli, Tuscany 2013
- VINO NOBLE di MONTEPULCIANO, Terase Simposio, Tuscany 2006

## CABERNET SAUVIGNON
- AMAVI, WALLA WALLA VALLEY, WA 2014
- HONIG, Napa Valley, CA 2013
- HEITZ CELLARS, Napa Valley, CA 2011
- JOSH CELLARS, Napa Valley, CA 2014
- KIONA, Washington 2013
- PLANETA, “Burdese”, Sicily, Italy 2010
- PUCK-SCHRADER, Napa Valley, CA 2009
- RAMEY, Napa Valley, CA 2012
- TAKEN, Napa Valley, CA 2013
- TWENTY BENCH, Napa Valley, CA 2014
HOSTED BAR SELECTIONS

SPECIALTY COCKTAILS & MARTINIS

PREMIUM BRANDS
VODKA Belvedere, Chopin, Grey Goose, Jewel of Russia “Ultra”
GIN Bombay Sapphire, Hendrick’s, Tanqueray No. 10
RUM Barbancourt 15 year, Zacapa Sistema Solera
TEQUILA Chamucos Reposado, Don Julio Blanco, Patron Silver
SCOTCH BLENDED Chivas Regal “10 yr”, Johnnie Walker “Black Label”
SCOTCH SINGLE MALT Glenlivet “10 yr”, Glenmorangie “10 yr”, Laphroaig “10 yr”
Knob Creek, Woodford “Reserve”
BRANDY/OTHER Hennessy V.S.O.P., Remy Martin V.S.O.P.

CALL BRANDS
VODKA Absolut, Ketel One, Stolichnaya, Tito’s
GIN Beefeater, Bombay, Plymouth
RUM Bacardi Silver, Captain Morgan, Mount Gay “Eclipse”
TEQUILA 1800 “Silver”, Sauza “Hornitos” Blanco, Sauza “Hornitos” Reposado
SCOTCH BLENDED Dewar’s, Famous Grouse, J&B, Johnnie Walker “Red Label”
WHISKEY (US & Canada): Bulleit, Jack Daniel’s, Maker’s Mark, Crown Royal, Rittenhouse Rye
BRANDY/OTHER Hennessy V.S.

WELL BRANDS
VODKA Sobieski      GIN Tanqueray      RUM Don Q Cristal
TEQUILA Sauza Blue   SCOTCH Cutty Sark   BOURBON Wild Turkey

DOMESTIC BEER

IMPORTED & CRAFT
Amstel Light, Anchor “Brekle’s Brown Ale”, Corona, Dogfish Head “60 Minute” IPA,
Green Flash “IPA”, Heineken, Scrimshaw “North Coast Pilsner”

HOUSE RED, WHITE & SPARKLING WINE

SOFT DRINKS

FRUIT JUICES

COFFEE & TEA

BOTTLED WATER
Panna, Pellegrino
Voss Still, Voss Sparkling

PLEASE SEE OUR BANQUET WINE LIST FOR BY-THE-BOTTLE SELECTIONS
Additional liquors and cocktails must be approved by host
Food and Beverage Prices Subject to Change without Notice
BOOKING REQUIREMENTS:
A deposit and signed terms and conditions are required within one week from booking to confirm a reservation in all private or semi-private banquet rooms.

Deposits can be paid as follows:
1) Check
2) Wire Transfer. Banking Information:
   PR Restaurant Management LLC, ABA#122016066 / Checking Account# 370169497
3) Credit Card (2.75% processing fee will be applied on all credit card charges)

In the unforeseen event that you find it necessary to cancel arrangements for your banquet function, please be aware of the following policy regarding refunds if the event is indeed cancelled:

90 days or more prior to your event, full refund
89 days and before 31 days prior to your event, 50% refund
30 days of less prior to your event, no refund

One check will be presented and final payment is due at the end of the event. Final payments can be made by cash, Visa, Master Card, Diners Club, American Express or Japan Credit Card. A 2.75% processing fee will be applied on all credit card charges.

For direct billing accounts, a finance charge of 1.5% per month will be applied to balances over thirty days from date of final invoice. Direct billing to be approved by Catering Director.
WE LOOK FORWARD TO WORKING WITH YOU TO PLAN A MEMORABLE EXPERIENCE!

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