

Dinner Menu I

AquaKnox Bread Service

1st Course

Organic Field Greens, charred baby heirloom tomatoes, golden pea shoots, queso fresco, verjus vinaigrette

2nd Course, please select three

Chili Glazed Salmon, sweet chili glaze, kimchi rice, heirloom tomato, green onion, wasabi sesame seeds

Stuffed Quail, mascarpone goat cheese, bacon, couscous quinoa blend, calimyrna figs, bok choy, hazelnut, hibiscus syrup

Prime New York Strip, Yukon gold mash, blistered shishito pepper, wood-fire roasted spring onion, Madeira sauce

Furikake Albacore Tuna, flash pickled Chinese long beans, takuan, yamagobo, Asian celery vinaigrette

Lemon Sorrel Gnocchi, white and green asparagus, carrot, golden pea shoots, manchego

3rd Course

Chef's Dessert Trio, chef's daily selection of AquaKnox's signature desserts of the season

\$85 per person. Price does not include gratuity, tax and admin fee

ADD TO YOUR DINNER...

PRE-DINNER RECEPTION - Chef's Hors d'oeuvres Reception, four selections passed prior to dinner

unlimited for 30 minutes - \$20 per person || 45 minutes - \$25 per person || 1 hour - \$30 per person

STARTER – AquaKnox Signature Plateau, served sharing style

lobster, oysters, prawns, muddlenecks, n.z. mussels, pink shrimp ceviche, king crab, ponzu oyster shooters
\$40 per person

STARTERS – served individually

Seafood Trio - \$25 per person

Crab Cake & Lobster Bisque Duo - \$22 per person

Lobster Bisque - \$17 per person

Pacific Prawn Cocktail - \$21 per person

ENTRÉE – Top or Duo your entrée. Optional per person on-site add-on...

Top your entrée with...**Oscar Style** - \$20 per person

Duo your entrée with...**Pacific Prawns** - \$22 per person || **Brazilian Lobster Tail** - \$36 per person

SIDES – served sharing style

Sauteed Baby Spinach - \$5 per person

Farmer's Market Vegetables - \$5 per person

Sweet Corn Succotash - \$5 per person

Wood Roasted Jumbo Asparagus - \$5 per person

Kennebec Pommes Frites - \$5 per person

MAY WE SUGGEST...

WATER SERVICE – S. Pellegrino® Sparkling Water or Acqua Panna® - \$9 per bottle

Prices do not include gratuity, tax and admin fee

Dinner Menu II

AquaKnox Bread Service

1st Course, please select one

Ahi Tuna Poke, sweet chili vinaigrette, chicharron, seagrass
Poached Pacific White Prawns, atomic cocktail sauce, grated horseradish root, lemon

2nd Course, guests' selection of

Black Garlic Caesar, shaved Manchego, honey gem wedge, white Belgian anchovy crouton
Lobster Bisque, crème fraiche, caviar

3rd Course, please select four

Chili Glazed Salmon, sweet chili glaze, kimchi rice, heirloom tomato, green onion, wasabi sesame seeds
Stuffed Quail, mascarpone goat cheese, bacon, couscous quinoa blend, calimyrna figs, bok choy, hazelnut, hibiscus syrup
Prime Filet Mignon, Yukon gold mash, blistered shishito pepper, wood-fire roasted spring onion, Madeira sauce
Pan-Seared Barramundi, mascarpone-chive Yukon gold mash, heirloom cherry tomato, asparagus-truffle vinaigrette
Prime New York Strip, Yukon gold mash, blistered shishito pepper, wood-fire roasted spring onion, Madeira sauce
Lemon Sorrel Gnocchi, white and green asparagus, carrot, golden pea shoots, manchego

4th Course

Chef's Dessert Trio, chef's daily selection of AquaKnox's signature desserts of the season

\$95 per person. Price does not include gratuity, tax and admin fee

ADD TO YOUR DINNER...

PRE-DINNER RECEPTION - Chef's Hors d'oeuvres Reception, four selections passed prior to dinner
unlimited for 30 minutes - \$20 per person || 45 minutes - \$25 per person || 1 hour - \$30 per person

STARTER – AquaKnox Signature Plateau, served sharing style

lobster, oysters, prawns, midthlenecks, n.z. mussels, pink shrimp ceviche, king crab, ponzu oyster shooters
\$40 per person

STARTERS – served individually

Seafood Trio - \$25 per person

Pacific Prawn Cocktail - \$21 per person

Crab Cake & Lobster Bisque Duo - \$22 per person

ENTRÉE – Top or Duo your entrée. Optional per person on-site add-on...

Top your entrée with...**Oscar Style** - \$20 per person

Duo your entrée with...**Pacific Prawns** - \$22 per person || **Brazilian Lobster Tail** - \$36 per person

SIDES – served sharing style

Sauteed Baby Spinach - \$5 per person

Wood Roasted Jumbo Asparagus - \$5 per person

Farmer's Market Vegetables - \$5 per person

Kennebec Pommes Frites - \$5 per person

Sweet Corn Succotash - \$5 per person

MAY WE SUGGEST...

WATER SERVICE – S. Pellegrino® Sparkling Water or Acqua Panna® - \$9 per bottle

Prices do not include gratuity, tax and admin fee

Dinner Menu III

AquaKnox Bread Service

1st Course

Crab Cake & Lobster Bisque Duo

2nd Course, guests' selection of

Black Garlic Caesar, shaved Manchego, honey gem wedge, white Belgian anchovy crouton
Butter Lettuce & Seven Herbs, Boston Bibb, champagne vinaigrette

3rd Course, please select four

Pan-Seared Branzino, roasted squash, pee wee potatoes, wilted wild arugula, Meyer lemon vinaigrette

Seared Sea Scallops, chef's seasonal pairings

Prime Filet Mignon, Yukon gold mash, blistered shishito pepper, wood-fire roasted spring onion, Madeira sauce

Grilled White Prawns, citrus marinated, shallot-white wine reduction, pearl couscous, heirloom tomatoes,
roasted piquillo pepper, capers, arugula, basil, Parmesan, lemon butter

Prime New York Strip, Yukon gold mash, blistered shishito pepper, wood-fire roasted spring onion, Madeira sauce

4th Course

Chef's Dessert Trio, chef's daily selection of AquaKnox's signature desserts of the season

\$110 per person. Price does not include gratuity, tax and admin fee

ADD TO YOUR DINNER...

PRE-DINNER RECEPTION - Chef's Hors d'oeuvres Reception, four selections passed prior to dinner
unlimited for 30 minutes - \$20 per person || 45 minutes - \$25 per person || 1 hour - \$30 per person

STARTER – AquaKnox Signature Plateau, served sharing style
lobster, oysters, prawns, mussels, n.z. mussels, pink shrimp ceviche, king crab, ponzu oyster shooters
\$40 per person

STARTERS – served individually
Seafood Trio - \$25 per person
Pacific Prawn Cocktail - \$21 per person

ENTRÉE – Top or Duo your entrée. Optional per person on-site add-on...
Top your entrée with...**Oscar Style** - \$20 per person
Duo your entrée with...**Pacific Prawns** - \$22 per person || **Brazilian Lobster Tail** - \$36 per person

SIDES – served sharing style
Sautéed Baby Spinach - \$5 per person **Wood Roasted Jumbo Asparagus** - \$5 per person
Farmer's Market Vegetables - \$5 per person **Kennebec Pommes Frites** - \$5 per person
Sweet Corn Succotash - \$5 per person

MAY WE SUGGEST...

WATER SERVICE – S. Pellegrino® Sparkling Water or Acqua Panna® - \$9 per bottle

Prices do not include gratuity, tax and admin fee

Dinner Menu IV

AquaKnox Bread Service

1st Course, please select one

Maine Lobster Cocktail, citrus aioli, tobiko
Baked Crab Cake, Alaskan king crab, apple fennel slaw, fried caper tartar

2nd Course, guests' selection of

Lobster Bisque, lobster brioche crostini, tobiko, crème fraiche, ocean greens
Butter Lettuce & Seven Herbs, Boston Bibb, champagne vinaigrette

3rd Course, please select four

Grilled White Prawns, citrus marinated, shallot-white wine reduction, pearl couscous, heirloom tomatoes, roasted piquillo pepper, capers, arugula, basil, Parmesan, lemon butter
Stuffed Quail, mascarpone goat cheese, bacon, couscous quinoa blend, calimyrna figs, bok choy, hazelnut, hibiscus syrup
Prime Filet Oscar, asparagus, crab béarnaise, mashed potatoes
Rib Calotte, chef's seasonal pairings
Chilean Sea Bass, Maine lobster corn succotash, corn nage, black truffle, ocean greens
Surf & Turf Duo, petite filet mignon & Maine lobster tail, Madeira mustard demi-glace & drawn herb infused butter

4th Course

Chef's Dessert Trio, chef's daily selection of AquaKnox's signature desserts of the season

\$120 per person. Price does not include gratuity, tax and admin fee

ADD TO YOUR DINNER...

PRE-DINNER RECEPTION - Chef's Hors d'oeuvres Reception, four selections passed prior to dinner
unlimited for 30 minutes - \$20 per person || 45 minutes - \$25 per person || 1 hour - \$30 per person

STARTER – AquaKnox Signature Plateau, served sharing style
lobster, oysters, prawns, muddlenecks, n.z. mussels, pink shrimp ceviche, king crab, ponzu oyster shooters
\$40 per person

STARTERS – served individually
Seafood Trio - \$25 per person
Pacific Prawn Cocktail - \$21 per person

ENTRÉE – Top or Duo your entrée. Optional per person on-site add-on...
Top your entrée with...**Oscar Style** - \$20 per person
Duo your entrée with...**Pacific Prawns** - \$22 per person || **Brazilian Lobster Tail** - \$36 per person

SIDES – served sharing style
Sauteed Baby Spinach - \$5 per person
Farmer's Market Vegetables - \$5 per person
Sweet Corn Succotash - \$5 per person
Wood Roasted Jumbo Asparagus - \$5 per person
Kennebec Pommes Frites - \$5 per person

MAY WE SUGGEST...

WATER SERVICE – S. Pellegrino® Sparkling Water or Acqua Panna® - \$9 per bottle
Prices do not include gratuity, tax and admin fee

Lunch Menu I

AquaKnox Bread Service

1st Course

Black Garlic Caesar, shaved Manchego, honey gem wedge, white Belgian anchovy crouton

2nd Course, guests' selection of

Chili Glazed Salmon, sweet chili glaze, kimchi rice, heirloom tomato, green onion, wasabi sesame seeds

Stuffed Quail, mascarpone goat cheese, bacon, couscous quinoa blend, calimyrna figs, bok choy, hazelnut, hibiscus syrup

Petite Prime New York Steak Frites, Kennebec pommes frites, Madeira demi-glace

3rd Course

Chef's Dessert Duo, chef's daily selection of AquaKnox's signature desserts of the season

\$45 per person. Price does not include gratuity, tax and admin fee

ADD TO YOUR LUNCH...

PRE-LUNCH RECEPTION - Chef's Hors d'oeuvres Reception, four selections passed prior to lunch
unlimited for 30 minutes - \$20 per person || 45 minutes - \$25 per person || 1 hour - \$30 per person

STARTER – AquaKnox Signature Plateau, served sharing style
lobster, oysters, prawns, mirlenecks, n.z. mussels, pink shrimp ceviche, king crab, ponzu oyster shooters
\$40 per person

STARTERS – served individually

Seafood Trio - \$25 per person

Crab Cake & Lobster Bisque Duo - \$22 per person

Lobster Bisque - \$17 per person

Pacific Prawn Cocktail - \$21 per person

MAY WE SUGGEST...

WATER SERVICE – S. Pellegrino® Sparkling Water or Acqua Panna® - \$9 per bottle

Prices do not include gratuity, tax and admin fee

Lunch Menu II

AquaKnox Bread Service

1st Course, please select one

Black Garlic Caesar, shaved Manchego, honey gem wedge, white Belgian anchovy crouton

Organic Field Greens, charred baby heirloom tomatoes, golden pea shoots, queso fresco, verjus vinaigrette

2nd Course, please select four

Chili Glazed Salmon, sweet chili glaze, kimchi rice, heirloom tomato, green onion, wasabi sesame seeds

Stuffed Quail, mascarpone goat cheese, bacon, couscous quinoa blend, calimyrna figs, bok choy, hazelnut, hibiscus syrup

Pan-Seared Barramundi, mascarpone-chive Yukon gold mash, heirloom cherry tomato, asparagus-truffle vinaigrette

Petite Prime Filet Mignon, Yukon gold mash, blistered shishito pepper, wood-fire roasted spring onion, Madeira sauce

Petit Prime New York Steak Frites, Kennebec pommes frites, madeira demi-glace

3rd Course

Chef's Dessert Duo, chef's daily selection of AquaKnox's signature desserts of the season

\$60 per person. Price does not include gratuity, tax and admin fee

ADD TO YOUR LUNCH...

PRE-LUNCH RECEPTION - Chef's Hors d'oeuvres Reception, four selections passed prior to lunch

unlimited for 30 minutes - \$20 per person || 45 minutes - \$25 per person || 1 hour - \$30 per person

STARTER – AquaKnox Signature Plateau, served sharing style

lobster, oysters, prawns, middlenecks, n.z. mussels, pink shrimp ceviche, king crab, ponzu oyster shooters
\$40 per person

STARTERS – served individually

Seafood Trio - \$25 per person

Crab Cake & Lobster Bisque Duo - \$22 per person

Lobster Bisque - \$17 per person

Pacific Prawn Cocktail - \$21 per person

MAY WE SUGGEST...

WATER SERVICE – S. Pellegrino® Sparkling Water or Acqua Panna® - \$9 per bottle

Prices do not include gratuity, tax and admin fee

AquaKnox Butler Passed Hors d'oeuvres Reception

Please select ten

Vegetarian

- Truffle Mushroom Flatbread**, *wild mushrooms, fresh mozzarella, Parmesan, basil, EVVO, lava salt, black truffle*
- Asian Bruschetta**, *shitake mushroom, takuwan, Roma tomato, soy, ginger, sesame, micro wasabi*
- Artichoke Goat Cheese Fritters**, *balsamic syrup, Manchego*
- Stuffed Mushrooms**, *spinach, artichokes, garlic Parmesan cream*
- Tempura Romanesco**, *beet blood, togarashi*
- Brie and Apricot Puff Pastry**, *toasted almonds, truffle honey*
- Watermelon Feta Skewers**, *Noble 01, shishito pepper*

Seafood

- Mini Crab Cakes**, *red pepper remoulade*
- Ahi Tuna "Poke" Skewers**, *sweet chili vinaigrette, cucumber, chicharron*
- Asian Fish Taco**, *gyoza chip, shaved cabbage, yum yum sauce*
- Prawn Cocktail**, *atomic cocktail sauce, lava salt*
- King Crab Sushi Spoon**, *avocado, tobiko smoked*
- Salmon Kim Chee Nigri**, *ora king salmon, wasabi sesame, kabayaki*
- Maine Lobster Slider**, *kings Hawaiian, frieze*
- Prosciutto Crusted Scallops**, *balsamic syrup, green onion*

Meat / Poultry

- Mini Beef Wellington**, *truffle cream, lava salt, chive*
- Bacon Wrapped Pork Tenderloin**, *ginger BBQ, chicharron*
- Filet Mignon Tartar**, *brioche toast point, black truffle*
- Chicken Cordon Blue Croquettes**, *Manchego morney, micro cilantro*
- Prime Rib Satay**, *soy marinated, sweet chili glaze*
- Chipotle Chicken Satay**, *tzatziki, chili oil*
- Grilled Bacon**, *caramelized onions, shishito*

Above Reception menu and call level liquors, call level featured wines, beers, soft drinks and juices

1.5 hours \$95 per person

2 hours \$105 per person

3 hours \$135 per person

Minimum of 25 guests required for cocktail receptions

Price does not include gratuity, tax and admin fee

ADD TO YOUR RECEPTION...

Premium Level liquors – additional \$12 per person per hour

Prime Tenderloin Chef Station – wood-fired, prepared medium rare, topped with a Madeira sauce \$20 per person for 1.5 hours

Crusted Salmon Chef Station – chef's seasonal preparation with the appropriate sauces \$15 per person for 1.5 hours

Mini Dessert Chef Station – an assortment of petite desserts by our award-winning pastry chef \$12 per person for 1.5 hours

Prices do not include gratuity, tax and admin fee

www.Aquaknox.net

P & F: 702-414-3776

LasVegasSales@TavistockRestaurants.com

AquaKnox Station & Butler Passed Reception

Chef's Fresh Seafood Display

Pacific Prawns
King Crab Legs
Shrimp Ceviche
Lobster

Served with AquaKnox cocktail sauce and mustard sauce

Charcuterie & Artisan Cheese Display

Presented with assorted breads, crisps and spreads

Butler Passed Hors d'oeuvres

Please select five

Truffle Mushroom Flatbread
Asian Bruschetta
Artichoke Goat Cheese Fritters
Stuffed Mushrooms
Tempura Romanesco
Bacon Wrapped Pork Tenderloin
Chicken Cordon blue Croquettes
Prime Rib Satays
Grilled Bacon
Chipotle Chicken Satay
Mini Beef Wellington

Above Reception menu and call level liquors, call level featured wines, beers, soft drinks and juices

1.5 hours \$105 per person

2 hours \$125 per person

3 hours \$155 per person

Minimum of 25 guests required for cocktail receptions

Price does not include gratuity, tax and admin fee

ADD TO YOUR RECEPTION...

Premium Level liquors – additional \$12 per person per hour

Prime Tenderloin Chef Station – wood-fired, prepared medium rare, topped with a Madeira sauce \$20 per person for 1.5 hours

Crusted Salmon Chef Station – chef's seasonal preparation with the appropriate sauces \$15 per person for 1.5 hours

Mini Dessert Chef Station – an assortment of petite desserts by our award-winning pastry chef \$12 per person for 1.5 hours

Prices do not include gratuity, tax and admin fee

Beverage Service

CONSUMPTION BAR

Consumption bar service allows your guests to order beverages of their choice. (Sample list below)
Each beverage ordered will be added to the host's bill and charged at the end of the event.

CALL BRANDS

Vodka: **Absolut, Ketel One, Stolichnaya**
Gin: **Tanqueray, Bombay Sapphire, Beefeater**
Rum: **Bacardi, Myers**
Tequila: **Sauza Blue Reposado**
Whiskey: **Jim Beam, Makers Mark, Jack Daniels**
Brandy: **Korbel**

PREMIUM BRANDS

Vodka: **Chopin, Belvedere, Grey Goose**
Gin: **Botanist, Hendricks, Nolet**
Rum: **Captain Morgan PS, Ron Zacapa 23**
Tequila: **Casa Dragones Blanco, Patron Silver**
Whiskey: **Bakers, Woodford Reserve, Michters Small Batch**
Scotch: **Johnnie Walker Black, Chivas Regal, Dewars 12**
Cognac: **Remy Martin VS, Hennessy VS, Courvoisier VS**

ULTRA-PREMIUM BRANDS

Vodka: **Stolichnaya Elit**
Gin: **Tanqueray 10**
Rum: **Brugal**
Tequila: **Don Julio, Patron Anejo**
Whiskey: **Bookers, Crown Royal Reserve**
Scotch: **Dewars 18, Johnnie Walter Blue, Macallan 12**
Cognac: **Remy Martin, Hennessy VSOP, XO**

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic

FRESH JUICES

Cranberry, Grapefruit, Pineapple, Orange Juice

COFFEE & TEA SERVICE

Coffee, Espresso, Cappuccino, Latte, Hot Tea, Coffee by the Gallon

BOTTLED WATER SERVICE

S. Pellegrino® Sparkling Water & Acqua Panna®

OPEN BAR PACKAGES

Two Hour Call Brands Package	\$45.00 per person	Two Hour Premium Brands Package	\$55.00 per person
Call Brand Liquors		Premium Brand Liquors	
Call Featured White & Red Wine		Premium Featured White & Red Wine	
Domestic & Imported Beer		Imported and Domestic Beer	
Assorted Soft Drinks		Assorted Soft Drinks	
Each additional hour \$15 per person		Each additional hour \$18 per person	
Two Hour Ultra-Premium Brands Package	\$65.00 per person	Two Hour Beer, Wine, Soft Drinks Package	\$35.00 per person
Ultra-Premium Brand Liquors		Call Featured White & Red Wine	
Ultra-Premium Featured White & Red Wine		Domestic Beer	
Imported and Domestic Beer		Assorted Soft Drinks	
Assorted Soft Drinks		Each additional hour \$12 per person	
Each additional hour \$22 per person			

Prices do not include gratuity, tax and admin fee

CASH BAR

Cash bar service requires that each of your guests pay for their own beverages when ordered.

\$100 private bar fee will be charged to the host's bill.

Prices do not include gratuity and tax

WINE SERVICE

Available by the bottle, please refer to our award-winning wine list.

Price does not include gratuity, tax and admin fee

All beverages must be purchase from Aquaknox