

M
O
T
I
O
N

P
I
C
T
U
R
E

Art of Cooking
Creating Tastes, Inspiring Desires



A LA CARTE MENU



8490 W Desert Inn Rd Suite G3 Las Vegas NV, 89117

(702) 426 3193

www.aoclasvegas.com

(702) 7209727

B
R
E
A
K
F
A
S
T

Art Of Cooking
Creating Tastes, Inspiring Desires



Art Of Cooking
Classic Continental Breakfast
\$15.00 /Person

Including
Traditional Scrambled eggs or
Vegetarian Frittata

Sliced Fresh fruit and berries display

Breakfast bread tray including
Banana bread, fresh baked croissants,
Danishes and muffins....

Orange juice

Whipped butter and assorted jam

Freshly brewed coffee

Tea and Herbal tea selection



Art Of Cooking LLC
8490 W Desert Inn rd
Suite G3
Las Vegas, NV 89117

702.426.3193
anne@aoclasvegas.com
www.aoclasvegas.com

B
R
E
A
K
F
A
S
T

Art Of Cooking

Creating Tastes, Inspiring Desires



Breakfast Sides

*Each additional side add \$1.50 per person
(Sides option need to be apply to the entire group)*

- Crispy Apple wood smoked bacon
- Canadian Bacon
- Turkey Sausage
- Red Bliss breakfast Potatoes
- Oatmeal with toppings of Brown Sugar, Toasted Walnuts, Raisins, Sliced Bananas and Seasonal Berries
- Blueberry French Toast
- French Vanilla Waffle
- Raisin Brioche French Toast Cinnamon-Spice Butter

Breakfast Enhancement *Add \$3.00 per person
(Need to be apply to the entire group)*

- Honey fresh berries granola parfait
- English Muffin breakfast sandwich selection (Meat & Meatless)
- Breakfast burrito assortment (Meat & Meatless)
- Fresh Omelet Live station (may require extra staff
- Norwegian Smoked salmon served with Creme fraiche, onion and cappers *** (Add \$5.00 per person)



Art Of Cooking LLC
8490 W Desert Inn rd
Suite G3
Las Vegas, NV 89117

702.426.3193
anne@aoclasvegas.com
www.aoclasvegas.com

L
U
N
C
H

1
2
3



Art Of Cooking LLC
8490 W Desert Inn rd
Suite G3
Las Vegas, NV 89117

702.426.3193
anne@aoclasvegas.com
www.aoclasvegas.com

Art Of Cooking
Creating Tastes, Inspiring Desires



Art Of Cooking
A La Carte Lunch Menu

Pick your selection and create your own menu within your budget

Option 1 \$16.00/person

- 1 Salad
- 1 Entree
- 1 Starch
- 1 Vegetable

Option 2 \$18.00/person

- 2 Salads
- 1 Entree
- 1 Starch
- 1 Vegetable
- 1 Dessert

Option 3 \$22.00/person

- 1 Salads
- 2 Entrees
- 1 Starch
- 1 Vegetable
- 1 Dessert

S A L A D S

Art Of Cooking
Creating Tastes, Inspiring Desires



Salads

We are using only the freshest ingredients.
All our salads are served with dressing on a side.

- Traditional Caesar Salad, creamy dressing with aged parmesan and homemade croutons
- Organic garden salad
- Mediterranean salad, Feta oregano vinaigrette
- South of the border salad
- Asian salad, Soy ginger vinaigrette
- Red Quinoa and shrimp salad
- Poached pear and candied walnuts, blue cheese and raspberry vinaigrette
- Tomato and cucumber salad, Virgin olive oil cumin and lemon vinaigrette
- Tomato and Mozzarella "Caprese" with aged Balsamic vinegar and Olive Oil
- Grilled vegetables and basil pasta salad
- Red bliss and bacon bites potato salad

*** Add Chicken \$ 2.00/person
Add Shrimp \$3.00/person



Art Of Cooking LLC
8490 W Desert Inn rd
Suite G3
Las Vegas, NV 89117

702.426.3193
anne@aoclasvegas.com
www.aoclasvegas.com

F I S H

Art Of Cooking

Creating Tastes, Inspiring Desires



Entrees Fish

- Lemon capers tilapia filet.
- Herbs crusted salmon, fresh salsa.
- Seafood Paella.
- Steamed white fish filet, Tartar sauce.
- Swai fillet Star Anise infusion.
- Seafood Penne pasta, spicy garlic tomato sauce.
- Grilled Salmon, Béarnaise sauce.
- White fish and Quinoa cake, Chipotle aioli.
- Grilled Salmon, Pineapple cilantro salsa.
- Mediterranean fish and seafood stew.



Art Of Cooking LLC
8490 W Desert Inn rd
Suite G3
Las Vegas, NV 89117

702.426.3193
anne@aoclasvegas.com
www.aoclasvegas.com

P
O
U
L
T
R
Y

Art Of Cooking

Creating Tastes, Inspiring Desires



Entrees Poultry

- Chicken scaloppini, Marsala sauce.
- Traditional Chicken Picatta.
- Lemon grass Indian chicken.
- Rotisserie chicken, garlic rosemary jus.
- Chicken coq au vin, glazed baby onions and mushroom in a Burgundy wine reduction.
- Caribbean Chicken sausage, Curcuma and tomato sauce
- Moroccan chicken Tagine , with caramelized apricot and fried almonds.
- Wild mushroom & Cranberry Stuffed turkey loin



Art Of Cooking LLC
8490 W Desert Inn rd
Suite G3
Las Vegas, NV 89117

702.426.3193
anne@aoclasvegas.com
www.aoclasvegas.com

P
O
R
K
&
B
E
E
F

Art Of Cooking

Creating Tastes, Inspiring Desires



Entrees Pork

- Slowly braised Pork loin, Ginger Yuzu glaze, served with mango pineapple salsa.
- BBQ Pulled pork served with French brioche rolls.
- Apricot stuffed pork tender loin with roasted garlic sauce.
- Caramelized onion and pork cutlet, Dijon mustard sauce.

Entrees Beef

- Black Angus beef Tri Tip, green peppercorn sauce *** (add \$2.00/person).
- Prime New York steak loin carved at the order *** (add \$8.00/person).
- Tuscan beef meatloaf, with wild mushroom sauce.
- Spaghetti meatball, Spicy Arbiata sauce.
- Texas style Chili con carne.
- Beef and grilled vegetable lasagna.



Art Of Cooking LLC
8490 W Desert Inn rd
Suite G3
Las Vegas, NV 89117

702.426.3193
anne@aoclasvegas.com
www.aoclasvegas.com

V
E
G
E
T
A
R
I
A
N

Art Of Cooking

Creating Tastes, Inspiring Desires



Entrees Vegetarian

- Vegetarian lasagna.
- Moroccan vegetable Tagine.
- Israeli couscous with grilled vegetable salad.
- Wild mushroom and asparagus risotto.
- Grilled tofu, Korean kalbi sauce.
- Gnocchi with tomato basil and olives
- Quinoa & Spinach gratin



Art Of Cooking LLC
8490 W Desert Inn rd
Suite G3
Las Vegas, NV 89117

702.426.3193
anne@aoclasvegas.com
www.aoclasvegas.com

S I D E S

Art Of Cooking

Creating Tastes, Inspiring Desires



Sides

- Steamed baby vegetables.
- Ratatouille Niçoise.
- Sweet peas and baby carrots fresh tarragon.
- Broccolis & Cheddar cheese gratin.
- Spicy Chayote and curcuma gratin Caribbean style.
- Green Beans almondines.
- Stir Fry baby bok Choy and cauliflower.
- Carrot vichy
- Grilled summer vegetables and tomatoes Tian
- Carrot ginger soup.
- Chicken lime tortilla soup.
- Tomato basil bisque.
- Mac & Cheese gratin.
- Creamy Tuscan polenta with aged parmesan cheese.



Art Of Cooking LLC
8490 W Desert Inn rd
Suite G3
Las Vegas, NV 89117

702.426.3193
anne@aoclasvegas.com
www.aoclasvegas.com

S T A R C H

Art Of Cooking
Creating Tastes, Inspiring Desires



Starch

- Steamed Moroccan couscous with wilted spinach and grilled tomatoes.
- Yukon gold and garlic potato gratin.
- Rosemary oven roasted red bliss potatoes.
- Basmati steamed rice.
- Saffron Rice pilaf.
- Penne pasta butter sauce
- Bowtie pasta Alfredo sauce and bacon
- Macaroni with pine nuts and mushroom sauce



Art Of Cooking LLC
8490 W Desert Inn rd
Suite G3
Las Vegas, NV 89117

702.426.3193
anne@aoclasvegas.com
www.aoclasvegas.com

D E S S E R T

Art Of Cooking

Creating Tastes, Inspiring Desires



Dessert

- Red velvet and cream cheese icing verrine
- Raspberry Panna Cotta
- Nutella crème brulee verrine
- Fresh apple t tart
- Sliced fruits and berries display
- Miniature tiramisu
- Cup cakes assortment
- Gourmet cookies and brownies
- Summer Clafouti cake
- Mexican vanilla flan
- Espresso and chocolate mousse verrine



Art Of Cooking LLC
8490 W Desert Inn rd
Suite G3
Las Vegas, NV 89117

702.426.3193
anne@aoclasvegas.com
www.aoclasvegas.com