



VENUE & CATERING MENU

wraps & salads

**NV2GO Wraps and Salads are created by our APC Wellness Certified Nutritionist.*

CHICKEN SALAD WRAP OR BOWL - QTY 6

Creamy chicken wrap filled with fresh apples, celery, grapes, pecans, juicy dried cranberries, organic spring mix

\$ 52.00

SUNDRIED TOMATO TURKEY WRAP - QTY 6

Creamy sundried tomato basil spread, oven-roasted turkey breast, organic spinach

\$ 52.00

ROASTED VEGGIE WRAP - QTY 6

Crispy tofu, roasted red pepper hummus, bell pepper, red onion, cucumbers, tomatoes, carrots, organic greens

\$ 52.00

GREEK WRAP - QTY 6

Herbed chicken breast, red pepper hummus, grape tomatoes, cucumber, red onion, feta, organic spring mix, creamy dill yogurt sauce

\$ 52.00

TURKEY AND BRIE WRAP - QTY 6

Seasoned turkey breast, creamy Brie, dried cranberries, organic spinach

\$ 52.00

SOUTHWEST CHICKEN - QTY 6

Chipotle Ranch chicken wrap, guacamole, zesty corn & black bean salsa, Monterey Jack cheese, organic spring mix

\$ 52.00



CLASSIC TUNA WRAP OR BOWL - QTY 6

Wild - caught albacore tuna, celery, red onion, organic spring mix
\$ 52.00

FANCY HOUSE SALAD - QTY 6

Organic spring mix, cherry tomatoes, cucumber, fresh parmesan.
Served with a signature house Italian vinaigrette and GF croutons.
\$ 30.00

BERRY SPINACH SALAD - QTY 6

Organic spinach, toasted almonds, strawberries, fresh parmesan.
Served with a signature honey balsamic vinaigrette.
\$ 28.00

APPLE WALNUT SALAD - QTY 6

Organic spring mix, crisp organic apples,
dried cranberries, toasted walnuts, crumbly feta cheese.
Served with a signature Maple Cinnamon dressing.
\$ 30.00

SOUTHWEST SALAD - QTY 6

Organic spring mix, corn and black bean salsa, Monterey Jack cheese.
Served with our Signature Southwest Ranch dressing.
\$ 28.00

ROASTED SWEET POTATO - QTY 6

Organic mixed greens, roasted sweet potatoes, quinoa, dried cranberries,
toasted almonds, feta. Served with our signature Maple Cinnamon dressing.
\$ 30.00

BIG ITALIAN SALAD - QTY 6

Organic spinach, herb-infused sundried tomatoes, Parmesan and mozzarella cheeses.
Served with our signature Honey Balsamic dressing.
\$ 30.00

SIDEKICK SALAD - QTY 6

Mixed greens, onion, cucumber, feta, signature Italian vinaigrette
\$ 22.00

*Add organic chicken to any salad order for \$30 more.

SIGNATURE DRESSINGS

(one choice/6 servings)

Honey Dijon, Honey Balsamic Vinaigrette, Creamy Italian, Maple Cinnamon, Southwest Ranch
(additional dressings may be added for \$4/serving for 6)

*All orders are made in quantities of 6. No split orders.
May contain traces of wheat, milk, peanuts, and tree nuts.

AVO SEA SALTED CHIPS - QTY 6

Don't forget the chips! Made With 100% Avocado Oil.
30% Less Fat Than Regular Potato Chips; Low Sodium. Gluten Free.
\$ 12.00

baked goods

HOMESTYLE FRESH BAKED MUFFINS

Baked on-site using organic ingredients and fresh fruit.

Choose one or more of the following options:

The following muffins are available in regular or Gluten-Free:

Apple Spice
Banana Oat
Cardamom Craze
Chocolate Cheesecake
Chocolate Chip
Fresh Strawberry
Lemon Blackberry
Lemon Blueberry
Lemon Poppyseed
Lemon Raspberry
Morning Glory
Morning Maple
Pina Colada
Pumpkin Spice

\$ 20.00 - 6 (full size) or 12 (cupcake size)





RAZZIES - QTY 6

Fresh baked raspberry infused cinnamon rolls.

\$30.00

GOURMET COOKIES

Chocolate Chip, Oatmeal Raisin, or Oatmeal Pecan Lace

\$24/dozen

NAKED ALMOND-VANILLA SUGAR COOKIES

\$30/dozen

ARTISAN ICED - CUSTOM THEMED SUGAR COOKIES

\$48/dozen

light appetizers

CAPRESE KABOBS - Serving up to 12

Tomato, mozzarella, and basil with a balsamic glaze for dipping

\$ 30.00/dozen

TORTILLA ROLL-UPS - Serving up to 12

Fresh and creamy tortilla rolls with a fresh salsa dip.

\$28.00/dozen

MINI CUBAN SANDWICH SKEWERS - Serving up to 12

Ham, swiss, and baby pickles served with a mustard dip.

\$36.00/dozen

ALMOND-BACON CHEESE CROSTINI- Serving up to 12

Melted cheese, almonds, herbs and bacon on a toasted crostini.

\$30.00/dozen

FRUIT & CHEESE KABOBS - Serving up to 12

Fresh fruit and artisan cheeses on a kabob with fruit dip.

36.00/dozen



charcuterie boards

CHARCUTERIE ARRANGEMENTS - SERVING UP TO 12

Meats and Cheeses - \$120+

Fruit and Cheese - \$100+

Fruits only - \$80+

Fruit and Vegetable - \$80+

+Custom arrangements available on request. Prices may vary.

drinks

LEMONADE - Service up to 8

Fresh lemon or strawberry lemonade with fresh fruit

Served in a pitcher or standing beverage dispenser

\$20.00

SUNRISE PUNCH - Service up to 12

Fresh and light sparkling punch, infused with fresh fruit

Served in a punch bowl or standing beverage container

\$20.00

ICED TEA - Service up to 12

Fresh brewed Iced tea

\$16.00

ICELANDIC GLACIAL HIGH PH BOTTLED WATER - QTY 6

Icelandic Glacial™ is sourced from the legendary Olfus Spring in Iceland. With a naturally occurring pH of 8.4 and an exceptionally low mineral content.

\$ 14.00

*All beverages sold in the lounge are available for catering.

*Alcohol must be purchased through a licensed provider or brought in by guest.

Ask for more information.

NV Venue & Catering Policies

- NV Catering is exclusively available for NV Venue events.
- A 50% deposit is required at the time of booking to secure your catering order.
- The remaining balance is due on the day of the event.
- Please note that cancellations made less than 48 hours prior to the event may forfeit the deposit.
- Final guest count and menu selections must be confirmed at least 48 hours before the event.
- Additional charges may apply for last minute changes, dietary accommodations or extended service times.

Thank you for choosing NV Venue & Catering!

