

Hearthstone

KITCHEN & CELLAR

RECEPTION MENU

PASSED MENU ITEMS

BAKED TRUFFLE RICOTTA TOASTS 4.00/piece
truffle honey, black pepper, gouda

PULLED PORK SLIDERS 5.00/piece
coleslaw, bbq sauce

TUNA TARTARE TOASTS 5.00/piece
hazelnuts, apple, citrus

DEILED EGGS 4.00/piece
smaltz mayo, smoked pimenton, pimento cheese

MEATBALLS 4.00/piece
braised short rib, tomato

BACON WRAPPED DATES 4.00/piece
chorizo, piquillo pepper sauce

STATIONED MENU ITEMS

SHELLFISH PLATTERS 30.00 small • 60.00 medium • 90.00 large
maine lobster, tiger shrimp, oysters

ORGANIC VEGGIES & HUMMUS 6.00/person
seasonal vegetables and roasted jalapeno hummus

CHARCUTERIE & CHEESE BOARD 10.00/person
chef's nightly selection of assorted meats & cheeses + mustard + toast

SALAD STATION 15.00/person
shaved brussel sprout "caesar" • apple & quinoa salad • herbs & green salad

PIZZA STATION - CHOOSE 3 18.00/person
cheese • d.o.c • meatball • pepperoni • truffle mushroom • chef's seasonal selection

CARVING STATIONS

WHOLE BEAST FEAST SUCKLIN PIG 350
sour mustard, preserved apple butter, country bread • serves 10 ppl

HERB CRUSTED ROAST BEEF TENDERLOIN 400
red wine jus, horseradish sauce, dinner rolls • serves 15 ppl

SLOW ROASTED PRIME RIB 500
rosemary au jus, horseradish sauce, dinner rolls • serves 35 ppl

HEARTHSTONELV.COM 702.797.7344    HEARTHSTONELV

*\$150 Chef Fee per Action Station • \$150 Chef Fee per Carving Station

*All non-exclusive reservations are subject to prevailing tax and 21% gratuity
All exclusive/full-venue buyouts are subject to prevailing tax and 23% gratuity*

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

Hearthstone

KITCHEN & CELLAR

RECEPTION MENU

SIDE DISHES

ROASTED GARLIC MASHED POTATOES 6.00/person
chives, sweet butter

MAC & CHEESE 6.00/person
fontina

CRISPY BRUSSEL SPROUTS 6.00/person
benton's bacon, apples, lemon

STEAMED BROCCOLI 6.00/person
fresh lemon, EVOO

CRISPY SWEET POTATO FRIES 6.00/person
harissa yogurt

BEVERAGE OPTIONS

CONSUMPTION BAR

*All Beverages are Based on Consumption and Added to the Final Bill
Restrictions can be applied to limit what your guests can order*

BEER AND WINE PACKAGE

*Two Hour Package of Draft Beer, House Red and White Wine, Soft Drinks, Juices & Bottled Water
30.00/Person*

ESSENTIALS BAR PACKAGE

*Two Hour Package of House Brand Cocktails, Draft Beers and House Red and White Wine,
Soft Drinks, Juices & Bottled Water
40.00/Person*

PREMIUM BAR PACKAGE

*Two Hour Package of Premium Brand Cocktails, Wines by the Glass, Draft and Bottled Beer,
Soft Drinks, Juices & Bottled Water
48.00/Person*

*Non-Alcoholic Beverage is Included in all Bar Packages
Bar Packages do not include Shots, Martini's or Redbull
Each Bar Package is based on up to 2 hours of service.
\$15 per person will be applied for any additional hour of beverage service
Bar Packages are Applicable to the Entire Group Guarantee*

*All non-exclusive reservations are subject to prevailing tax and 21% gratuity
All exclusive/full-venue buyouts are subject to prevailing tax and 23% gratuity*