

# *Rhythm Kitchen*

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**SEAFOOD & STEAKS**

6435 S. DECATUR BLVD.  
LAS VEGAS, NV 89118  
702-767-8438

## **BANQUET MENU**

## **PACKAGES**



# BANQUET ROOM PACKAGES

## FORMAL BANQUET:

Banquet Room for Four Hours

Linen in Choice of Color

Center Votive Candle

## WEDDING BANQUET:

Banquet Room for Four Hours

Double Linen in Choice of Color

Center Votive Candle

Champagne Toast

- Polyester Linen is Included in Packages, for Other Fabric Choices Custom Quotes Are Required.

# HORS D' OEUVRES

## LUMP 'BLEU CRAB' CAKE

Lump bleu crab mixed with seasonings, golden fried. Served with rémoulade sauce

## JUMBO SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce and lemon

## SPINACH AND ARTICHOKE DIP

Steamed spinach and artichokes topped with cheese

## SHRIMP BROCHETTE

Jumbo Shrimp wrapped in bacon and grilled

## RHYTHM KITCHEN OYSTERS

Gulf Coast oysters served with spinach and Cajun cheese sauce

## NEW ORLEANS FRIED OYSTERS

Gulf Coast oysters Southern fried in a cornmeal crust, with cocktail sauce

## OYSTERS ON THE HALF SHELL

Raw fresh shuck, served with cocktail sauce

## CHEESE ASSORTMENT

Imported cheese served with Gourmet Crackers and Grapes

## CRUDITÉS

Fresh Vegetable Assortment with Homemade Ranch Dip and Red Pepper Hummus Dip

## FRUIT ASSORTMENT

Fresh Seasonal Fruit served with Yogurt Dip and Chocolate Fondue Sauce

## LOUISIANA SEAFOOD GUMBO

Okra, Fish, Crab and Shrimp in a Cajun Soup

## SEAFOOD COBB SALAD

Crab, Shrimp, Carrots, Tomatoes, Bleu Cheese, Bacon and Egg Served on a Bed of Fresh Romaine

# ENTREES

## JAMBALAYA

Chicken and Andouille Sausage Sautéed with Onions and Peppers in a Spicy Cajun Sauce Served Over Rice or Pasta

## VEGETABLE CREOLE

Tomatoes, Peppers, Onions, and Spices in Traditional Creole Sauce Topped with Grilled Asparagus and Broccoli

## BLACKENED CHICKEN PASTA

Blackened Chicken Breast Tops a Bed of Pasta Swirls Tossed in a Creamy Cajun Cheese Sauce with Green Onions and Red Peppers; Can Substitute Chicken for Shrimp

## SHRIMP CREOLE

In a Traditional Creole Sauce Piquant Loaded with Tomatoes, Peppers, Onions and Spices Served Over Rice or Pasta; Can Substitute Chicken for Shrimp

## SHRIMP SCAMPI WITH LINGUINI

Shrimp Sautéed in Butter, Olive Oil, Garlic, and Lemon Covers Linguini and Spinach

## CATFISH FILLETS

Golden Fried in Southern Tradition Served with Tartar Sauce

## GULF SHRIMP

Gulf Coast Shrimp Hand Battered and Southern Fried

# FROM THE GRILL

## BLACKENED CHICKEN BREAST

Traditional Cajun Spices

## HALIBUT\*

With Burre Blanc

## CATFISH FILLETS

Golden Fried in Southern Tradition Served with Tartar Sauce

## BACON WRAPPED SHRIMP

With Green Peppers and Onions

## SALMON

With Creole Sauce Piquant

## LOBSTER TAIL\*

Baked, Served with Drawn Butter

## GULF SHRIMP

Gulf Coast Shrimp Hand Battered and Southern Fried

## FILET MIGNON\*\*

Scotty's Famous Compound Butter

## NEW YORK STRIP

Cajun Steak Sauce

All buffets require a minimum of 20 people

Guarantees for buffets are required to equal the total number of attending guests

All Steaks on Buffet Lines Will Be Prepared at Medium Temperature

\*Additional Charge to Be Determined By Market Price

\*\*Additional \$6.00 per person

# SIDE DISHES

BROCCOLI

ASPARAGUS

VEGETABLE MEDLEY

CAJUN RICE

RED BEANS & RICE

MASHED POTATOES

GARLIC ROASTED POTATOES

AU GRATIN POTATOES

COLESLAW

POTATO SALAD

# DESSERTS

**BANANAS FOSTER**

Bananas lightly sautéed in butter and a special dark rum sauce, over a scoop of vanilla ice cream  
Chef Required \$125.00

**CHEESECAKE**

Served with seasonal fruit

**BUILD YOUR OWN STRAWBERRY SHORTCAKE**

Pound cake topped with strawberries, vanilla ice cream and whipped cream

**BREAD PUDDING**

With bourbon sauce

# SIT-DOWN DINNER

## SOUTHERN BELL

### FIRST COURSE

Mixed Green Salad

### MAIN COURSE\*

Catfish Fillets

Coleslaw

Blackened Chicken Pasta

Fresh Homemade Breadsticks

### DESSERT

Cheesecake

## VIEUX CARRÉ

### FIRST COURSE

Caesar Salad

### MAIN COURSE\*

Blackened Chicken Breast

Vegetable Medley

Shrimp Jambalaya

### DESSERT

Bananas Foster

## BOURBON STREET

### FIRST COURSE

Caesar Salad

### MAIN COURSE\*

Shrimp Scampi or Grilled Shrimp

Top Sirloin\*\*

Garlic Roasted Potatoes

Asparagus

### DESSERT

Bananas Foster

## CROSS-RHYTHM

### FIRST COURSE

Spring Mix Salad with Spicy Cashew Vinaigrette

Or House-made Gumbo

### SECOND COURSE

Rhythm Kitchen Oysters

### MAIN COURSE\*

Filet Mignon

Cajun Grilled Scallops

Fresh Steamed Broccoli

Garlic Roasted Potatoes

### DESSERT

Bread Pudding

## JAZZ QUARTET

### FIRST COURSE

Seafood Cobb Salad

### SECOND COURSE

Cajun Grilled Scallops

For the Table

### MAIN COURSE

Filet Mignon and Shrimp Brochette

Asparagus

Garlic Roasted Potatoes

### DESSERT

Crème Brule with Fresh Berries

ADD LOBSTER TAIL TO ANY SIT - DOWN DINNER FOR MARKET PRICE

\*Main course is offered with a choice of two entrees,  
a pre-Order of Guest's choices required 14 days before event.

\*\*All Top Sirloin served Medium-Well.

RHYTHM KITCHEN IS PLEASED TO OFFER MANY OPTIONS TO MAKE YOUR EVENT EVERYTHING THAT YOU DREAM OF. YOU ARE WELCOME TO CHOOSE A PRE-SET DINNER OR BUFFET OR CREATE YOUR OWN. IF THERE ARE ITEMS THAT DO NOT APPEAR IN OUR MENU AND YOU WOULD LIKE TO INCLUDE THEM IN YOUR EVENT DO NOT HESITATE TO INQUIRE.

# BUFFETS

Lunch and Dinner buffets are served with your choice of Caesar or Side Salad, Fresh Bread Assortment and Traditional Accompaniments. Buffets will be available for a maximum of 2 hours service. All beverages are additional charge. Lunch buffets are available from 11:00 am to 3:00 pm, and Dinner buffets available from 3:00 pm to 10:00 pm.

## LUNCH 1

Two Entrees  
One Dessert

## LUNCH 2

One Hors d' Oeuvres  
Two from the Grill  
Two Side Dishes  
One Dessert

## LUNCH 3

Two Hors d' Oeuvres  
One Entrée  
One from the Grill  
Two Side Dishes  
Two Desserts

## DINNER 1

One Entrée  
One from the Grill  
Two Side Dishes  
One Dessert

## DINNER 2

One Hors d' Oeuvres  
One Entrée  
One from the Grill  
Two Side Dishes  
One Dessert

## DINNER 3

Two Hors d' Oeuvres  
Two Entrees  
One from the Grill  
Two Side Dishes  
Two Desserts

## ADD ON'S

From The Grill or Entrée for \$6.00 Per Person Per Item

# SPECIALTY BUFFETS

## **PRIME BUFFET**

Prime Rib Carving Station

Horseradish Sauce

Au Jus

Blackened Chicken Pasta

Spring Mix Salad with Dressing

Garlic Roasted Potatoes

Sautéed Asparagus

Bread Assortment

Bananas Foster

Chef Required \$125.00

## **MARDI GRAS BUFFET**

Caesar Salad

Blackened Chicken Pasta

Jambalaya

Catfish Fillets

Coleslaw

Bread Assortment

Bread Pudding

# RECOMMENDED VENDORS

## ENGLISH GARDENS FLORIST

4171 MARYLAND PKWY

702.740.4770

## CASHMAN BROTHERS FINE PHOTOGRAPHY

3580 Polaris Street #3

702.220.9506

## CAKE COUTURE LLC

702.985.6480

## SHANNICAKES

702.468.8265

[www.shannicakes.com](http://www.shannicakes.com)

## CELEBRATIONS BRIDAL

3131 South Jones Blvd

702.222.0507

[www.celebrationslvnv.com](http://www.celebrationslvnv.com)