



WE LOVE A GREAT PARTY.

Neiman Marcus

CATERING MENU

PRICES ARE SUBJECT TO 20% SERVICE CHARGE AND APPLICABLE LOCAL SALES TAX. DELIVERY CHARGE WHERE APPLICABLE.

TRADITIONAL

EGGS & BACON

Scrambled eggs, chives and cheddar, maple smoked bacon, breakfast potatoes **\$14**

CINNAMON FRENCH TOAST

Thick-sliced French bread scented with vanilla and nutmeg, maple syrup, scrambled eggs **\$14**

BUTTERMILK OR BLUEBERRY PANCAKES

Maple syrup, sweet whipped butter, berry compote, maple smoked bacon **\$14**

SOUTHWEST BREAKFAST QUESADILLA

Scrambled eggs, Monterey jack cheese, pico de gallo, avocado, maple smoked bacon, breakfast potatoes **\$16**

BREAKFAST BUFFET

SELECTION I

Scrambled eggs, maple smoked bacon, sausage links, breakfast potatoes, biscuits, sausage and gravy, sliced seasonal fruit, selection of breakfast pastries. **\$19**

SELECTION II

Eggs Benedict, lemon hollandaise, breakfast potatoes, maple smoked bacon, sausage links, cinnamon French toast, maple syrup, sliced seasonal fruit, selection of breakfast pastries. **\$24**

SELECTION III

Scrambled eggs with fresh chives and cheddar, buttermilk biscuits and gravy, maple smoked bacon, country sausage links, buttermilk pancakes, maple syrup, sliced seasonal fruit, breakfast cereals and house made granola. Plain and fruited yogurt, selection of breakfast pastries. **\$28**

BEVERAGES

Regular and decaffeinated coffee **\$4**

A selection of hot teas **\$4**

Fresh squeezed orange juice **\$4**

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BREAKFAST SANDWICH BITES

CROISSANT

Scrambled eggs, maple smoked bacon,
baby Swiss \$7

JALAPEÑO BISCUIT

Scrambled eggs, jalapeño jack cheese,
salsa, chorizo sausage \$7

BAGEL SANDWICH

Scrambled eggs, fresh chives, Monterey
jack cheese \$7

ADD SMOKED SALMON \$10

SEASONAL FRUIT \$5

BREAKFAST POTATOES \$5

CONTINENTAL BREAKFAST

NM COFFEE SERVICE

Regular and decaffeinated \$4

GO HEALTHY

Housemade granola, vanilla yogurt, seasonal fruit and berries,
oatmeal raisin muffins \$11

BREAKFAST PASTRIES

Assorted muffins, danish, bagels and cream cheese \$9

GRANOLA YOGURT PARFAIT

Fresh berries, vanilla bean yogurt \$6

NM BUNDLES

KICKSTARTER

Assorted mini muffins, scones, seasonal fruit skewers, two 2.2 liter
airpots of coffee SERVES 20 \$120

THE POWER PACK

Two dozen breakfast burritos with egg, bacon, potato, cheese,
and pico de gallo, two 2.2 liter airpots of coffee SERVES 20 \$150

BANQUET LUNCHEON

INCLUDES NM CHICKEN BROTH, POPOVERS AND STRAWBERRY BUTTER, HOUSE BREWED ICE TEA OR SODAS

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PLEASE SELECT ONE

ADD A CUP OF SOUP, A MIXED GREEN SALAD WITH BALSAMIC VINAIGRETTE, OR A CAESAR SALAD WITH FOCACCIA CROUTONS **\$7**

ENTREE SALAD

GRILLED SHRIMP & QUINOA SALAD

Mixed greens, avocado, grapefruit, almonds, hemp seed, goat cheese, pomegranate vinaigrette **\$28**

SEARED SALMON SALAD

Spinach, endive, almonds, quinoa, beets, oranges, citrus honey dressing **\$30**

FILET MIGNON & CAPRESE SALAD

Iceberg wedge, sliced tomatoes, fresh mozzarella, balsamic vinaigrette **\$30**

CHOPPED SALAD

Grilled chicken, tomatoes, mixed greens, artichokes, feta, olives, chickpeas, carrots, egg, balsamic vinaigrette. **\$22**

MANDARIN ORANGE SOUFFLÉ

NM chicken salad, seasonal fruit, today's sweet bread **\$22**

TRIO OF SALAD

Chicken, tuna pecan and fresh fruit salads served with a fruit muffin **\$22**

SALAD BOUQUET

Tomato basil caprese, scoop of chicken salad, Mediterranean Greek salad **\$24**

SOUTHWEST COBB

Ancho chile lime chicken breast, black beans, avocado, tomatoes, tortilla strips, jalapeño jack cheese, cilantro lime vinaigrette, pico de gallo **\$24**

GRILLED CHICKEN

Caesar salad, parmesan, creamy Caesar dressing **\$22**

BISTRO SALAD WITH ROASTED CHICKEN

Baby spinach, Granny Smith apples, sun-dried fruits, spiced pecans, blue cheese, light balsamic vinaigrette **\$22**

ASIAN CHICKEN SALAD

Edamame, napa, greens, crispy wontons, carrots, julienne peppers, sesame soy vinaigrette **\$23**

ENTREES

SAUTÉED SALMON FILET

Shiitake mushrooms, radicchio, green beans, roasted fingerling potatoes, herb salad, carrot vinaigrette **\$29**

FILET MIGNON

Filet mignon, truffled fries, sautéed garlic spinach, vegetables, demi-glace **\$32**

ROAST CHICKEN BREAST

Seasonal vegetables, crimini mushrooms, roasted garlic mashed potatoes, rosemary-dijon chicken jus **\$25**

CHICKEN PAILLARD MILANESE

Herb parmesan breaded chicken breast, Israeli couscous, mushrooms, baby carrots, tomato basil sauce, arugula, olive oil **\$25**

VEGETABLE RISOTTO

Artichokes, roasted garlic, ratatouille, Parmigiano Reggiano **\$21**

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BOX LUNCH SELECTION

TRADITIONAL "SHOE BOX" LUNCH

Choice of sandwich and side salad. Served with fresh seasonal fruit, chips, NM cookie, and a mint. **\$19 PER PERSON**

SANDWICHES

- Oven-roasted turkey with lettuce, tomato, Swiss, mayonnaise on whole wheat
- NM chicken salad on sourdough
- Black forest ham and cheddar on rye with spicy mustard
- Albacore tuna salad on whole wheat
- Grilled vegetables and hummus
- Tuna pecan

SIDE SALADS

- Pasta primavera
- Small Caesar
- Marinated roasted vegetables
- Mediterranean couscous

SUNSHINE BOX

A great idea for hospital patients, new parents, loved ones or for any special holiday. The tray is decoratively served in a Neiman Marcus box with fresh fruit, delicious Neiman Marcus sweets from our bakery, imported and domestic cheeses, freshly made chicken salad and gourmet sandwich and other Neiman Marcus treats. **\$65 SERVES 2**

DELI TRAYS

Selection of meats and cheeses: oven-roasted turkey breast, black forest ham, roast beef, Swiss, Monterey jack cheese, Wisconsin cheddar. Roasted new potato dill salad and classic Greek salad. NM cookies and bars. Sandwich condiments included with fresh breads, lettuce, tomato and appropriate spreads. **\$28 PER PERSON**

AFTERNOON TEA

A selection of finger sandwiches: smoked salmon with dill cream cheese; turkey, Swiss and sprouts; cucumber and boursin; and lemon dill egg mousse. Warm scones with marmalade and Devonshire cream, individual fruit tartlets, petit fours, cream puffs and fresh berries. Freshly brewed flavored teas **\$35**

15 PERSON MINIMUM

DESSERT

PLEASE ASK THE MANAGER FOR OUR SEASONAL DESSERT SELECTION.

HORS D'OEUVRES

MINIMUM OF 25 ITEMS OF EACH
\$3.5 PER SELECTED ITEM

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MEAT & POULTRY

WARM

- Cheeseburger sliders, secret sauce
- Steak empanadas, green chili, queso
- Ginger chicken cakes, panko crust, lime aioli
- Mediterranean lamb chops, chimichurri
- Pulled pork, mini sweet potato biscuits
- Mini Croque Monsieur or Madame
- Chicken ginger dumplings, Thai chili sauce
- Carne asada quesadillas, avocado crema
- Foie gras, challah toast, caramelized onion-fig jam

COLD

- Petite beef filet, chimichurri on garlic toast
- Chicken salad on pita toast rounds, lemon and oregano
- Prosciutto wrapped figs
- Red endive, Asian chop peanut chicken

VEGETABLE

WARM

- Flatbread pizza, fresh mozzarella, basil, roasted garlic and pine nuts
- Flatbread pizza, caramelized onion, goat cheese, wild mushrooms
- Tomato tartlets, olives, fontina
- Gorgonzola walnut tartlets
- Green chili and cheese empanadas
- Latkes with caramelized onion and sour cream
- Crispy asparagus cigars, phyllo, parmesan
- Triple grilled cheese and tomato soup shooters
- Caprese skewers, heirloom cherry tomatoes, mozzarella, basil oil
- Gougere filled with brie or fontina

COLD

- Endive spears, with ricotta, lemon zest, olive oil
- Caprese bruschetta
- Deviled eggs, classic style, micro greens

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HORS D'OEUVRES

MINIMUM OF 25 ITEMS OF EACH
\$4 PER SELECTED ITEM

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SEAFOOD

WARM

- New Orleans spicy crab cakes, spicy creole sauce
- Ginger scallion crab cakes, hot mustard sauce
- Shrimp corndog
- Seared truffle sea scallop, crispy potato cake, chives, lemon aioli
- Thai lobster cake, ginger soy mayonnaise
- Lobster corndog, grainy mustard sauce

COLD

- Lemon shrimp, toast points, tomato olive tapenade
- Poached jumbo shrimp, cocktail sauce
- Shrimp avocado tostadas
- Tuile cones filled with tuna tartare, Tobiko caviar and avocado
- Sesame tuile, smoked salmon tartar and Tobiko caviar or ginger tuna sashimi
- Mini filled popovers, salmon, dill, crème fraîche
- Smoked salmon, mascarpone cheese, potato crisps
- Tuna sashimi on wonton crisp

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BEVERAGES

HOURLY PACKAGES

50 PERSON MINIMUM

An Hourly Bar allows your guests to have unlimited consumption, while allowing the host to have an exact cost per person in advance. All Beverage Packages include beer, wine, sparkling wine, soft drinks and water.

AVAILABLE WHERE ALLOWED BY LAW

PRICE PER GUEST	3 HRS	4 HRS	5 HRS
PRESTIGE BRANDS	\$40	\$46	\$52
PREMIUM BRANDS	\$38	\$43	\$48
BEER, WINE AND SPARKLING WINE	\$30	\$34	\$38

HOSTED BAR PACKAGES

- House Chardonnay **\$47** BOTTLE
- House Sauvignon Blanc **\$47** BOTTLE
- House Cabernet Sauvignon **\$45** BOTTLE
- House Merlot **\$39** BOTTLE
- House Sparkling Wine **\$45** BOTTLE
- Domestic Beer **\$7** BOTTLE
- Imported Beer **\$7** BOTTLE
- Pepsi soft drinks **\$3** EACH
- Mineral and Still Water **\$6** BOTTLE

A hosted bar allows you, the host, to pay for exactly what is consumed.

	PER GLASS
PRESTIGE BRANDS	\$12
PREMIUM BRANDS	\$10

PRESTIGE BRANDS

- Belvedere Vodka
- Hendrick's Gin
- Sailor Jerry Spiced Rum
- Herradura Reposado Tequila
- Buffalo Trace Bourbon
- The Glenlivet Single Malt Scotch

PREMIUM BRANDS

- Absolut Vodka
- Ford's Gin
- Bacardi Silver Rum
- El Jimador Blanco Tequila
- Jack Daniel's
- Dewar's White Label Scotch

SIGNATURE COCKTAILS

\$14

BLOODY MARY

Absolut Peppar Vodka, house-seasonal tomato juice, traditional garnishes

ARANCIA SPRITZ

Aperol, prosecco, blood orange juice

VOJITO LAVENDER

Tito's Handmade Vodka, Combier Triple Sec, lime, lavender, fresh mint, soda

KENTUCKY SOUR

Buffalo Trace bourbon, fresh lemon sour, red wine topper

MULBERRY STREET

Ford's Gin, muddled and mixed berries, gloria ferrer brut, mint

PEAR DIVINE

Grey Goose La Poire, St. Germain Liqueur, lemon juice, sparkling wine

DARING YET DELICATE

Herradura Reposado Tequila, orange liqueur, blood orange, fresh lime juice

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DINNER

A LA CARTE

FIRST COURSE

PLEASE SELECT ONE

LOBSTER BISQUE

Hint of sherry \$8 / \$12

NM CAESAR SALAD

Romaine, house-made garlic crouton, parmesan, creamy Caesar dressing \$10

STEAKHOUSE SALAD

Baby iceberg wedge, sliced tomatoes, blue cheese, slivered red onion, balsamic vinaigrette \$9

ENDIVE AND MÂCHE SALAD WITH GRILLED SCALLOPS

Citrus, pistachios, Gorgonzola, lemon-olive oil vinaigrette \$18

ARUGULA SALAD

Parmesan, prosciutto ribbons, heirloom cherry tomatoes, creamy white balsamic vinaigrette \$14

GRAPEFRUIT AND LITTLE GEM SALAD

Avocado, Gorgonzola, crisp shallots, champagne vinaigrette \$14

SEARED DIVER SCALLOP

Lobster ravioli, fresh ricotta \$18

ENDIVE, ROCKET, AND BLUE CHEESE

Pancetta, toasted pumpkin seeds, apple cider vinaigrette \$15

WILD PACIFIC SHRIMP AND CRAB SALAD COCKTAIL

Avocado, watercress, endive tower \$18

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DINNER

INCLUDES NM POPOVER WITH STRAWBERRY BUTTER AND PETITE NM HOUSE SALAD: MESCULIN GREENS, SHAVED PARMESAN, ALMONDS, HEIRLOOM CHERRY TOMATOES, RADISH, BALSAMIC VINAIGRETTE

MAIN COURSE

PLEASE SELECT ONE

PAN-SEARED HALIBUT FILET

Crab "fried rice", asparagus and snow pea saute, lemon ginger butter **\$55**

SEARED FILET MIGNON

Broccolini, baby carrots, wild mushrooms, baby twice baked potatoes, red wine demi-glace **\$60**

PAN-SEARED NEW YORK SIRLOIN

Crispy Brussels sprouts, pancetta, fingerling rosemary potatoes, baby carrots, truffle mushroom demi-glace **\$60**

ROAST RACK OF LAMB

Potatoes au gratin, sautéed asparagus, wild mushrooms, lamb jus **\$55**

GRILLED FILET & LOBSTER SPINACH FONDUE

Grilled Shiitake mushrooms, whipped Yukon gold potatoes **\$65**

SEARED FILET MIGNON & LOBSTER RISOTTO

Cipollini onions, spinach, petite roasted baby vegetables, beef jus **\$65**

ROAST CHICKEN BREAST

Fig balsamic glaze, orzo, fresh thyme, oyster mushrooms, grilled broccolini, parmesan zest **\$32**

CHICKEN PAILLARD

Lemon parmesan mushroom risotto, citrus scented baby carrots, chicken jus **\$35**

CAULIFLOWER STEAK

Sautéed garlic spinach, gremolata **\$32**

PAN ROASTED SALMON FILET

Goat cheese and roasted fingerling potato fondue, shaved Brussels sprouts, crispy shallots, lemon tarragon oil **\$38**

SAUTÉED SALMON FILET

Roasted Brussels sprouts, farro and petite green beans, shallot lemon butter, crispy leeks **\$38**

DESSERT

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CATERING MENU

SERVICES TAILORED JUST FOR YOU.

Whether you're hosting a luncheon for the bride-to-be, entertaining VIPs, or celebrating with a backyard barbecue, call Neiman Marcus for all your catering needs. Our catering team can create anything from a hospitality tray filled with NM classics — chicken salad, popovers, our famous chocolate chip cookies — to a feast fit for a grand fête.

Reserve your nearest NM restaurant for private events such as breakfasts, luncheons, showers, special birthdays, graduations, bar and bat mitzvahs and weddings. Or if you prefer, we'll bring the food and the service staff to cater your at-home dinner party. You don't have enough china at home for 100? NM can arrange for all of the rentals. And, yes, we'll even do the dishes.

844-880-3600 OR CATERING@NEIMANMARCUS.COM

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