

# CATERING TO-GO MENU

For orders, please call  
Catering and Private  
Events Director, Sheena  
Pena at (702) 614-5007

A 72 hour notice is  
required for all orders

All food and beverage listed above  
are subject to 22% service charge  
and 8.375% state sales tax.

## SALADS

### ANTHEM SALAD \$30.00

Organic Mixed Greens, Dried  
Cranberries, Candied Pecans,  
Toasted Goat Cheese, Crispy  
Potato, House Balsamic

### CAESAR SALAD \$28.00

Chopped Romaine Hearts,  
Garlic Croutons, Shaved  
Parmesan, Roman Caesar  
Dressing

### CRUNCH SALAD \$30.00

Fried Farro, Chopped Mixed  
Greens, Broccoli Florets,  
Dried Cherries, Toasted  
Almonds, Pickled Red Onion,  
Avocado, Creamy Herb Yogurt  
Dressing

#### Add Ons:

Add Chicken \$12, Baby Shrimp \$16,  
Blackened Tuna \$22

## SLIDER PLATTERS

### CHILLED TUSCANO TURKEY SLIDERS \$40.00

Deli Turkey, Gouda, Pesto, Sundried Tomato, Compote, Brioche Slider  
Buns, House Fried Kettle Chips

### BEEF SLIDERS \$40.00

Angus Beef Patties, American Cheese, Pickle Slice, Brioche Slider Buns,  
House Fried Kettle Chips

## DESSERTS

### ASSORTED COOKIE & BROWNIE PLATTER \$32.00

One Dozen Cookies & One Dozen Brownies

### STRAWBERRY SHORTCAKE PLATTER \$35.00

Pound Cake Smothered with Strawberry Compote, Whipped Cream, and  
Fresh Berries



## COLD PLATTERS

### FRUIT PLATTER \$25.00

Watermelon, Cantaloupe,  
Honeydew, Pineapple, Fresh  
Berries

### CHARCUTERIE \$35.00

Salami, Soppressata, Imported  
and Domestic Cheeses,  
Pepperoncini, Cherry Poppers,  
Kalamata Olives, Assorted  
Crackers