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FAMILY STYLE Menu: The following selections will be attractively presented and shared Family style from the center of each table. All selections are to be ordered in advance by the host.

APPETIZERS
(Choice of Two)

Veggie Empanadas

Spinach, Roasted Corn & Peppers Filled Pastry with Jalapeño Queso

Oxtail Empanadas

Braised Oxtail, Jalapeño & Scallion Filled Pastry Served With a Harissa Lime Sauce.

Spicy Chorizo Empanadas

Spicy Spanish Chorizo Filled Pastry with a Harissa Lime Sauce

Devils in a Horseback

Goat cheese and almond stuffed dates wrapped in bacon on romesco sauce

Chicken Meatballs

Served with jalapeno cilantro pesto and shaved parmesan

In the Gnudi

Baked ricotta truffled fig jam, roasted almonds. & cranberry batard

Fred and Mark's Croquettes

Crispy Fried Mac & Cheese Croquettes with Tomato Bacon Jam & Sriracha Aioli

Al Pastor

3 Slow Roasted Pork, Green Chile Tomatillo Salsa, Caramelized Pineapple & Cilantro Scallion Tacos

Asada

3 Marinated Skirt Steak, Cilantro Chimichurri, Lime & Pico De Gallo Tacos

Firecracker Shrimp

3 Spicy Shrimp, Charred Mango Salsa, Crispy Cabbage & Pomegranate Molasses Tacos

The Veg

3 Roasted Pasilla, Grilled Corn, Cotija, Caramelized Mushrooms and Onions, Cabbage and Crema Tacos

SALADS
(Choice of One)

Therapy Signature Salad

Watermelon Radish, Apples, Candied Walnuts & Blue Cheese, Tossed in a White Balsamic Vinaigrette.

The Caesar

Grana Padano, Black Pepper Dressing & Garlic Parmesan Croutons

Qui-Ka Salad

Russian Red Kale, Quinoa, Dried Apricots, Dried Cherries, Candied Pecans, Goat Cheese & Bacon With Champagne Vinaigrette

ENTREES

Choice of Two @\$ 45.00

++ per person

Choice of Three @\$ 55.00

++ per person

Trout Almandine (option of snapper)

Rainbow trout, haricot vert, almonds, brown butter & lemon

Scottish Salmon

Confit heirloom cherry tomato, fine herb pesto & asparagus

Sliced chimichurri steak

Angus beef, charred scallion chimichurri & fried onion strings

Chick in the Brick

10 oz Chicken Breast Pan Roasted under a Brick Served on a Red Bliss Turnip Mash with Roasted Carrots & a Sweet Onion Gravy

Pasta Primavera

Fresh seasonal vegetables & linguine tossed in a white wine butter sauce &

CHEFS VEGETARIAN ENTREE

Duroc Chop

14oz Bone In Duroc Pork Chop, Apple Jam, Red Potato Mustard Mash & Roasted Jus

Snap Out of It

Linguine Pasta Served with Red Snapper, Shrimp and Crab Tossed in a Red Sauce Topped with Grana Padano, Fine Herbs and French Baguette

Speechless

Braised & Thinly Sliced Marinated Lengua, Cooked in a House Made Korean Style Sauce piled on a Bed of Crispy Rice & Rice Noodles (Event Winner)

Smarty Pants

* Creamy Sweetbread & Cremini Mushrooms Filled Puffy Pastry Topped with Sautéed Arugula, Quail Egg Yolk, Parmesan Crisp & Balsamic Glaze (Event Winner)

Love Affair Filet & Foie

8 oz Filet Mignon Served with Winter Mash (Celery Root, Parsnip, Turnip and Red Potato) and Topped with Foie Butter, Wild Cherry Serrano Glaze and Micro Watercress (Add \$10.00 ++ per person)

Concerto Tofu

Blackened Tofu, Rubbed on Paprika, Cumin and Spices Served with Stuffed Cremini Mushrooms, Trumpet Mushrooms and Cipollini Onions with Veggies and Spices Jus

SIDES

(Choice of Two)

Charred Brussels

Crispy Brussels Sprouts Tossed with Butter, Roasted Cashews, Whole Grain Mustard & Parmesan

Assorted Seasonal Vegetables

Loaded Mash

Scallion, White Cheddar, Red Potato Mash & Crispy Bacon

Parmesan Truffle Fries

White Truffle & Chive

French Fries

Mashed Potatoes

Sweet Mashed Potatoes

Plantains

Red Potato Mustard Mash

Linguine

White Rice

House Made Potato Chips

Tortilla Chips

DESSERT

(Choice of Two)

Campfire S'mores

Semi Sweet Chocolate, Brown Butter, Graham Cracker, Caramel & Charred Marshmallow

Crumbled Carrot Cake

House Made Carrot Cake, Brown Sugar Gelato & Vanilla Cream Cheese Frosting

My 3 Best Friends

Triple Decker Waffle: Brown Sugar Gelato, Peanut Butter, Chocolate, Strawberry Sauce, Cashews, Graham Cracker, Fresh Fruit and Chantilly Cream.

Anne & Jerry

Homemade Cherry & Apple Filled Pot Baked with a Dutch Crumble Served with Brown Sugar Gelato & Wild Cherry Serrano Chocolate Sauce

Seasonal Sorbet or Assorted Fruit

**++PLUS 8.15% TAX AND
22% GRATUITY**

THERAPY_LV :



Bar Service

Optional:

- Host Sponsored Open Bar 2-hour @\$45.00++ per person
- Host Sponsored Consumption Bar at prevailing prices as listed on the current Beer, wine Sangria and Cocktail menus.
- Customized beverage menu available

To be charged to the Host Credit Card on file.

Cash Bar available

Dinner Wine Service available.

Miscellaneous & Equipment Required:

Special decoration, table settings, private bar and bartender, etc.

TERMS & CONDITIONS:

The final Banquet Event Order must be signed by the client event coordinator and returned to Therapy Sales Department with their approval in writing within seven (7) days of receipt.

The Banquet Event Order is a binding agreement. Therapy management reserves the right to change your location in the restaurant assignment at will at our discretion based on the total number of your guaranteed attendance. If cancellation should occur within thirty (30) days of your event, full estimated charges will be due.

DEPOSIT

A deposit is required to hold the date of the event. This deposit is non-refundable. . All deposits are deducted from the final payment amount. Acceptable forms of payments are Visa, and MasterCard.

FINAL PAYMENT

Final Payment for your event is due seven (7) days prior to your event date and any additional charges that incur the day of the event will be charged to the credit card on file for all events.

FINAL GUEST COUNT

Your guaranteed number of guests will be required seven (7) business days prior to your event; should we not hear from you by seven (7) days, the expected attendance will be considered the guarantee. Your final billing will be based on your guaranteed number of attendees, or actual attendance, whichever is greater.

Therapy.

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