



SPECIAL EVENT MENUS

201 N. 3RD ST, LAS VEGAS, NV 89101

Located on 3rd st across from the Downtown Grand Hotel & Casino

702.719.5100

DOWNTOWNGRAND.COM

February 2024





TRIPLE GEORGE GRILL SPECIALTY MENUS



Capacities

PRIVATE DINING ROOM SIDE BAR

40 PEOPLE

PRIVATE DINNING ROOM 2

60 PEOPLE

PATIO

40 PEOPLE

TOTAL BUY OUT

230 PEOPLE

Hours & Location

LUNCH HOURS

11AM-3PM

DINNER HOURS

4PM-CLOSE

201 N 3rd St #120, Las Vegas, NV 89101



TRIPLE GEORGE GRILL SPECIALTY MENUS

STARTERS

Customize your party's experience

CHEESE & CHARCUTERIE BOARD | \$150 | 15 people
assortment of cheeses | cured meats | crackers |
olives | nuts

HUMMUS PLATTER VG | \$75 | 15 people
pita wedges | carrot | cucumber | cherry tomatoes

CRUDITÉ STATION VG | GF | \$110 | 15 people
baby carrots | english cucumbers | asparagus |
tomatoes | broccoli | cauliflower | garlic ranch dip

APPETIZERS

Choice of three: \$18 per person one hour

Choice of five: \$26 per person one hour

PROSCIUTTO-WRAPPED MELON GF
melon slices | thin prosciutto slices

CROSTINI WITH GOAT CHEESE AND HONEY VG
baguette slices | creamy goat cheese | drizzle of honey

CRAB CAKES
mini crab cakes | zesty aioli or tartar sauce

CEVICHE SHOOTERS GF
small glasses filled with fresh ceviche
shrimp, fish, or scallops

COCONUT SHRIMP
battered & fried shrimp | sweet & tangy dipping sauce

SALMON CROSTINI
smoked salmon | toasted baguette | cream cheese |
capers | dill

MUSHROOMS STUFFED CRAB
mushrooms | baked crab mixture

CRANBERRY BRIE BITES VG
phyllo cups | brie cheese | cranberry sauce

LEMON GARLIC SHRIMP SKEWERS GF
grilled shrimp skewers | lemon | garlic | herbs

TERIYAKI BEEF SKEWERS
grilled beef skewers | teriyaki sauce | green onions



AVOCADO EGG ROLLS VG
crispy egg rolls | avocado | sundried tomato |
red onion | corn

CAPRESE SKEWERS GF
fresh mozzarella | cherry tomatoes | basil leaves
drizzled with balsamic glaze

BRUSCHETTA VG
toasted bread | diced tomatoes | garlic | basil | olive oil

SHRIMP COCKTAIL
chilled shrimp | tangy cocktail sauce

SPANAKOPITA BITES GF
phyllo pastry | spinach and feta cheese

CHICKEN SATAY SKEWERS
grilled chicken skewers | peanut dipping sauce

SMOKED SALMON CANAPÉS
cream cheese | smoked salmon | rye or pumpernickel

CUCUMBER BITES GF
cucumber | herbed cream cheese | smoked salmon

ENTRÉES

6 OZ. ROASTED LOBSTER TAIL | \$35 per person

4 SEARED JUMBO SHRIMP | \$20 per person

2 NIGERIAN TIGER PRAWNS | \$26 per person

ENHANCEMENTS

Add to each entrée

CALAMARI | \$8 per person | garlic aioli | marinara

ITALIAN MEATBALLS | \$6 per person

Pricing is subject to a 22% service charge and 8.375% state sales tax



LUNCH MENUS



TRIPLE GEORGE GRILL SPECIALTY MENUS



The Joey

\$32 per person

1ST COURSE

Host pre-selects 2 options

HOUSE SALAD ^{GF} | cucumbers | onions | tomatoes | balsamic vinaigrette

CAESAR SALAD | parmesan cheese | herb croutons

CLAM CHOWDER

2ND COURSE

Choice of

GEORGE'S PATTY MELT* | 10oz prime beef patty | caramelized red onions | melted swiss cheese | george's signature sauce | toasted marble rye

TURKEY CLUB | bacon | tomato | lettuce | red onion | roasted garlic mayo

FISH TACOS | seared cod | jalapeño | cabbage slaw | mango salsa | cilantro lime aioli | avocado cream |

Served with french fries

DESSERT COURSE

CHEESECAKE | bruléed cheesecake | fresh strawberries

*Can substitute for vegan impossible burger. Non-alcoholic beverages included (with exception of bottled water and specialty coffee drinks)
Pricing is subject to a 22% service charge and 8.375% state sales tax



TRIPLE GEORGE GRILL SPECIALTY MENUS



The Sammy

\$55 per person

1ST COURSE

Host pre-selects 2 options

HOUSE SALAD ^{GF} | cucumbers | onions | tomatoes | balsamic vinagrette

CAESAR SALAD | parmesan cheese | herb croutons

CLAM CHOWDER

2ND COURSE

Host pre-selects 3 options

MARY'S ORGANIC ROASTED CHICKEN | herb marinated chicken jus | mushroom risotto

8OZ NEW YORK STEAK* ^{GF} | mashed potatoes | seasonal vegetables

SEARED SALMON | wild rice blend | seasonal vegetables

EGGPLANT CANNELLONI ^V | crispy filled eggplant | whipped potatoes | sautéed vegetable | marinara sauce

DESSERT COURSE

Served family style

CHEESECAKE | brûlée cheesecake | fresh strawberries

*All steaks will be cooked medium. Non-alcoholic beverages included (with exception of bottled water and specialty coffee drinks).
Pricing is subject to a 22% service charge and 8.375% state sales tax.



TRIPLE GEORGE GRILL SPECIALTY MENUS



Lunch Buffet

\$55 per person

APPETIZERS

SHRIMP CEVICHE **GF**

chilled shrimp | lime and cilantro sauce

CAPRESE **GF | VG**

mozzarella | cherry tomatoes | basil | drizzled with balsamic glaze

CAESAR SALAD

romaine lettuce | croutons | parmesan cheese

ENTRÉES

SLICED SIRLOIN STEAK **GF**

tender slices of sirloin steak | au ju sauce

GRILLED SALMON FILLETS **GF**

salmon fillets | lemon beurre blanc sauce

SIDES

GARLIC MASHED POTATOES

STEAMED BROCCOLI WITH LEMON BUTTER **GF | VG**

fresh broccoli | drizzled with lemon butter

DESSERT

HOMEMADE TIRAMISU

CHEESECAKE | bruléed cheesecake | fresh strawberries

ASSORTED COOKIES

Buffet includes Georges Sourdough Bread and Butter, Soft Drinks, Iced Tea and Lemonade, Coffee.



DINNER MENUS



TRIPLE GEORGE GRILL SPECIALTY MENUS



The George

\$79 per person

1ST COURSE

Host pre-selects 2 options

WEDGE SALAD **GF** | red onions | radish | balsamic dressing | cucumbers

CAESAR SALAD | croutons | parmesan | caesar dressing

CLAM CHOWDER

2ND COURSE

Host pre-selects 3 options

8OZ FILET* **GF** | garlic butter

14OZ NEW YORK STEAK* **GF** | garlic butter

MARY'S ORGANIC ROASTED CHICKEN | herb marinated chicken jus | mushroom risotto

SEARED ATLANTIC SALMON **GF** | lemon beurre blanc

Served family style

SEASONAL MARKET VEGETABLES **GF | VG** | YUKON MASHED POTATOES **VG**

ENHANCEMENTS

Add to each entrée

CALAMARI | \$8 per person | garlic aioli | marinara

ITALIAN MEATBALLS | \$6 per person

DESSERT COURSE

Served family style

HOUSEMADE TIRAMISU

CHEESECAKE | bruléed cheesecake | fresh strawberries

*All steaks will be cooked medium. Non-alcoholic beverages included (with exception of bottled water and specialty coffee drinks). Pricing is subject to a 22% service charge and 8.375% state sales tax.



TRIPLE GEORGE GRILL SPECIALTY MENUS



The Frank

\$109 per person

APPETIZER

Served family style

MOZZARELLA TRIO **GF** | CRAB CAKES

1ST COURSE

Host pre-selects 2 options

WEDGE SALAD | CAESAR SALAD | CLAM CHOWDER

2ND COURSE

Host pre-selects 3 options

22OZ RIBEYE STEAK* **GF** | creekstone

8 OZ FILET MIGNON* **GF** | garlic butter

MARY'S ORGANIC ROASTED CHICKEN | herb marinated chicken jus | mushroom risotto

SEARED ATLANTIC SALMON **GF** | lemon beurre blanc

EGGPLANT CANNELLONI **GF | V** | crispy filled eggplant | whipped potatoes | sautéed vegetable | marinara sauce

Served family style

SEASONAL MARKET VEGETABLES **GF | VG** | MASHED POTATOES **VG** | WHITE CHEDDAR MAC & CHEESE **VG**

ENHANCEMENTS

Add to each entrée

CALAMARI | \$8 per person | garlic aioli | marinara

ITALIAN MEATBALLS | \$6 per person

DESSERT COURSE

Served family style

HOUSEMADE TIRAMISU

CHEESECAKE | bruleed cheesecake | fresh strawberries

*All steaks will be cooked medium. Non-alcoholic beverages included (with exception of bottled water and specialty coffee drinks). Pricing is subject to a 22% service charge and 8.375% state sales tax.



TRIPLE GEORGE GRILL SPECIALTY MENUS



Dinner Buffet

\$135 per person

APPETIZER

NEW ENGLAND CLAM CHOWDER

JUMBO SHRIMP COCKTAIL **GF** | chilled jumbo shrimp | cocktail sauce

PROSCIUTTO ASPARAGUS **GF** | asparagus spears | crispy prosciutto

CLASSIC WEDGE SALAD **GF** | iceberg lettuce wedge | blue cheese dressing | bacon | tomatoes

ENTRÉES

PRIME RIB ROAST | prime rib roast | au jus | horseradish sauce

CRISPY TRUFFLE CHICKEN | roasted bone-in Mary's organic chicken | truffle honey glaze

GRILLED SALMON FILLETS **GF** | salmon fillets | lemon beurre blanc sauce

SIDES

GARLIC WHIPPED POTATOES

BROCCOLINI | lemon butter

BUTTER MUSHROOMS | garlic butter sauce

DESSERTS

CLASSIC NEW YORK-STYLE CHEESECAKE

CRÈME BRÛLÉE

TIRAMISU

Buffet includes Georges Sourdough Bread and Butter, Soft Drinks, Iced Tea and Lemonade, Coffee.



BAR MENUS



House Brands Packages

1 Hour | \$25 per person

2 Hours | \$40 per person

On Consumption | \$14 per drink

Private Bartender | \$150 for 2 hours

DRAFT BEER AND BOTTLED BEER

DOMESTIC SELECTIONS

HOUSE WINE

CABERNET | MERLOT | CHARDONNAY | SAUVIGNON BLANC | MOSCATO DI ASTI

NON-ALCOHOLIC BEVERAGES

SODA | JUICES | LEMONADE | ICED TEA | SELECTIONS OF HOT TEA | COFFEE

HOUSE LIQUOR SELECTIONS

Includes your choice of

VODKA

NEW AMSTERDAM

GIN

NEW AMSTERDAM

RUM

BACARDI SILVER

TEQUILA

MONTE ALBAN

WHISKEY

JAMESON

SCOTCH

DEWARS WHITE LABEL

WHITE WINE

CHARDONNAY: SILVER PEAK | PINOT GRIGIO: MASO CANALLI | REISLING: 99 VINES

RED WINE

MERLOT: COLUMBIA | CABERNET: HAHN

Liquor shots or shooters are not available

Pricing is subject to a 22% service charge and 8.375% state sales tax

Premium Brands Packages

1 Hour | \$32 per person

2 Hours | \$45 per person

On Consumption | \$16 per drink

Private Bartender | \$150 for 2 hours

The Call Brands Package includes the House Brands Package plus the following:

DRAFT BEER AND BOTTLED BEER

DOMESTIC SELECTIONS

HOUSE WINE

CABERNET | MERLOT | CHARDONNAY | SAUVIGNON BLANC | MOSCATO DI ASTI |
PINOT GRIGIO | RIESLING | PINOT NOIR

NON-ALCOHOLIC BEVERAGES

SODA | JUICES | LEMONADE | ICED TEA | SELECTIONS OF HOT TEA | COFFEE | VIRGIN COCKTAILS

HOUSE LIQUOR SELECTIONS

Includes your choice of

VODKA

ABSOLUT | KETEL ONE

GIN

TANQUERAY | HENDRICKS

RUM

CAPTAIN MORGAN | BARBANCOURT

TEQUILA

PATRON SILVER | CASA AMIGOS BLANCO

WHISKEY

MAKERS MARK | JACK DANIELS

SCOTCH

GREAT KING | JW RED

WHITE WINE

CHARDONNAY: SILVER PEAK | SAUV. BLANC: WHITEHAVEN | RIESLING: 99 VINES

RED WINE

MERLOT: MILLBRANDT | PINOT NOIR: EDNA VALLEY | CABERNET: HAHN

Liquor shots or shooters are not available

Pricing is subject to a 22% service charge and 8.375% state sales tax



Ultimate Brands Packages

1 Hour | \$40 per person

2 Hours | \$55 per person

On Consumption | \$18 per drink

Private Bartender | \$150 for 2 hours

The Ultimate Brands Package includes the House & Call Brands Packages plus the following:

DRAFT BEER AND BOTTLED BEER

DOMESTIC SELECTIONS

HOUSE WINE

CABERNET | MERLOT | CHARDONNAY | SAUVIGNON BLANC | MOSCATO DI ASTI |
PINOT GRIGIO | RIESLING | PINOT NOIR

NON-ALCOHOLIC BEVERAGES

SODA | JUICES | LEMONADE | ICED TEA | SELECTIONS OF HOT TEA | COFFEE | VIRGIN COCKTAILS

HOUSE LIQUOR SELECTIONS

Includes your choice of

VODKA

GREY GOOSE | BELVEDERE

GIN

TANQUERAY 10 | AVIATION

RUM

MYERS | CAPTAIN MORGAN

TEQUILA

REVEL BLANCO | PATRON ANEJO

WHISKEY

CROWN ROYAL | BULLEIT

SCOTCH

JW BLACK | DALMORE 12YR

WHITE WINE

CHARDONNAY: TALBOTT "KALI HART" | SAUV. BLANC: WHITEHAVEN | REISLING: 99 VINES

ROSE

ROSE: NOLA GRACE

RED WINE

MERLOT: MILLBRANDT | PINOT NOIR: J VINEYARDS | MALBEC: GASCON
CABERNET: JUGGERNAUT "HILLSIDE" | ZINFANDEL: KLINKER BRICK "OLD VINE"

Liquor shots or shooters are not available

Pricing is subject to a 22% service charge and 8.375% state sales tax

Martini Packages

2 Hours | House Liquor | \$35 per person

2 Hours | Call Liquor | \$40 per person

2 Hours | Ultimate Liquor | \$45 per person

On Consumption | \$16 per drink

Private Bartender | \$150 for 2 hours

MARTINIS

COSMOPOLITAN

LEMON DROP

ESPRESSO

APPLETINI

CHOCOLATE

CLASSIC DIRTY

Champagne Toast

ASTORIA PROSECCO | \$12 per person

