

EST. 2007

• OFF THE STRIP •

BISTRO & BAR

Las Vegas, Nevada



702-580-0080 • EMAIL MAGGIE@OFFTHESTRIPLINQ.COM • IN LINQ PROMENADE

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It's not an easy task to provide an Off The Strip feel to an On The Strip restaurant. But that's what we do! Our bar and bistro is cozy yet classy and we know how to throw events. Our 2nd level private dining room has it's own private bar, an elevator to the top and can be expanded or divided in to two private areas depending on your party size and type. Whether you are organizing a wedding reception, business presentation, holiday soiree or corporate party we will personalize your event and provide a dedicated planner to guide you through the process.

Main Floor Dining Room

Seating for up to 150 / 200 for cocktails

2nd Floor Dining Room

Seating for up to 82 / 200 for cocktails

Private Dining Rooms

3 rooms / Seating for up to 48 / 50 for cocktails
(can be expanded or divided)

Restaurant Hours

Open 24hrs / 7 days a week

Contact

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Cocktail Reception Selections

Cold Hors D'ouvres

(Priced per piece, 25 piece minimum)

Jumbo Prawns w/ kicked up cocktail sauce 6

Oysters w/ mignonette 4

Garlic Tomato and Basil Bruschetta 4

Snow Crab Claws w/ spicy marinara 5

Citrus Wasabi Tuna tartar 6

Hot Hors D'ouvres

Rolled Sirloin with asparagus 4

Sweet Chili & Bacon Prawns 4

Tenderloin Medallions of Beef 5

Wagyu Beef Sliders 4

Fried Chicken Sliders 3

Our Famous Meatballs 3

Cold Displays (serves 20 to 25)

Caesar Salad 200

baby romaine, croutons, parmesan cheese

Imported and Domestic Cheese 350

various selections from around the world, artisan breads and crackers

Greek Mezze 250

hummus, pita, olives, vegetables, feta, tzatziki

Caprese Salad 360

tomato, basil, mozzarella, balsamic glaze, olive oil

Vegetable Crudité w/ Boursin Cheese Dip 225

fresh favorites and seasonal selections

Assorted Seafood & Oyster Selections MP

Oysters, crab legs, clams, claws, mussels, seasonal offerings, etc.

*All pricing subject to 8.15% tax and 23% service fee

Hot Displays (serves 20 to 25)

Sliders 200

your choice of beef, chicken, or pork, served with french fries

Meatballs 225

We're known for them, served with spicy marinara and parmesan cheese

Mini Chicago Dogs 180

served with mustard, onion, tomato, pickle, peppers

Spicy Shrimp 250

fried to perfection with a trio of specialty dips

Chicken Strips 200

Plain or buffalo style, served with blue cheese and ranch dip

Mini Egg Plant Parm 250

Crispy eggplant layered with marinara and parmesan cheese

Chicken Wings 200

bbq, buffalo, or sweet and tangy served with blue cheese and ranch dip

Fried Calamari 250

served with spicy marinara

Snacks (serves 20 to 25)

Potato Chips 50

w/ onion dip

Tortilla Chips 50

w/ pico de gallo

Pita Chips 100

w/ hummus dip

Truffle Parmesan Fries 75

Sweet Displays (serves 20 to 25)

Cheesecake 165

assemble your favorite flavors: strawberry, mixed berry, chocolate, granola
chocolate shavings, whipped cream, berry puree

Seasonal Sliced Fruit 250

selection of seasonal sliced fruits, melons and berries
honey yogurt dip

Happy Ending 250

variety of cookies, cupcakes, mini cheesecakes and brownies

*All pricing subject to 8.15% tax and 23% service fee

Action Station (minimum 30ppl)

South of the Border

chicken, pork, or beef tacos, grilled peppers and onions, flour and corn tortillas
lettuce, lime, sour cream, guacamole, chilled salsa verde, pico de gallo
\$16 per person

Pasta Italiano

chef attendant will prepare your choice of:
pasta- penne or spaghetti / sauces- marinara, vodka, pesto / toppings and herbs
\$16 per person*

Slider

Make your sliders how you want to. Choose from beef, fried chicken, and pulled pork. Sweet roll or a potato roll. Then top it off with your favorite toppings and sauces.
\$14 per person

Prime Rib of Beef

Chef attendant will carve for you and your guests.
Accompanied by: Rosemary fingerling Potatoes / Horseradish Cream, Natural Jus, assorted breads and rolls
\$20 per person*

Leg of Lamb

Chef attendant will carve for you and your guests.
Accompanied by: Wild Rice Pilaf, Woodland Wild Mushroom Ragout, mint pesto / assorted breads and rolls
\$20 per person

Meatball

Our Famous Meatballs, Turkey Meatballs, Vegetarian Balls
Marinara, Alfredo, Pasta, Fresh herbs, Parmesan Cheese, Famous Garlic Bread
\$14 per person

Grilled Cheese

Grilled cheese sandwich made to order w/ assorted artisanal breads
Assortment of cheeses
Tomatoes, Bacon, Ham, Onions, Mushrooms, peppers
\$13 per person

Composed grain salad

Cous cous, quinoa, faro / assorted vegetable greens, sundried tomatoes, onions, peppers, shallots
Raspberry, citrus lemon, maple vinaigrette,
\$13 per person

*Requires a chef attendant

*All pricing subject to 8.15% tax and 23% service fee

Hardwood Menu (plated)

Our Famous Garlic Bread

Starters

(choose one in advance)

Cream of Mushroom Bisque

Herbs and Truffle Essence

Roast Tomato Soup

essence of basil

or

Garden Green Salad

Balsamic dressing
parmesan cheese

Caesar Salad

Entrees

Specialty Signature Pasta

Rigatoni ala Vodka

or

Roast Chicken

Roast potatoes with grilled squash

or

Cajun Rib Eye Steak

Rosemary - Garlic Basted with Horseradish Herb Butter, Mashed Potatoes & Seasonal Vegetables

or

Grilled Atlantic Salmon

Grilled asparagus with Fingerling Potatoes and Lemon vinaigrette

Desserts

Al's Cheesecake

Coffee and Tea Station

\$60 per person ++

Add a wine pairing for \$40 per person ++

*All pricing subject to 8.15% tax and 23% service fee

Blackboard Menu (plated)

Starters

(choose one in advance)

Fried Calamari

fried cherry peppers, spicy tomato sauce, grilled lemon
or

Baked Chicken Wings

ranch dressing

Add a Caesar Salad course for \$9 per person ++

Entrees

(choose one)

Beef Stroganoff

tender beef, mushrooms, fettucini, creamy mushroom sauce
or

Roast Chicken Breast

roast spaghetti squash, garbanzo beans, thyme dressing
or

Spaghetti Marinara with Meatballs

roasted sweet peppers, parmesan sauce

Desserts

Chef's Choice of Assorted Desserts

\$50 per person ++

*All pricing subject to 8.15% tax and 23% service fee

Brick Menu (plated)

Our Famous Garlic Bread

Starters

(choose one in advance)

Fire Roasted Pepper Veloute

with Goat Cheese Crumble

or

Roasted Red and Yellow Beet Salad

sliced fennel, mango, goat cheese, frisee, toasted hazelnuts

or

Wild Mediterranean Salad

Quinoa, Kale

Entrees

Pan Seared Halibut

Orange fennel scented Cous Cous Salad with Citrus Cream Reduction

or

Organic Free Range Chicken

Roasted Hericot Vert, Parmesan potato puree

or

10oz Filet of Beef

Celeriac root puree, wild mushroom mélange, Béarnaise Sauce

Desserts

Al's Cheesecake

or

Family Style Dessert Platter

Mini cheesecakes, brownies, cookies

Coffee and Tea Station

\$75 per person ++

Add a wine pairing for \$40 per person ++

*All pricing subject to 8.15% tax and 23% service fee

Chalkboard Menu (plated)

Starters

(choose one in advance)

Rolled NY Strip with Asparagus

black angus beef, provolone, basil, sundried tomato, marsala mushroom sauce
or

Sweet Chili & Bacon Prawns

bacon wrapped prawns, thai sweet chili glaze, Asian slaw

Salad

Kale w/Hearts of Palm

sliced kale, hearts of palm, toasted almonds, raisins, lemon honey dressing
or

Garbage Salad

mixed greens, salami, provolone, capers, hearts of palm, cherry peppers, mushrooms,
bleu cheese, feta, olives, shrimp, balsamic dressing

Entrees

(choose one)

Grilled Salmon

asparagus, fingerling potatoes, tomato olive relish
or

Penne Pasta

penne vodka sauce or Bolognese, parmesan cheese
or

Beef Stroganoff

tender beef, mushrooms, fettucini, creamy mushroom sauce
or

Chicken Parmigiana

Breaded chicken breast, parmesan, spaghetti marinara

Desserts

Chef's Choice of Assorted Desserts

\$85 per person ++

*All pricing subject to 8.15% tax and 23% service fee

Highlands Buffet Package (30 Guest Minimum)

Composed

Grilled Asparagus with Shaved Parmesan and Toasted Hazelnuts
Tomato Salad with Red Onion and Basil Leaves
Penne Pasta Salad with Grilled Onion and Sweet Peppers
Gulf Shrimp Cocktail with Celery Salad and Spicy Cocktail Sauce
Fingerling Potato Salad with Grain Mustard, Smoked Bacon and Sour Cream

Fresh

Baby Romaine Lettuce, Organic Field Greens & Baby Arugula
Parmesan Curls, Croutons, Carrots, Cherry Tomatoes, Bacon, Roast Sweet Peppers, Marinated Olives,
Red Radish, Cucumbers, Pickled Peppers

Dressings

Balsamic, Caesar, Ranch, Blue Cheese

Soup

Fire Roasted Tomato Soup
Artisan Soft and Hard Rolls
Creamery Butter

Hot (choose two)

Smashed Red Potatoes with Sweet Roast Garlic
Corn on the Cob with Vermont Butter and Sea Salt
Truffle Macaroni and Cheese
Grilled Salmon Fillet with Seasonal Grilled Vegetables
Roast Chicken with Grilled Squash
Hickory Glazed Virginia Ham with Mustard Cream
Grilled New York Strip with Green Peppercorn Sauce

Desserts

Al's cheesecake with assorted topping selections
Assorted Cookies and Brownies

Coffee and Tea Station

\$80 per person ++

*All pricing subject to 8.15% tax and 23% service fee

Linq Buffet Package (30 Guest Minimum)

Composed

Macaroni Pasta Salad with Sweet Onions and Peppers
Heirloom Tomato Salad with Basil Leaves and Balsamic Glaze
Tomato, White Bean and Kale Bruschetta
Antipasti of Grilled Vegetables, Feta and Extra virgin Olive Oil
Braised Lamb Shoulder with Green Lentils and Lemon Oregano Vinaigrette

Fresh

Deconstructed Garbage Salad
Mixed Field Greens, Salami, Provolone, Capers, Hearts of Palm, Cherry Peppers, Mushrooms, Blue Cheese
Crumbles, Feta, Olives, Shrimp
Balsamic Dressing

Raw Bar -

Crustacean Station

Jumbo Prawns, Snow Crab Claws, Little Neck Clams
Mussels, Oysters
Condiments
Mustard Sauce, Wasabi Mayonnaise, Kicked Up Cocktail Sauce
Shallot Mignonette, Lemon Wedges

Soup -

Cream of Mushroom Bisque

Herbs and Truffle Essence
Artisan Soft and Hard Rolls
Creamery Butter

Desserts

Assorted Cupcakes
Flavored Macaroons and French Pastries

Coffee and Tea Station

\$90 per person ++

*All pricing subject to 8.15% tax and 23% service fee

Grand Buffet Package (30 Guest Minimum)

Antipasti Display

Eggplant, Tomato Chili Jam, Shaved Parmesan

Tomato, White Bean and Kale Bruschetta, Basil, Olive Oil, Roast Vegetables, Sweet Peppers, Feta Cheese, Marinated Artichokes, Tomatoes

Black Pepper Crusted Goat Cheese, Toasted Walnuts, Balsamic Glaze

Crusty Breads, Crisp Baguettes, Grissini Sticks, Olive Rolls

Cobb Salad Display

Romaine, Bibb Lettuce

Turkey, Hard Boiled Egg, Bacon, Ham, Grape Tomatoes, Swiss/Blue Cheese

Honey Mustard and Creamy Ranch Dressings

Chafers

Smashed Red Potatoes with Sweet Roast Garlic

Rolled Sirloin with Asparagus

Grilled Prawns Garlic Butter, Cherry Tomato and White Wine

Rosemary Baked Salmon with Roast Fennel, Cucumber and Dill Relish

Wild Rice Pilaf, Woodland Wild Mushroom Ragout

Pasta Station

Penne, Rigatoni, Spaghetti

Sausage, Mini Meat Balls, Shrimp, Chicken

Sweet Peppers, Cherry Tomatoes, Italian parsley, Basil, Parmesean

Marinara, Alfredo, Vodka Sauce

Prime Rib of Beef

horseradish cream, mustard sauce, natural jus

Roast Turkey

cranberry compote, country gravy

Leg of Lamb

mint pesto, garlic confit

Sweets

Al's Cheesecake with Assorted toppings and crumbles / Tiramisu / Seasonal Sliced Fruits

Coffee and Tea Station

\$140 per person ++

*All pricing subject to 8.15% tax and 23% service fee

Beverage Packages

Premium

vodka, gin, rum, scotch, bourbon, tequila, cognac
appropriate juices, soda, mixers, bar fruit
2 import and 2 domestic beers
1 red and 1 white wine selection
bar packages start at \$45 per guest two hours

Ultra-Premium

ultra-premium brand vodka, gin, rum, scotch, bourbon, tequila, cognac
appropriate juices, soda, mixers, bar fruit
2 import and 2 domestic beer choice
2 red and 2 white and 1 sparkling wine selection
bar packages start at \$55 per guest two hours

Fruits and Spirits

Fresh fruits accompanied with a selection of appropriate spirits
a bartender to concoct a list of fresh and quenching cocktails

Consumption Bar - service of your selected beverages priced on a per drink basis.

Cocktails range from \$8 – \$20 each / Bottled Waters (1L) \$9.00 each

*bartender fees will apply.

BARTENDER FEE - \$200 for two hour event

*All pricing subject to 8.15% tax and 23% service fee

Game Time Packages

OTS has 3 private rooms where you can watch the big game in privacy with your close friends, have it catered with your requested food and beverages as well as a personal host to accommodate your every needs.

Choose from our selection of food offerings and pair it with a beverage package.

room rental fees and food/beverage minimums may apply.

Customize your own menu

We at OTS can sit down and collaborate a menu to your specifications. Our talented culinary team can cater to specific dietary needs and the set up and décor can have endless possibilities

Custom Menu Selections

Action Stations

Floral

Décor

Music and Entertainment

Photo Booths

Audio/Video

Wine Tastings and Pairing

Whiskey/Spirit Educational Flights

Specialty Creative Cocktails

Private Rooms

Cocktail Receptions

Fantasy Drafts, March Madness, Super bowl, World Cup

Much Much More!

Wedding Packages

Please ask for details

Prices will vary

One of our specialists will be happy to arrange your function

*All pricing subject to 8.15% tax and 23% service fee

EVENT COORDINATION / FAQs

BOOKING

A 50% deposit and agreement to standard contract terms is required to reserve the date.
The balance is due 5 days prior to event date.

SPECIAL ARRANGEMENTS

To beautify your event, floral arrangements & decor can be requested.
If you require special services such as audio/visual equipment
Additional charges will be due according to pricing.

TAXES / GRATUITY

8.15% sales tax, 23% service applies fee to all charges.

CREDIT CARD FEE

3% credit card fee will be charged on final balance.