

EST. 2007

# • OFF THE STRIP •

BISTRO & BAR

*Las Vegas, Nevada*



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702-810-8914 • EMAIL [SALES@OFFTHESTRIPLINQ.COM](mailto:SALES@OFFTHESTRIPLINQ.COM) • IN LINQ PROMENADE

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**• OFF THE STRIP •**  
BISTRO & BAR  
*Las Vegas, Nevada*

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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**OFF THE STRIP**  
 BISTRO & BAR  
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# Cocktail Reception Selections

## Cold Hors D'oeuvres

(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'oeuvres

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.