



**FNS Catering**  
**SUPERIOR EVENT**  
**S E R V I C E S**  
**Specializing in off-site Catering**

Superior Event Services, your premier choice for catering, specializes in off-premise catering, delivering culinary excellence for weddings, corporate events, family gatherings, and birthdays. With an unwavering commitment to creating extraordinary memories, trust our seasoned professionals for a personalized gastronomic journey that blends creativity, sophistication, and impeccable service.

FNS will supply skilled team members to set up the presentation. Our service includes complete table service throughout your event, including table clearing, resetting, and breakdown of all catering items. All necessary food tables, linens, equipment, utensils, and presentation items related to your chosen menu are provided. Additionally, FNS will furnish black Jetware, utensils, and paper napkins unless otherwise specified.

This Confidentiality Clause ("Clause") between Franco N Sons Inc., DBA Superior Event Services ("Caterer") and the Client encompasses all confidential information shared between the parties. Caterer may disclose pricing details, menus, recipes, and business-related information ("Confidential Information"). Client agrees not to disclose or share this information with third parties without Caterer's written consent. Client will take reasonable measures to safeguard the confidentiality of the Confidential Information, preventing unauthorized access or disclosure.



FNS Catering Superior Event Services 5255 S Decatur Blvd. Suite 100  
Las Vegas NV 89118 (702) 257-8060

# FNS COLD DISPLAYS

## LAVISH CHEESE DISPLAY

- A Bounty of Imported and Domestic Cheeses, Assorted Nuts, Ripe Grapes & Berries Served with Assorted Gourmet Crackers

## FNS JUMBO SHRIMP DISPLAY

- Served with Lemon Wedges, Tabasco, Horseradish & Cocktail Sauce set on ice

## CHARCUTERIE INDIVIDUAL BOXES

- A Gourmet Display of Cured Meats Paired with Assorted Cheeses Served with Gourmet Crackers, Nuts & Dried Fruits Served with a Selection of Assorted Herb Crackers

## GOURMET ITALIAN MEAT DISPLAY

- A Selection of Cured Meats & Artisan Breads To Include: Prosciutto Di Parma, Genoa Salami, Pepperoni Served with Ripe Grapes, Fresh Berries, Dried Fruit & Nuts, Roasted Peppers & Oil

## FNS SUSHI DISPLAY

- An Assortment of Sashimi and Sushi Served with Wasabi, Ginger & Soy Sauce

## FNS RAW BAR

- Ice Cold Shrimp, Crab Claws & Oysters on the Half Shell, Displayed on a Silver Three Tier Tray Served with Lemon Wedges, Tabasco, Horseradish & Cocktail Sauce

## GOURMET CHARCUTERIE BOARD

- A Gourmet Display of Cured Meats Paired with Assorted Cheeses Served with Gourmet Crackers, Nuts, Dried & Fresh Fruits

## SUPERIOR SEAFOOD DISPLAY

- Jumbo Shrimp, Clams and Oysters Served with Lemon Wedges, Tabasco, Horseradish & Cocktail Sauce

## LAVISH FRESH FRUIT DISPLAY

- Beautiful Array of Sliced Seasonal Fresh Fruit



### **VEGETABLE CRUDITE DISPLAY**

- Fresh Cut Asparagus, Mushroom Caps, Cucumbers, Broccoli Florets, Cherry Tomatoes, Celery Sticks and Baby Carrots, Radish, Sweet Pepper

Served with a Creamy Ranch & Chipotle Ranch Dipping Sauces

### **GRILLED VEGETABLE DISPLAY**

- An Array of Freshly Grilled Vegetables:  
Asparagus, Zucchini, Squash, Eggplant, Bell Peppers, Red Onions & Asparagus

Topped with a Balsamic Drizzle

### **ITALIAN ANTIPASTO DISPLAY**

- Roasted Eggplant, Zucchini, Marinated Mushrooms, Gardenia Salad, Roasted Peppers, Fresh Mozzarella Cheese, Artisan Breads & Dipping Oil

### **HOT SPINACH & ARTICHOKE DIP**

- A Savory Blend of Spinach and Cheeses, Served on a Homemade Toasted Pita Chip



# FNS CARVING STATIONS

All Carving Stations Include Silver Dollar Rolls

## CHEF CARVED FILET MIGNON

- Tender Cut of Filet Served with a Wild Mushroom and Merlot Sauce

## FILET MIGNON WELLINGTON

- Tender Cut Filet Wrapped in a Puff Pastry and Served with a Demi Glaze and Bleu Cheese Gorgonzola Sauce

## CHEF CARVED ROASTED TENDERLOIN OF BEEF

- Served with Fried Onions, Creamy Horseradish, Au Jus & Silver Dollar Rolls

## CHEF CARVED PROSCIUTTO WRAPPED BEEF TENDERLOIN

- Served with Red Wine Demi Glaze and Horseradish Mousse

## CHEF CARVED STEAMSHIP OF BEEF

- Served with Tomato-Basil Mayonnaise, Mild Horseradish Dip, Dijon Mustard and Au Jus  
SERVED WITH PEPPERCORN BEURRE BLANC SAUCE

## CHEF CARVED PRIME RIB OF BEEF

- Served with Au Jus, Horseradish, Creamy Horseradish & Fried Onions

## SALMON EN CROUTE

- Hand Stuffed Prime Skinned Atlantic Salmon Filled with Spinach and Red & Yellow Palmetto Peppers Prepared in a Rich Butter Sauce & Wrapped in a Puff Pastry and Served with a Smooth Lemon Sauce

## CHEF CARVED STUFFED CHICKEN BREAST

- Lightly Crusted Chicken Breast Stuffed with Smoked Mozzarella, Prosciutto & Sun-dried Tomatoes



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**CHEF CARVED WHOLE BREAST OF TURKEY**

- Served Turkey Gravy, Spicy Mustard and Cranberry Sauce

**TRADITIONAL WHOLE CHEF CARVED TURKEY**

- Served with Turkey Gravy and Fresh Cranberry Sauce

**CHEF CARVED HONEY GLAZED HAM**

- Served with Three Onion Relish, Honey Mustard and a Pineapple Relish

**CHEF CARVED STUFFED LOIN OF PORK**

- Stuffed with Baby Spinach and Sun-dried Tomatoes Served with an Apple Cider Au Jus

**ROASTED NEW ZEALAND RACK OF LAMB**

- Sun-Dried Tomato Tapenade, Mint Jelly and Dijon Mustard

