

DAVID BURKE LAS VEGAS MODERN AMERICAN CUISINE

Located on Restaurant row in the
Venetian Resort Hotel Casino
3355 Las Vegas Blvd South, Las Vegas, NV 89109

Celebrity Chef David Burke brings his creative and whimsical Modern American Cuisine direct from New York and Chicago to The Venetian in Las Vegas. The creative approach of Burke's cuisine is showcased in the restaurant's 8000 square feet of ultra sleek design and vibrantly colored, modern setting. Both the restaurant's bold décor and amazing menu reflects Burke's acclaimed flair for presentation and flavor.

Lunch Service 11:30 am to 2:00 pm Monday through Friday
Lounge and bar is open daily from 3:00 pm to 2:00 am
The Dining room is open daily from 5:00 pm to 11:00 pm

PRIVATE BANQUET SPACE & CAPACITIES

Rooms	Seated Dinner	Reception
Burke Room	10 to 60 Guests	25 to 80 Guests
Restaurant Buy Out	250 Guests	750 Guests

SEMI-PRIVATE BANQUET SPACE & CAPACITIES

Area	Seated Dinner	Reception
Water Fall Dining	10 to 40 Guests	N/A
Chef's Table	8 to 12 Guests	N/A
Main Dining Room	12 to 30 Guests	N/A
Humpty Dumpty Lounge	N/A	20 - 50 guests

The full restaurant and private dining room are available for corporate or social events. Our team of catering professionals is available to provide expert planning services and a wide range of options including a la carte dining, wine dinners, receptions and custom menus.

To plan your next event please contact group sales at
702-414-3985

SEATED DINNER OPTIONS

**DAVID BURKE LAS VEGAS
MODERN AMERICAN CUISINE**

Banquet Menu I

Salad

Please Pre-Select One

Caesar Salad

Lemon, Anchovy, French Toast Croutons

Or

Market Salad

Goat Cheese, Walnuts, Asian Pears, Crisp Potato
Bacon, "Fresh Snipped Herbs"

Entrée

Guests Selection Of:

Seared Salmon

Artichoke and Rock Shrimp Barigoule and Lemon
Gnocchi

Or

Roasted "Red Bank" Chicken

Potato Puree, Maple Smoked Bacon, Wild Mushroom
Madeira-jus

Or

Grilled Beef Tenderloin

Cauliflower, Spring Onions, Whipped Potatoes, Red
Wine Sauce

Dessert

Selection of Seasonal Desserts
Created Daily by the Pastry Chef

Enhance your dinner with a cocktail and hors
d'oeuvres reception Chef's selection of passed hors
d'oeuvres available for:

30 minutes of passed hors d'oeuvres

45 minutes of passed hors d'oeuvres

All prices subject to 7.75% Sales tax & 20% service

**DAVID BURKE LAS VEGAS
MODERN AMERICAN CUISINE**

Banquet Menu II

Appetizer

Please pre-select one
Pretzel Crusted Crab Cake,
Confit Orange, Poppy Seed Honey
Or
Goat Cheese Ravioli
Garden Peas, Tomatoes, Parmesan-Tomato Broth

Salad

Please Pre-Select One
Caesar Salad
Lemon, Anchovy, French Toast Croutons
Or
Market Salad
Goat Cheese, Walnuts, Asian Pears, Crisp Potato
Bacon, "Fresh Snipped Herbs"

Entrée

Guests Selection Of:
Seared Salmon
Artichoke and Rock Shrimp Barigoule and Lemon Gnocchi
Or
Roasted "Red Bank" Chicken
Potato Puree, Maple Smoked Bacon, Wild Mushroom
Madeira-jus
Or
Grilled Beef Tenderloin
Cauliflower, Spring Onions, Whipped Potatoes, Red Wine
Sauce

Dessert

Selection of Seasonal Desserts
Created Daily by the Pastry Chef

Enhance your dinner with a cocktail and hors
d'oeuvres reception Chef's selection of passed hors
d'oeuvres available for:

30 minute passed hors d'oeuvres
45 minute passed hors d'oeuvres

All prices subject to 7.75% sales tax 20% service

**DAVID BURKE LAS VEGAS
MODERN AMERICAN CUISINE**

Banquet Menu III

Appetizer

Please pre-select one
Pretzel Crusted Crab Cake,
Confit Orange, Poppy Seed Honey
Or
Kobe Beef Carpaccio
Pickled Onions, Red Cow Parmesan, Evoo

Salad

Please pre-select one
Chilled Green & White Asparagus
La Quercia Prosciutto, Baby Beets, Marcona Almond,
Feta Cheese
Or
Caesar Salad
Lemon, Anchovy, French Toast Croutons

Entree

Guests Selection Of:
Mustard Crusted Tuna
Sticky Rice, Bok Choy, Napa Cabbage
Or
Roasted "Red Bank" Chicken
Potato Puree, Maple Smoked Bacon, Wild Mushroom
Madeira-jus
Or
Grilled Beef Tenderloin
Cauliflower, Spring Onions, Whipped Potatoes, Red
Wine Sauce

Dessert

Selection of Seasonal Desserts
Created Daily by the Pastry Chef

Enhance your dinner with a cocktail and hors
d'oeuvres reception Chef's selection of passed hors
d'oeuvres available for:

30 minute passed hors d'oeuvres
45 minute passed hors d'oeuvres

All prices subject to 7.75% sales tax 20% service

**DAVID BURKE -LAS VEGAS
MODERN AMERICAN CUISINE**

Banquet Menu IV

Appetizer

Chef's Selection of three appetizers served Family
Style

Salad

Please pre-select one

Chilled Green & White Asparagus

La Quercia Prosciutto, Baby Beets, Marcona Almond,
Feta Cheese

Or

Chilled Maine Lobster Salad

Mango, Snap Peas, Cured Olives, Serrano Chili
Vinaigrette Lemon Cream

Entrée Course

Guests Selection

Roasted Halibut

Lobster Dumplings, Spinach, Tomato Marmalade and
Lobster Bordelaise

Or

Roasted "Red Bank" Chicken

Potato Puree, Maple Smoked Bacon, Wild Mushroom
Madeira-jus

Or

Grilled Beef Tenderloin

Cauliflower, Spring Onions, Whipped Potatoes, Red
Wine Sauce

Dessert

Selection of Season Desserts

Created Daily by the Pastry Chef

Enhance your dinner with a cocktail and hors
d'oeuvres reception Chef's selection of passed hors
d'oeuvres available for:

30 minute passed hors d'oeuvres

45 minute passed hors d'oeuvres

All prices subject to 7.75% sales tax 20% service

**DAVID BURKE LAS VEGAS
MODERN AMERICAN CUISINE**

Banquet Menu V

Amuse

Chef's Inspiration of the Day

First

Foie Gras Two Ways, Seared & Chilled Terrine
Rhubarb Compote, Pickled Rhubarb, Cracked Pistachios,
Villa Mandori Balsamic

Second

Crisp and Angry Lobster "Cocktail"
Crisp Basil & Lemon Chili Sauce

Entree

Please pre-select one
Roasted Halibut
Lobster Dumplings, Spinach, Tomato Marmalade, Lobster
Bordelaise
or
Lobster Steak
Candied Grapefruit, Cilantro, Curried Shoestrings
Or
Dry Aged Bone-in New York Strip
Shiitake Mushrooms, Smoked Gouda Croquette
Or
Grilled Rack of Lamb
Lamb "Cannelloni" Ramps, Minted Fava Bean Puree

*A Selection of the Cheese from the Finest American
Creameries*

Dessert

Selection of Seasonal Desserts
Created Daily by the Pastry Chef

Enhance your dinner with a cocktail and hors d'oeuvres
reception Chef's selection of passed hors d'oeuvres
available for:

30 minute passed hors d'oeuvres
45 minute passed hors d'oeuvres

All prices subject to 7.75% sales tax 20% service

Seated Lunch Options

**DAVID BURKE LAS VEGAS
MODERN AMERICAN CUISINE**

Menu I

First Course

Please pre-select one

Soup of the Day

or

Classic Caesar Salad

Lemon, Anchovy, Garlic, French Toast Croutons

Second Course - Guests Selection Of

Chicken Club

Grilled Chicken Paillard, Smoked Bacon, Lemon Aioli

or

DB Burger

Bibb Lettuce, Tomatoes, Mustard Aioli, Cheddar, Bacon

or

Smoked Salmon Pastrami Reuben

Red Cabbage Slaw

Dessert

Carrot Cake Cubed

Spiced Carrot Cake, Cream Cheese Cremeux, Candied Nuts, Coconut

Pineapple Sorbet

Menu II

First Course

Please pre-select one

Pretzel Crusted Crab Cakes

Mango, Poppy Seed Honey

or

Kobe Beef Carpaccio

Pickled Onions, Red Cow Parmesan Reggiano EVOO

Second Course - Guests Selection Of

Sautéed Organic Salmon

Roasted Seasonal Mushrooms, Vermouth Butter, Salsa Verde

or

Grilled Flat Iron Steak

Frites, Paris Mustard Sauce, Red Wine Syrup

or

Penne

Goat Cheese, Peas, Garden Basil and Tomato Fondue

Dessert

Carrot Cake Cubed, Spiced Carrot Cake, Cream Cheese Cremeux,

Candied Nuts, Coconut Pineapple Sorbet

**DAVID BURKE LAS VEGAS
MODERN AMERICAN CUISINE**

Cocktail Receptions are available for groups of 30 or more

2 Hour Butler Passed Reception
6 items unlimited

2 Hour Butler Passed Reception
9 items unlimited

2 Hour Butler Passed Reception
12 items unlimited

Additional hours available

Add a hosted call brand bar for two hours
Featuring: call brand liquor, house select white
and red wine, assorted soft drinks and fresh
juices.

VEGETABLE

Roasted Shallot & Brie Grilled Cheese

Goat Cheese Croquettes with Pecan

Sweet Onion Tart with Cumin

Mini Mac and Cheese Tartlets

Beet Tartare in Cucumber

Potato Croquette with Chive and Truffle Oil

Brie Fondue with Fingerling Potatoes

Mushroom Tartlet

Asparagus Sticks with Spiced Yogurt

Veggie Tempura

Vegetable Sushi

Fromage Blanc Flan

**DAVID BURKE LAS VEGAS
MODERN AMERICAN CUISINE**

SEAFOOD

Pretzel Crusted Crab Cake
Day Boat Sea Scallops Benedict
The Original Smoked Salmon Pastrami
Tuna Tartare with Avocado in Cucumber
Lobster and Corn Fritters
Lobster Petite Grilled Cheese
Crab and Avocado Salad
Lobster Dumplings
Lobster Profiteroles with Lobster Mayo
Profiteroles with Caviar and Crème Fraiche
Kumamoto Oyster Shooters
Vegetable Poached Shrimp with Champagne Dressing
Spicy Salad Sushi
Olympia Seed Oysters on Ice, Smoked Pepper
Mignonette
Hamachi Sashimi on Salt
Lobster Rolls
Shrimp Pancakes with Eggplant
Spicy Tuna Rolls
Angry Lobster on a Stick with Lemon Emulsion
Wasabi Marinated Shrimp

MEAT & POULTRY

Mini "Cheeseburger" Sliders with Bacon
Malaysian Spice Beef Sticks
Beef Tartare on Brioche
Braised Short Ribs on Crisp Potato

**DAVID BURKE LAS VEGAS
MODERN AMERICAN CUISINE**

MEAT & POULTRY continued

Foie Gras Terrine & Pinapple Chutney on Brioche

Foie Gras & Macadamia Lollipops

Chicken Satays

Chicken Macadamia Dumplings

Asian Style Wings

Popcorn Chicken

Buffalo Lamb chops

Kurobuta Corn Dogs

Gorgonzola Dates Wrapped in Bacon

SWEETS

David Burke's Signature Cheese Cake Lollipops

Mini American Crème Brulee

House Made Sorbets & Ice Cream in Mini Cones

Cotton Candy

Assorted Petit Fours

All Items are available by the piece, and food
stations are available upon request.

All prices subject to 7.5% tax and 20% service