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First Class Catering

Paradise Found is pleased to offer you the catering services of Chef/Owner Michael Napolitano. We are pleased to only offer his gourmet delights. He has been serving Las Vegas for more than 25 years. Chef/Owner Michael Napolitano, is a graduate from the Culinary Institute of America in New York has been with the company since the opening, and specializes in preparing foods to fit the occasion. The operation is located in center of the Las Vegas business district. The company maintains several vehicles to transport food, beverage, and equipment safely and efficiently. The service staff has been hand selected from the finest gourmet dining and banquet rooms, to the up scaled casinos in the city.

All events are treated with the utmost attention. Details are strategically planned well in advance to ensure prompt and efficient service.

Our staff of professionals will assist in every aspect of planning your event. We pride ourselves in creativity, and will provide a unique presentation for each individual client. We are a full service company and will recommend the best in floral, entertainment, valet parking, as well as the props and lighting for themed events.

The expertise in off premise catered food and beverage service places this catering a step above your expectations.

Recent catering has included; several of the million dollar luxury home builder's introductory receptions, Wells Fargo and Bank West of Nevada's corporate events, Club C2K / Showroom located at the Venetian Casino/Hotel, private parties, along with many local social, political (the White House has attended their events) and name brand corporate clients. We accommodate events as intimate as dinner for 10 guests, or receptions without limitations. (21,000 people is our largest to date)

We look forward to working with you on your event.

MANY MENU OPTIONS AVAILABLE.

Event Types

- Wedding, Banquet / Dinner, Private Party, Corporate Event, PR / Marketing Event, Meeting, Conference, Convention, Lecture / Speaker, Stage Performance.

Menu Types

- Set Menus, Custom Menus, Vegetarian Available.

Menu Description

- We accommodate any custom and / or themed menus to coordinate with the event, i.e. Mexican Fiesta, Brazilian BBQ, Italian / Mediterranean Affairs, Caribbean Beach Party, White Glove / Black Tie Formal Events, etc. We specialize in Live Chef Stations. We also do wine pairings and signature cocktails, as well as beer, wine & spirit tastings.

Pricing

- Pricing is determined per head and fluctuates based on the size of the event.

Alcohol

- Beer, Wine, Champagne, Liquor, Corkage Fee.

Other Services

- Linens, Silver, China, Glassware, Tables, Chairs.
- In addition to food & beverage, we also do ice sculptures & floral arrangements.

SAMPLE MENU - Plated Dinner



Salads & Starters

Crudites Display

- Seasonal Fruit, Vegetable, and Cheese Display
- Served with Rustic Breads and Crackers

Passed Hors d'Oeuvres

- Caprese Skewers with Mozzarella, Fresh Basil, and Sweet Grape Tomatoes
- Drizzled with Balsamic Dressing
- Gazpacho Shots with Cilantro & Shrimp Ceviche
- Shredded Chicken in Pesto Served on Tomato Onion Focaccia Squares

Salad Course

- Mixed Green Salad With Tomatoes & Cucumbers & Choice of Dressing
- Assorted Dinner Rolls Served with Butter



Entrees

- Braised Brisket of Beef with Sauteed Mushrooms in a Chianti Reduction
- Chicken Angelo: Oven Roasted Chicken Breasts with Artichokes & Asparagus in a Butter Herb Sauce, Served over Penne Pasta
- Steamed Spinach with Garlic & Chili Oil
- Garlic Buttered Red Potatoes



Desserts & Drinks

- Fresh Brewed Coffee. Served with Sugar, Artificial Sweeteners, and Fresh Cream
- Chocolate Decadence With Fresh Berries and Creme Anglaise