



LARGE GROUP DINNING

Olive Garden Showcase Mall is excited to offer our various group menu options for any size party. We have three wonderful rooms available.

Easy planning!!!! Call and reserve now for all future celebrations and gatherings. We offer reservations up to 100 guests.

We are located at 3767 S. Las Vegas Blvd. across the street from MGM Park between Target and Burlington.

Our location on the third floor offers spacious rooms, two full size bars, and a variety of menu options for any occasion.. Let us create a special menu for you!!

To make a reservation or any questions please call and speak to a Manager. We would love to hear from you.

Hope to see you soon.

(702)273-3227 or

Email: OGCatering6448@olivegarden.com



Affordable lunch specials and some of the lowest drink prices on the Las Vegas Strip!

Olive Garden ITALIAN KITCHEN

Weekday Lunch (11-3 P.M. Monday-Friday)

Never Ending Soup, Salad & Breadsticks
Your choice of unlimited homemade soup served with famous house salad and hot breadsticks (M) (640 cal/each)
Weekday Lunch Special \$9.99
Soup Choice: Pasta e Fagioli, Zuppa Toscana, Minestrone (M) or Chicken & Gnocchi.

Lunch-Sized Favorites

\$9.99
Spaghetti with marinara (M) 310 cal with meat sauce** 360 cal
Fettuccine Alfredo (M) Our signature sauce is made fresh every morning. Served over fettuccine. 450 cal
Eggplant Parmigiana (M) Served with 2 sides of spaghetti. 660 cal

\$10.99
Cheese Ravioli with marinara 450 cal with meat sauce** 500 cal
Spaghetti & Meatballs (2) with meat sauce** 680 cal
Five Cheese Ziti al Forno A baked blend of 5 Italian cheeses, pasta and five cheese marinara. 640 cal

\$11.99
Lasagna Classico** Layers of pasta, Italian cheeses and our homemade meat sauce. 590 cal
Chicken Parmigiana Served with 2 sides of spaghetti. 660 cal
Shrimp Scampi Shrimp sautéed in garlic sauce, tossed with asparagus, tomatoes and angel hair. 460 cal

Wine

Class White & Red (10 cal) 4oz & Sparkling 160 cal
 Class Red White & Red (20 cal) 8oz & Sparkling 320 cal
 Class White & Red (40 cal) 16oz & Sparkling 640 cal

ENJOY MORE WITH A GRANDE POUF!
 Upgrade to a glass and a half for just \$2.00 more. It's a great value!

WINE	CLASS (10 OZ)	CLASS AND A HALF (20 OZ)	BOTTLE (33 OZ)
WHITE			
Moscato Primo Amore Italy			22.00
Castello del Poggio Italy	8.50	10.50	33.50
Pink Moscato Blend Cornetti, Italy	9.50	9.50	33.50
White Zinfandel Sutter Home, California	8.50	10.50	22.00
Blending Chateau Ste. Michelle Washington	7.75	9.75	27.00
Sparkling Prosecco Zorini Italy	9.00	11.00	31.50
Pinot Grigio Cavit Italy	8.50		34.00
Sauvignon Blanc Starborough New Zealand	8.00	10.00	28.00
Chardonnay Chateau Ste. Michelle Washington	10.50	12.50	37.00
	9.25	11.25	32.50
RED			
Sweet Red Rosette Rosso Dolci Italy			22.00
Pinot Noir Hebert California	8.50	10.50	22.00
Merlot Serrano California	8.75	10.75	37.00
Red Blend Forti Vita Italy	8.75	10.75	30.50
Chianti Classico Rosso della Mole Italy	7.25	9.25	22.00
Cabernet Robert Mondavi Private Selection California	9.50	11.50	32.25
Dreaming Tree California	10.00	12.00	35.00
	11.00	13.00	37.00

FEATURED \$22 WINES BY THE BOTTLE

Moscato Primo Amore Italy 8.50 glass 22.00 bottle	Pink Moscato Blend Cornetti, Italy 8.50 glass 22.00 bottle	Sweet Red Rosette Rosso Dolci Italy 8.50 glass 22.00 bottle	Red Blend Forti Vita Italy 8.75 glass 22.00 bottle
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FEATURED COCKTAILS

(For full cocktail list, see Ziosk on table)

- Italian Margarita**
Inspired by the flavors of Italy, our Margarita is triple sec, and topped with amaretto, a sweet Italian liqueur. 360 cal 8.50
UNIQUE TO MEXICO WITH PACHA SEVIL - \$1.25
- Italian Rum Punch**
An Italian twist on a favorite. The perfect blend of St. Ardi Silver rum amaretto and strawberry passion fruit. 320 cal 7.00
- Spiked Strawberry Lemonade**
Strawberry-passion fruit lemonade with New Amsterdam vodka, fresh mint and strawberries. 160 cal 6.50
- Peach Bellini**
Originating in Italy, a refreshing mix of sparkling prosecco and peach puree. 200 cal 6.50
- Strawberry Bellini**
Known in Italy as a Rosini, a refreshing blend of sparkling prosecco and strawberry puree. 200 cal 6.50
- Amaretto Sour**
The perfect sweet-and-sour combination of amaretto, 2 sweet Italian liqueurs, and sour mix. 260 cal 6.50
- Blue Amalfi**
A refreshing mix of lemonade, Blue Curacao and New Amsterdam vodka, inspired by the vibrant blue waters of Italy's Amalfi coast. 300 cal 6.50





For your Lunch Meeting

Birthday Celebrations



Wedding Rehearsal!





Family Reunion



From parties of 8
of your closest
friends to 100 of
your fellow
business partners!



Create your own menu for all your large group events. From a full four course meal to entrees and drinks, we have all your large party needs, choose from any of the following favorites:

LARGE PARTY DINING

For groups of 10 or more

STARTING AT \$22.00 PER PERSON

Customize a menu especially for your guests! Includes unlimited breadsticks and famous house salad or homemade soup, fountain drinks, fresh brewed iced tea, hot coffee and tea.



Unlimited Breadsticks 140 cal each
our Famous House Salad 150 cal per serving
or Homemade Soup 110-230 cal per serving



Unlimited Fountain Drinks, Fresh Brewed Iced Tea, Hot Coffee & Tea 0-180 cal per glass

ENHANCE YOUR GROUPS DINING EXPERIENCE WITH ADD-ON PACKAGES FOR REVENUE
See reverse for details

INDIVIDUAL ENTRÉES

 Spaghetti & Meatballs 1120 cal	 Tour of Italy 1550 cal + 3.00
 Fettuccine Alfredo 1310 cal	 Shrimp Scampi 510 cal + 3.00
 Lasagna Classico 940 cal	 Chicken Alfredo 1570 cal + 3.00
 Eggplant Parmigiana 1060 cal	 Chicken Parmigiana 1060 cal + 3.00

ADD-ON PACKAGES TO SHARE

APPETIZERS

each platter serves 10


Calamari 2000 cal, add marinara 140 cal, add spicy ranch 760 cal + 30.00

Fried Mozzarella 2410 cal, add marinara 140 cal + 30.00

Toasted Beef Ravioli 1680 cal, add marinara 140 cal + 30.00

Lasagna Fritta 3350 cal + 30.00

DESSERTS

12 pieces each


Black Tie Mousse Cake 750 cal per piece + 59.99

Sicilian Cheesecake 730 cal per piece + 59.99

Tiramisu 470 cal per piece + 59.99

SPECIALTY BEVERAGES

serves 10


Prosecco Toast (1 glass per person) 160 cal per glass + 68.00

Sangria Pitcher 180-210 cal per glass + 81.00


OLIVE GARDEN SHOWCASE MALL

Enjoy unlimited freshly baked breadsticks and your choice of homemade soup or famous house salad.

BEVERAGES

Enjoy unlimited refills fountain drinks, iced tea, lemonades, hot coffee and tea

ENTRÉES

Chicken Alfredo Sliced grilled chicken and our signature Alfredo sauce over fettuccine.
Chicken Parmigiana A classic with our homemade marinara and a side of spaghetti.
Shrimp Scampi Shrimp sautéed in a garlic sauce, with asparagus, tomatoes and angel hair pasta.
Tour of Italy Chicken Parmigiana, Lasagna Classico and our signature Fettuccine Alfredo**

Before placing your order, please inform your server if a person in your party has a food allergy. Not all menu items are freshly prepared in our kitchens, which are not free of gluten. Cross-contact with other food items that contain gluten is possible. While we aim to accommodate the dietary needs of our guests, we cannot ensure that these items meet the definition of "gluten-free." Please let your server know you are avoiding gluten.
**Our meat sauces include pan-seared beef and Italian sausage.
Additional items such as wine, beer and appetizers may be ordered at an additional cost.

OLIVE GARDEN SHOWCASE MALL

Enjoy unlimited freshly baked breadsticks, your choice of homemade soup or famous house salad, as well as fountain drinks, iced teas, lemonades, hot coffee and tea

BEVERAGES

Berry Sangria A blend of red wine, fresh fruit and a splash of fruit juices.
Green Apple Moscato Sangria Chilled moscato blended with Granny Smith apple purée and a splash of pineapple juice.
Watermelon Moscato Sangria Chilled moscato blended with watermelon and a splash of ginger ale.
Prosecco Toast Celebrate with a glass of sparkling prosecco.

APPETIZERS

Calamari Lightly breaded and fried. Served with marinara and spicy ranch.
Fried Mozzarella Fried mozzarella cheese, served with marinara sauce.
Lasagna Fritta Parmesan breaded lasagna, served with Alfredo and meat sauce.**
Toasted Ravioli Lightly fried ravioli stuffed with seasoned beef.

ENTRÉES

Eggplant Parmigiana Lightly fried and topped with homemade marinara and a side of spaghetti.
Fettuccine Alfredo Our signature sauce is made fresh every morning. Served over fettuccine.
Lasagna Classico Layers of pasta, four Italian cheeses and our homemade meat sauce.**
Spaghetti & Meatballs Traditional meat sauce over spaghetti with meatballs.**
Spaghetti with Marinara Traditional marinara sauce over spaghetti.

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Fried Mozzarella Fried mozzarella cheese, served with marinara sauce.
Lasagna Fritta Parmesan breaded lasagna, served with Alfredo and meat sauce.**
Ravioli Lightly fried ravioli stuffed with seasoned beef.

ENTRÉES

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