

CATERING MENU

BREAKFAST BUFFET SELECTIONS

RED MOUNTAIN BUFFET **\$30.00 PER PERSON**

*Fresh Sliced Seasonal Fruit & Berries | Assorted Baked Goods to Include: Croissants | Danish | Muffins |
Yogurt | Granola | Fruit Preserves | Butter*

BAGEL BUFFET **\$35.00 PER PERSON**

*Assorted Fresh New York Style Bagels | Assorted Cream Cheese
Fresh Sliced Seasonal Fruit & Berries | Assorted Baked Goods to Include: Croissants | Danish | Muffins |
Yogurt | Granola | Fruit Preserves | Butter*

BREAKFAST SANDWICH BUFFET **\$40.00 PER PERSON**

*Ham, Egg, & Cheese Sandwich on Toasted English Muffin |
Fresh Sliced Seasonal Fruit & Berries | Assorted Baked Goods to Include: Croissants | Danish | Muffins |
Yogurt | Granola | Fruit Preserves | Butter*

SUPERSTITION BUFFET **\$60.00 PER PERSON**

*Fresh Sliced Seasonal Fruit | Assorted Plain & Fruit Yogurt | Granola
Selection of Cold Cereal Served With 2% & Skim Milk
Farm Fresh Scrambled Eggs, Chives, & Cheddar Cheese
Choice of Two: Sausage Links | Thick Cut Bacon | Turkey Bacon | Honey Baked Ham
Breakfast Potatoes
Bakery Basket of Chef's Choice Breakfast Breads*

ALL BREAKFAST SELECTIONS INCLUDE: SELECTION OF FRESHLY SQUEEZED JUICES | FRESH BREWED COFFEE | HOT HERBAL TEAS

BREAKFAST BUFFETS ARE BASED ON 1 HOUR SERVICE TIME | BUFFET PRICING BASED ON MINIMUM 30 GUESTS |
GROUPS LESS THAN 30 GUESTS ARE SUBJECT TO ADDITIONAL FEES | MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

PLATED BREAKFAST SELECTIONS

SOUTHWEST SCRAMBLE \$42.00 PER PERSON

*Scrambled Eggs with Peppers, Onions, Cilantro & Pepper Jack and Cheddar Blend
Choice of Sausage Links or Thick Cut Bacon
Fresh Sliced Seasonal Fruit & Berries | Chef's Selection of Breakfast Breads
Fruit Preserves | Butter*

FROM THE GRIDDLE \$45.00 PER PERSON

*Traditional French Toast served with Warm Maple Syrup & Whipped Butter
Choice of Sausage Links or Thick Cut Bacon
Fresh Sliced Seasonal Fruit & Berries | Chef's Selection of Breakfast Breads
Fruit Preserves | Butter*

BREAKFAST ENHANCEMENT

PRICING LISTED PER PERSON, UNLESS OTHERWISE NOTED

| | | | |
|---|---------------------|--|----------------|
| MADE TO ORDER EGG & OMELET STATION* <i>Smoked Salmon Mushrooms Scallions Bell Peppers Assorted Cheeses Tomatoes Bacon Ham Salsas</i> | \$28.00 | FRITTATA <i>Seasonal Garden Vegetables</i> | \$12.00 |
| SMOKED SALMON <i>Capers Sliced Tomatoes Red Onions Cucumbers Lemons Assorted Bagels & Chive Cream Cheese</i> | \$23.00 | Steel Cut Oatmeal <i>Cinnamon Diced Apples Brown Sugar Toasted Nuts</i> | \$7.00 |
| BREAKFAST SANDWICHES <i>Egg, Crispy Bacon, & Fontina Cheese on Toasted English Muffin Egg, Black Forest Ham, & Tillamook Cheddar on Croissant Breakfast Burrito with Scrambled Eggs, Sausage, Cheddar & Jack Cheese</i> | \$14.00 EACH | HARD BOILED EGGS | \$3.00 |
| SCRAMBLED EGG WHITES <i>Asparagus Tomatoes Sweet Peppers</i> | \$14.00 | BREAKFAST POTATOES <i>Sweet Potato Hash Breakfast Potatoes Hash Browns</i> | \$7.00 |
| CHEF'S SWEET ADDITIONS <i>Belgian Waffle Brioche French Toast Buttermilk Pancakes Served with Fresh Berries, Whipped Butter, Vanilla Whipped Cream, Nuts, & Warm Maple Syrup</i> | \$14.00 | BREAKFAST PROTEINS <i>Thick Cut Bacon Link Sausage Chicken Apple Sausage Ham Steak</i> | \$10.00 |

*REQUIRES BREAKFAST ATTENDANT | \$150.00 PER ATTENDANT

ALL BREAKFAST SELECTIONS INCLUDE: SELECTION OF FRESHLY SQUEEZED JUICES | FRESH BREWED COFFEE | HOT HERBAL TEAS

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CATERING MENU

BREAK SELECTIONS

COOKIE JAR BREAK \$25.00 PER PERSON

Assortment of Fresh Baked Jumbo Cookies | Individual 2% White & Chocolate Milk

SALT CELLAR BREAK \$25.00 PER PERSON

Jumbo Warm Pretzels with Warm Cheddar Cheese Sauce | Individual Bags of Potato Chips | Oven Roasted Peanuts

BUILD YOUR OWN TRAIL MIX BREAK \$26.00 PER PERSON

Granola | Mixed Nuts | Yogurt Raisins | Chocolate M&M Candy | Dried Fruit

HEALTHY ALTERNATIVE BREAK \$30.00 PER PERSON

Trail Mix | Energy Bars | Vegetable Crudit  with Red Pepper Hummus Dip

REVIVE BREAK \$28.00 PER PERSON

Individual Vanilla Greek Yogurt | Wild Berries & Sunflower Seeds | Trail Mix Bars | Arizona Green Tea

BREAK A LA CARTE SELECTION CHARGED ON CONSUMPTION

| | | | |
|---|--------------------------|--|-------------------------|
| MIXED NUTS <i>Per Pound</i> | \$32.00 | FRESH BAKED COOKIES OR BROWNIES <i>Per Dozen</i> | \$25.00 |
| WARM ARTICHOKE & SPINACH DIP <i>Served with Herb Seasoned Pita</i> | \$16.00 PER GUEST | WHOLE FRESH FRUIT | \$5.00 EACH |
| MINIATURE CANDY BARS <i>Per Pound</i> | \$30.00 | BAG OF FRESH POPPED POPCORN | \$9.00 PER GUEST |
| INDIVIDUAL BAGGED SNACKS <i>Trail Snack Mix Pretzels Potato Chips</i> | \$7.00 PER BAG | ENERGY BARS | \$7.00 PER BAR |
| PLAIN & FLAVORED INDIVIDUAL YOGURT | \$7.00 EACH | | |

ALL BREAK PACKAGES INCLUDE: ICED TEA | FRESH BREWED COFFEE | HOT HERBAL TEA | FRUIT INFUSED WATER STATION

BREAKS ARE BASED ON 30 MINUTE SERVICE TIME | BREAK PRICING BASED ON MINIMUM 30 GUESTS |

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CATERING MENU

PLATED LUNCH SELECTION

SEASONAL SOUP

STARTER SALAD | CHOICE OF 1

MIXED GREEN SALAD

*Pistachio | Roasted Radish | Cherry Tomato | Lardon |
Lemon Vinaigrette*

KALE & QUINOA SALAD

Sun-Dried Tomato | Roasted Garlic | White Balsamic

HOUSE ARUGULA SALAD

*Cherry Tomato | Orange Supreme | Burrata |
Basil Vinaigrette*

ROASTED RED PEPPER CAPRESE SALAD

Feta | Chives | Sherry Gelee | Basil Oil

ENTREÉS | CHOICE OF 1

PENNE POMODORO

*Cherry Tomatoes | Roasted Garlic | Arugula |
House Made Marinara | Asiago*

SEAFOOD PAELLA

*Spring Pea | Tomatoes | Shrimp | Mussels |
Cod | Saffron Risotto*

POTATO CRUSTED ALASKAN COD

Sunchoke Pureé | Wilted Kale | Tomato Fennel Velouté

OVEN ROASTED AIRLINE CHICKEN BREAST

Crushed Red Potato | Grilled Asparagus | Dijon Mustard Jus

\$38.00

\$50.00

\$43.00

\$45.00

SHRIMP SKEWERS

*Grilled Little Gem Lettuce | Corn & Tomato Relish |
Truffle Sherry Vinaigrette | Shaved Manchego*

BRAISED SHORT RIBS

*Whipped Mashed Potatoes | Truffle Jus |
Roasted Heirloom Carrots*

SEARED SALMON

*Creamy Quinoa | Spring Pea Risotto |
Saffron Leek Velouté*

SEARED HALIBUT

*Sriracha Mash | Braised Bok Choy | Edamame |
Miso Beurre Blanc*

\$52.00

\$50.00

\$55.00

\$60.00

DESSERT | CHOICE OF 1

CHOCOLATE POTS DE CRÉME

with Chantilly Cream

FLOURLESS CHOCOLATE CAKE

Served with Raspberry Coulis

TRES LECHES CAKE

Served with Raspberry Coulis

ALL PLATED LUNCH SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS

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CATERING MENU

LUNCH BUFFET SELECTIONS

SALAD BUFFET | CHOICE OF 5 SALADS \$55.00 PER PERSON

GARDEN SALAD

Tomato | Cucumber | Apple | Red Onion | Sherry Vinaigrette

PASTA SALAD

Sun-Dried Tomato | Pesto | Arugula | Artichoke | Balsamic | Basil | Asiago

SAFFRON ORZO & SHRIMP SALAD

Vine Ripened Tomato | Fresh Mozzarella | Basil

GRILLED CHICKEN SALAD

Pecans | Grapes

CLASSIC COBB SALAD

Romaine Lettuce | Eggs | Chicken | Bacon | Avocado | Bleu Cheese | Tomato | Chives | Basil Vinaigrette

KALE CAESAR SALAD

Crispy Parmesan | Lardons | House Made Caesar Dressing

ARUGULA SALAD

Cherry Tomato | Goat Cheese | Lemon Basil Vinaigrette

GREEK SALAD

Tomato | Olives | Red Onion | Feta Cheese | Oregano | Red Wine Vinaigrette

SPINACH SALAD

Grilled Red Onions | Bacon | Bleu Cheese | Balsamic Vinaigrette

ADD-ON PROTEIN

Grilled Shrimp | Poached Salmon |

Grilled Chicken Breast | Grilled Skirt Steak

\$14.00 PER SELECTION

SERVED WITH ASSORTED FRUIT TARTS

VIP LUNCH BUFFET \$65.00 PER PERSON

GARDEN FRESH SALAD

Tomato | Cucumbers | Mushrooms | Carrots | Sliced Pear | Served with Chef's Selection of Dressings

HUMMUS WRAP PLATTER

Romaine Lettuce | Feta Cheese | Kalamata Olives | Red Onions | Cherry Tomato | Cucumber | Grilled Portobella | Fresh Greens | Havarti | Served on Telera Roll

Oven Roasted Turkey Breast Platter

Thick Cut Bacon | Balsamic Onions | Brie Cheese | Arugula | Dijonnaise | Served on Sourdough Roll

ROAST BEEF SANDWICH PLATTER

Grilled Onions | Tillamook Cheddar Cheese | Roasted Garlic Aioli | Served on Telera Roll

Black Forest Ham Platter

Gruyere Cheese | Lettuce | Heirloom Tomato | Grain Mustard | Served on Croissant

Chicken Caesar Wrap

Kale | Parmesan | Caesar Dressing | Served in Whole Grain Wrap

SERVED WITH ASSORTED MINI DESSERTS

ALL LUNCH BUFFET SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

BREAKFAST BUFFETS ARE BASED ON 30 MINUTE SERVICE TIME | BUFFET PRICING BASED ON MINIMUM 30 GUESTS | GROUPS LESS THAN 30 GUESTS ARE SUBJECT TO ADDITIONAL FEES | MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

LUNCH SELECTIONS

BOXED LUNCH

\$50.00

SALAD | CHOICE OF 1

PASTA SALAD

*Pistachio | Roasted Radish | Cherry Tomato | Lardon |
Lemon Vinaigrette*

COLESLAW

Sun-Dried Tomato | Roasted Garlic | White Balsamic

POTATO SALAD

*Cherry Tomato | Orange Supreme | Burrata |
Basil Vinaigrette*

ROASTED RED PEPPER CAPRESE SALAD

Feta | Chives | Sherry Gelee | Basil Oil

SANDWICH SELECTION | CHOICE OF 1 PER GUEST

BLACK FOREST HAM SANDWICH

*Gruyere Cheese | Lettuce | Heirloom Tomato |
Grain Mustard | Served on Croissant*

OVEN ROASTED TURKEY BREAST SANDWICH

*Thick Cut Bacon | Brie Cheese | Arugula | Dijonnaise |
Served on Kaiser Roll*

ROAST BEEF SANDWICH

*Grilled Onion | Tillamook Cheddar | Garlic Aioli |
Served on Marble Rye Roll*

GRILLED VEGETABLE WRAP

*Asparagus | Piquillo Peppers | Roasted Squash | Portobello |
Hummus Spread | Served on Whole Grain Wrap*

CHICKEN SALAD SANDWICH

Pecans | Grapes | Arugula | Served on Whole Grain Wrap

GREEK WRAP

*Romaine Lettuce | Feta Cheese | Kalamata Olives | Red Onion |
Cherry Tomato | Cucumber | Served on Whole Grain Wrap*

TURKEY CLUB WRAP

*Lettuce | Tomato | Crispy Bacon | Avocado | Lemon Garlic Aioli |
Served on Whole Grain Wrap*

BOXED LUNCH INCLUDES | 1 PER GUEST

Whole Fruit | Individual Bag of Potato Chips | Bottled Water

ADDITIONAL SANDWICH SELECTION

\$15.00

INDIVIDUAL ADD-ON | Per Guest

\$7.00

Candy Bar | Kind Bar | Mixed Nuts

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CATERING MENU

LUNCH BUFFET SELECTION

TRADITIONAL BBQ LUNCH BUFFET \$65.00

TRADITIONAL BBQ BUFFET INCLUDES

POTATO LEEK SOUP | HOUSE GARDEN SALAD | POTATO SALAD
FRENCH FRIES | SWEET CORN & PEPPER HASH

ENTRÉES | CHOICE OF 3

GRILLED HAMBURGERS | PULLED PORK | TURKEY BURGERS |
GRILLED CHICKEN BREAST | KOBE BEEF HOT DOGS | BRATWURST

SWEETS

APPLE BETTY | BROWNIES

TRADITIONAL BBQ BUFFET SERVED WITH
FRESH BREAD | CHEESE | LETTUCE | ONIONS | PICKLES | MUSTARD | KETCHUP | MAYONNAISE

SXSW LUNCH BUFFET \$65.00

TORTILLA SOUP

Cilantro | Radish | Grated Cheese | Tortilla Chips

SOUTHWESTERN COB SALAD

Roasted Corn | Black Beans | Sweet Peppers | Queso
Fresco | Tomato | Tortilla Strips |
Served with Chipolte Ranch Dressing

BAJA FRUIT SALAD

Cilantro | Lime

RICE | REFRIED BLACK BEANS

CARNE ASADA TACOS | SEASONAL FISH TACOS | GRILLED CHICKEN TACOS

Warm Flour Tortillas | Vera Cruze Sauce | Salsa Verde | Guacamole | Onions | Lettuce | Tomatoes | Mexican Cheeses

BLACK BEAN ENCHALADAS

Roasted Corn | Mexican Cheeses

SWEETS

TRES LECHES | CHURROS

ALL BUFFET LUNCH SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

LUNCH BUFFETS ARE BASED ON 90 MINUTES OF SERVICE

GROUPS LESS THAN 30 GUESTS ARE SUBJECT TO ADDITIONAL FEES | MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

LUNCH BUFFET SELECTION

LITTLE ITALY LUNCH BUFFET

\$70.00

LITTLE ITALY BUFFET INCLUDES

Tomato Basil Soup | Anti Pasta Platter | Traditional Caesar Salad | Roasted Seasonal Vegetables | Roasted Garlic Baguettes

ENTREÉS | CHOICE OF 1

LINGUINI BOLOGNESE WITH SAVORY MEAT SAUCE

PENNE POMODORO

CHICKEN PICCATA

SWEETS

Almond Cookies | Fresh Fruit Tarts

TRADITIONAL LUNCH BUFFET

\$70.00

FEATURED SOUP

GREEN SALAD

Seasonal Vegetables | Balsamic Vinaigrette

ARUGULA SALAD

*Orange Supreme | Goat Cheese |
Cherry Tomato | Lemon Vinaigrette*

FALAFEL SALAD

Crispy Chick Peas | Lime Cilantro Raita

PESTO PASTA SALAD

Sundried Tomatoes

MARKET FISH

Seasonal Vegetables | Ginger | Soy Pan

MARKET FISH PAN SEARED SALMON

Spinach | Tomato | Served in Citrus Buerre Blac Rosemary

ENTREÉS | CHOICE OF 1

SEARED CHICKEN

Mushroom & Onion Hash | Natural Jus

ROASTED FLANK STEAK

Carmelized Onions | Roasted Pepper Chimichurri

SEARED EGGPLANT PROVENCAL

Tomato Conasse | Black Pepper Hollandaise | Fried Basilschurri

SWEETS

Lemon Raspberry Mousse Cake | Black Forest Cake

ALL BUFFET LUNCH SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

LUNCH BUFFETS ARE BASED ON 60 MINUTES OF SERVICE

GROUPS LESS THAN 30 GUESTS ARE SUBJECT TO ADDITIONAL FEES | MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

RECEPTION

BUTLER PASSED HORS D'OEUVRES

HOT ITEMS

\$9.00 PER PIECE

- Petite Crab Cake with Lemon Grass Aioli*
- Serrano Ham Tart with Onion Jam & Gruyere*
- Prosciutto Wrapped Asparagus Spears with Parmesan Crust & Citrus Hollandaise*
- Seared Scallop with Tomato Fennel Velouté*
- Chicken Satay with Peanut Sauce*
- Truffled Shrimp Skewer*
- Seasonal Soup Shooter*

COLD ITEMS

\$9.00 PER PIECE

- Mini Fig & Foi Gras Tarts with Pistachio & Quince*
- Smoked Salmon Potato Cake with Dill Crème Fresh & Caviar*
- Duck Pate with Cracker, Tomato, & Cucumber*
- Beef & Bleu Cheese Crostini with Balsamic Onion Marmalade & Roasted Garlic Aioli*
- Tuna Tartar with Garlic Noodles, Soy, & Sesame, & Wonton Crisp*

VEGETARIAN & VEGAN OPTIONS

\$8.00 PER PIECE

- Petite Cake Porcini Mushroom & Permesan Arancini*
- Mini Grilled Cheese & Tomato Soup Shooter*
- Whipped Camembert on Toasted Brioche & Sliced Pear Salsa*
- Belgian Endive Spear with Local Goat Cheese Mousse, Citrus Beet Relish*
- Tomato & Grilled Cheese Crostini with Basil Pistou*
- Sesame & Green Onion Biscuit with Whipped Cheddar & Sweet Jalapeno Jam*
- Vegetable Spring Rolls with Gojuchang Sauce*

POT STICKERS

\$9.00 PER PIECE

- Shrimp & Pork Pot Sticker with Ginger Peanut Sauce*
- Carrot Millet Pot Sticker with Coriander Cilantro Butter*
- Beef & Shiitake Mushroom Pot Sticker with Salted Cashew Miso Glaze*

MINI TACOS

\$9.00 PER PIECE

- Ahi Tuna Taco with Avocado Wasabi Crema & Micro Greens*
- Smoked Chicken Tacos with House Pickled Vegetables & Cilantro Lime Crema*
- Roasted Shittake Mushroom Tacos with Green Onion and Cucumber Pickles*

POT STICKERS

\$9.00 PER PIECE

- Shrimp & Pork Pot Sticker with Ginger Peanut Sauce*
- Carrot Millet Pot Sticker with Coriander Cilantro Butter*
- Beef & Shiitake Mushroom Pot Sticker with Salted Cashew Miso Glaze*

MINIMUM 25 ITEMS PER RECEPTION CHOICE

GROUPS LESS THAN 30 GUESTS ARE SUBJECT TO ADDITIONAL FEES | MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

CATERING MENU

RECEPTION

ENHANCEMENTS

WARM ARTICHOKE & SPINACH DIP WITH PITA CHIPS
\$20.00 PER PERSON

WARM AR BRIE FONDUE WITH CRISP VEGETABLES & ASSORTMENT OF BREADS FOR DIPPING
\$22.00 PER PERSON

CHILLED JUMBO SHRIMP WITH CLASSIC COCKTAIL REMOULADE & LEMON
\$9.00 PER PIECE

ANTI PASTA PLATTER
\$32.00 PER PERSON
SERVED WITH MARINATED VEGETABLE | CURED MEATS | DOMESTIC & IMPORTED CHEESE | GOURMET OLIVES | RUSTIC BREAD & CRACKERS

IMPORTED & DOMESTIC CHEESE DISPLAY
\$27.00 PER PERSON
SERVED WITH DRIED FRUITS | MIXED NUTS | ARTESIAN BREADS

SEASONAL CRUDITE PLATTER
\$22.00 PER PERSON
SEASONAL VEGETABLES | ASSORTMENT OF FRESH DIPS

GRILLED VEGETABLE PLATTER
\$22.00 PER PERSON
WITH PESTO AIOLI

CHEF'S CARVERY

HERB CRUSTED BEEF TENDERLOIN WITH TRUFFLE JUS
\$510.00 | SERVES 20

SALT & PEPPER CRUSTED PRIME RIB
\$540.00 | SERVES 35

GARLIC & CITRUS BRINED BREAST OF TURKEY
\$390.00 | SERVES 20

ROASTED PORCHETTA WITH ORANGE FENNEL JUS
\$360.00 | SERVES 25

CHEF ATTENDANT REQUIRED | \$125.00 PLUS TAX | 1 CHEF REQUIRED PER 50 GUESTS

RECEPTION STATIONS

PASTA STATION | \$40.00 PER GUEST
CAVATELLI PASTA WITH CHERRY TOMATO & PECORINO
ORECCHIETTE PASTA WITH ROCK SHRIMP & CHORIZO CREAM
BUCATINI ALL'AMATRICIANA WITH LARDONS & BASIL

SUSHI & SASHIMI STATION | \$45.00 PER GUEST
ASSORTED SUSHI & SASHIMI
SERVED WITH WASABI & PICKLED GINGER
PRICING BASED ON 5 PIECES PER PERSON

SLIDER STATION | \$30.00 PER GUEST
CHOICE OF 3
KOREAN BBQ PORK BELLY SLIDERS WITH PICKLED CUCUMBER & SCALLIONS
TURKEY WITH TAHINI AIOLI & TILLAMOOK CHEDDAR
CHARBROILED ANGUS WITH TILLAMOOK CHEDDAR & BACON ONION JAM
GRILLED PORTOBELLO WITH MOZZARELLA, PIQUILLO PEPPERS, & GARLIC AIOLI

DESSERT STATION | \$26.00 PER GUEST
CHEF SELECTION OF ASSORTED MINIATURE DESSERTS & PASTRIES

RECEPTION STATIONS BASED ON 90 MINUTES OF SERVICE

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CATERING MENU

PLATED DINNER SELECTION

STARTER SALAD | CHOICE OF 1

MIXED GREEN SALAD

*Pistachio | Roasted Radish | Cherry Tomato | Lardon |
Lemon Vinaigrette*

KALE & QUINOA SALAD

Sun-Dried Tomato | Roasted Garlic | White Balsamic

BUTTER LETTUCE SALAD

Pear | Pecans | Lardons | Bleu Cheese | Sherry Vinaigrette

HOUSE ARUGULA SALAD

*Cherry Tomato | Orange Supreme | Burrata |
Basil Vinaigrette*

HOUSE CAPRESE SALAD

*Avocado | Burrata | Arugula | Tomato | Basil |
Balsamic Reduction*

ENTREÉS | CHOICE OF 1

CASSOULET OF DUCK LEG CONNFIT

\$95.00

*White Bean & Wild Bore Sausage Ragout Topped with
Rocket & Soft Boiled Egg*

SEARED SALMON

\$95.00

*Beluga Lentils | Wilted Greens | Crispy Prosciutto |
Tomato Basil Veloute*

GRILLED SEA BASS

\$105.00

*Soy Brasied Baby Bok Choy | Sriracha Mash |
Miso Berre Blanc*

ROASTED FLANK STEAK

\$72.00

*Parsnip & Cauliflower Puree | Fried Brussels |
Cilantro Mint Chimichurri*

FILET OF BEEF

\$132.00

*Pancetta Lardon | Heirloom Tomato | Garlic |
Basil Celeriac Veloute*

BRAISED SHORT RIBS

\$90.00

Creamy Polenta | Wilted Kale | Braising Jus Reduction

LASAGNA TARTLETS

\$84.00

*Puff Pastry Filled with Baby Spinich | Basil | Roasted Garlic
| Feta | Ricotta | Served with a Savory Pomodoro Sauce*

DESSERT | CHOICE OF 1

CHOCOLATE POTS DE CRÉME WITH CHANTILLY CREAM

KEY LIME TART WITH VANILLA WHIP

CHOCOLATE TORTE

SALTED CARAMEL CHEESE CAKE

BERRIES & CREAM

ALL PLATED DINNER SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS

GROUPS LESS THAN 30 GUESTS ARE SUBJECT TO ADDITIONAL FEES | MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

ARIZONA

GOLF RESORT

CATERING MENU

DINNER BUFFET SELECTION

SONORAN DINNER BUFFET

\$168.00 PER GUEST

BUFFET INCLUDES

Fire Roasted Salsa | Tomatillo | Queso Dip | Guacamole Dip | Jalapeno Corn Bread | House Made Tortilla Chips

QUINOA SALAD

Black Beans | Roasted Corn | Cilantro | Jicama | Sweet Peppers
| Citrus Vinaigrette

CUCUMBER & ORANGE SALAD

Pepitas | Cilantro | Jicama | Lime

TOMATO SALAD

Grilled Red Onions | Roasted Peppers | Avocado

BUILD YOUR OWN TACO STATION

CHOICE OF 2

Green Chile Pork Carnitas | Chili Rubbed Flank Steak | Red Chili Shredded Beef | Smoked Shredded Chicken | Blacked Mahi Mahi

CHARRO BEANS | CILANTRO RICE

CHOCOLATE CHIPOTLE GANACHE TARTS | MINI FLAN

Sonoran Buffet Includes: Mexican Cheeses | Lime | Chipotle Aioli | Sour Cream | Pico de Gallos |
Soft Flour Tortillas | Crunchy Corn Tortillas | Shredded Lettuce | Shredded Cabbage

RANCH DINNER BUFFET

\$168.00

BUFFET INCLUDES

Choice of 3 Butler Passed Hors D'Oeuvres

GREEN SALAD

Cucumber | Heirloom Cherry Tomato | Radish | Buttermilk Ranch

ROASTED BEET SALAD

Pickled Shallots | Shaved Fennel | Basil Vinaigrette

ARIZONA CITRUS SALAD

Pickled Shallots | Jicama | Feta | Black Pepper

ENTREES | CHOICE OF 2

GRILLED STEAK

BOURBON GLAZED ONIONS

FREE RANGE CHICKEN

WILD MUSHROOMS

SLOW BRAISED BABY BACK RIBS

TANGY JACK DANIEL'S BBQ SAUCE

SEASONAL GRILLED FISH

GRILLED PINEAPPLE SALSA

GRILLED LAMB CHOPS

GARLIC | ROSEMARY

YUKON GOLD MASHED POTATOES | WHITE CHEDDAR MAC & CHEESE | ROASTED SEASONAL VEGETABLES

WARM CARAMELIZED APPLE BREAD PUDDING WITH CINNAMON CREME ANGLAISE |
ASSORTED MINI PASTRIES

ALL BUFFET DINNER SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

DINNER BUFFETS ARE BASED ON 90 MINUTES OF SERVICE

GROUPS LESS THAN 30 GUESTS ARE SUBJECT TO ADDITIONAL FEES | MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

ARIZONA GOLF RESORT & CONFERENCE CENTER

425 SOUTH POWER ROAD | MESA, ARIZONA 85206 | 480-832-3202

CATERING MENU

DINNER BUFFET SELECTION

425 DINNER BUFFET
\$163.00 PER GUEST

Seasonal Sliced Fresh Fruit & Berries | Imported & Domestic Cheese Display | Seasonal Crudite Vegetable Display

Choice of 3 Butler Passed Hors D'Oeuvres

SALAD STATION

*Trio of Greens with Chef's Selection of
Farm Fresh Vegetables & Dressings*

PASTA SATATION

*Cavatelli Pasta with with Truffle Mushroom Cream
Bucatini All Amatricina with Smoked Bacon & Basil
Orecchiette Pasta with Rock Shrimp, Baby Heirloom Tomato, Manchego Cheese,
and Chorizo Creamith Mushroom Cream*

CARVING STATION

*Grilled Red Onions Salt & Spice Crusted Prime Rib of Beef
Rosemary & Citrus Brined Breast of Turkey*

DESSERT STATION

Assorted Petit Fours | Mini Pastries

**Chef Station Required | \$150.00 per attendant |
1 attendant per 50 guests**

ALL BUFFET DINNER SELECTIONS INCLUDE: ICED TEA | LEMONADE | FRESH BREWED COFFEE | HOT HERBAL TEAS | FRESH BREAD | BUTTER

DINNER BUFFETS ARE BASED ON 90 MINUTES OF SERVICE

GROUPS LESS THAN 30 GUESTS ARE SUBJECT TO ADDITIONAL FEES | MENU PRICING DOES NOT INCLUDE CURRENT SALES TAX & 22% TAXIBLE SERVICE FEES

ARIZONA GOLF RESORT & CONFERENCE CENTER
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