



2020-2021 CATERING MENUS



Arizona Golf Resort 425 South Power Road Mesa, Arizona 85206 Phone: (480) 832-3202
A customary 22% taxable service charge and current sales tax will be added to prices.

BREAKFAST BUFFET

Continental Breakfast:

Basic | 15

Assortment of fresh baked Danish and muffins / assorted yogurts, granola and low fat milk / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Bagel | 13

Assorted fresh New York style bagels and assorted cream cheeses / assorted yogurts, granola and low fat milk / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Deluxe | 18

Ham, egg and cheese sandwich on a toasted English muffin / assortment of fresh baked Danish and muffins / assorted yogurts, granola and low fat milk / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Continental Enhancements:

Hard Boiled Eggs | 1 each

Scrambled Eggs | 2 per person

Seasonal, Sliced Fruits and Berries | 4 per person

Breakfast Buffets:

Ranch Hand Buffet* | 20

Fluffy scrambled eggs / homemade breakfast potatoes / choice of smoked bacon or sausage links / assorted Danish and muffins / seasonal, sliced fruits and berries / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Straight Off the Griddle Buffet* | 20

French toast served with warm, maple syrup and whipped butter / fluffy scrambled eggs / choice of smoked bacon or sausage links / assorted Danish and muffins / seasonal, sliced fruits and berries / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Build Your Own Burrito* | 20

Fluffy scrambled eggs / breakfast potatoes / sausage links / warm flour tortillas / toppings to include mild green chilies, fresh salsa, Monterrey jack cheese and fresh cilantro / seasonal, sliced fresh fruit and berries / fresh orange, cranberry and apple juice / coffee and hot herbal tea station

Buffet Enhancements:

Hard Boiled Eggs | 1 each

Baked Ham Steaks | 3 per person

French Toast | 3 per person

Omelet Station** | 8 per person

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Action station requires a \$75 fee

BREAKFAST PLATED

Continental Breakfast and Breakfast Buffet

Energize Breakfast Buffets:

Keep your attendees energized with these performance foods for sustained focus all day

Refuel* | 14

Whole apple and bananas

Individual whole grain cereals and low fat milk

Oatmeal with raisins, dried cranberries and brown sugar

Assorted juices, coffee and hot herbal tea station

Endurance* | 18

Scrambled egg white Florentine

Chicken breakfast sausage

Sliced kiwi and cantaloupe

Bran muffins

Assorted juices, coffee and hot herbal tea station

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Plated Breakfast:

All American Plated Breakfast | 20

Two whipped scrambled eggs / homemade breakfast potatoes / choice of smoked bacon, sausage links or grilled ham steak / plate of assorted Danish and muffins / choice of fresh orange, cranberry or apple juice / coffee and hot herbal tea

From the Griddle Plated Breakfast | 20

Traditional French toast served with warm maple syrup and whipped butter / homemade breakfast potatoes / choice of smoked bacon, sausage links or grilled ham steak / plate of assorted Danish and muffins / choice of fresh orange, cranberry or apple juice / coffee and hot herbal tea

Add two scrambled eggs for an additional \$2 per person

Fit For You Plated Breakfast:

These items have been selected to meet the diverse dietary needs of our guests. Your catering representative will be happy to answer any questions you may have.

Healthy Start Plated Breakfast | 16

Cup of plain yogurt with granola / assorted whole grain muffin / seasonal, sliced fruits and berries

Mix Grill | 18 Four ounce flat iron steak sausage / crisp maple smoked bacon / scrambled egg whites / grilled tomato slices

Fit For You Breakfast Includes: Choice of fresh orange, cranberry or apple juice Bottled water, coffee, decaffeinated coffee and hot herbal tea

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BREAKS

Morning and Afternoon Breaks:

Cookie Jar | 12

Assorted jumbo cookies / individual 2% white milk and chocolate milk / assorted soft drinks and bottled water

Sweet and Savory | 12

Oreo cookies / mini pretzels twists / apple wedges / caramel sauce, chocolate sauce and peanut butter / 1% milk, assorted soft drinks and bottled water

Salt Cellar | 12

Jumbo warm pretzels with cheddar cheese sauce / individual bags of chips / oven roasted peanuts / bottled root beer, assorted soft drinks and bottled water

Pick Me Up | 13

Sliced melon / assorted flavored yogurts / assorted granola bars / coffee and hot herbal tea station

Strawberry Fields | 12

Pound cake with fresh strawberry sauce / strawberry rhubarb pie / fresh whole strawberries with whipped cream / assorted soft drinks and bottled water

Energize Breaks:

Keep your attendees energized with these performance foods for sustained focus all day

Revive | 10

Individual vanilla Greek yogurt

Wild berries and sunflower seeds

Trail mix bars

Arizona green tea and bottled water

Coffee and tea station

Refresh | 10

Apple slices with peanut butter

Mixed nuts

Individual string cheese

Gatorade, assorted soft drinks and bottled water

BREAK PACKAGES

Break Packages

A La Carte – Beverages:

Priced Per Gallon

Coffee | 36
Orange Juice | 30
Assorted Juice | 30
Iced Tea | 30
Lemonade | 30
Fruit Punch | 30
Ice Cold Milk | 3

Priced Per Individual Bottle

Assorted Soft Drinks | 2
Bottled Water | 2
Bottled Juices | 3
Lipton Flavored Iced Tea | 4
Sport Drinks | 4
Arizona Green Tea Cans | 4

A La Carte – AM and PM Snacks:

Priced Per Pound:

Tortilla Chips | 10
Potato Chips | 10
Trail Mix | 18
Mixed Nuts | 20
Choice of Toasted Almond, Walnut
Pecan or Cashew | 30

Priced Per Quart:

Black Bean and Corn Salsa | 10
Fresh Guacamole Dip | 20
Salsa Fresca | 10
Chili Con Queso | 20
Assorted Chips | 20

Priced Per Dozen:

Danish and Muffins | 36
Bagels with Cream Cheese | 36
Assorted Cookies | 36
Brownies | 42
Ham, Egg, and Cheese English Muffin Sandwiches | 48
Jumbo Salted Pretzels with Cheddar Cheese | 36

Priced Per Piece:

Rice Crispy Bars | 2
Granola Bars | 2
Sun Ripened Whole Fruit | 2
Assorted Yogurts | 2
Candy Bars | 3
Protein Bars | 4
Individual Trail Mix | 2
Granola Bars | 3

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PACKAGES

Meeting Planners Package* | 60

Continental Breakfast

Assortment of fresh baked Danish and muffins

Seasonal, sliced fruits and berries

Fresh orange, cranberry and apple juice

Coffee and hot herbal tea station

Mid Morning Beverage Refresh

Choice of Lunch Buffet:

Little Italy**

The Alamo**

Mediterranean**

Deli Buffet

La Taqueria**

** Buffet pricing is based on two entrees

Choice of Afternoon Break:

Salt Cellar

Cookie Jar

Pick Me Up

Strawberry Fields

Sweet and Savory

All Day Break Package* | 30

Continental Breakfast

Assortment of fresh baked Danish and muffins

Seasonal, sliced fruits and berries

Fresh orange, cranberry and apple juice

Coffee and hot herbal tea station

Mid Morning Beverage Refresh

Choice of Afternoon Break:

Salt Cellar

Cookie Jar

Pick Me Up

Strawberry Fields

Sweet and Savory

All Day Beverage Break | 9 Coffee, decaffeinated coffee, hot herbal tea, assorted soft drinks and bottled water Beverage Break to include Morning and Afternoon refresh

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PLATED LUNCH

Plated Lunch Service:

Choice of One or Two Entrees

Pasta del Sol | 23

Penne pasta, olive oil, fresh vegetables and parmesan cheese

Grilled Chicken Chimichurri | 25

Grilled chicken breast, spicy cilantro relish, rice pilaf and seasonal vegetables

Cheese Tortellini with Red Pepper Cream | 25

Ricotta filled tri-colored tortellini, roasted red pepper infused cream sauce, baby arugula and parmesan cheese

Arugula Chicken | 26

Pan seared chicken breast, mushroom and arugula cream, rice pilaf and seasonal vegetables

Grilled Flat Iron Steak | 30

Pepper crusted flat iron, balsamic demi-glace, mashed potatoes and seasonal vegetables

Char Broiled Petite Filet of Beef | 34

Petite beef tenderloin, garlic infused olive oil, mashed potatoes and seasonal vegetables

Fit For You Plated Lunch Service:

Choice of One or Two Entrees

These items have been selected to meet the diverse dietary needs of our guests. Your catering representative will be happy to answer any questions you may have.

Pan Seared Blueberry Salmon | 28

Fresh Atlantic salmon filet, wild blueberry salsa, rice pilaf and sautéed spinach

Pacific Coast Halibut | 30

Broiled halibut filet, tomato onion relish, rice pilaf and seasonal vegetables

All Plated Luncheons Include:

Assorted Dinner Rolls and Whipped Butter

Choice of Salad:

Traditional Caesar Salad – fresh chopped romaine lettuce, baked garlic croutons, shredded parmesan cheese, served with Caesar dressing on the side

Garden Salad – fresh mixed garden greens with cherry tomatoes, sliced cucumbers, red onions and shredded carrots, served with choice of two dressings

Wild Berry Salad – fresh chopped romaine lettuce tossed with toasted sliced almonds and wild berries, served with raspberry walnut vinaigrette on the side

Choice of Dressing: Home Style Ranch, Garden Italian, Balsamic Vinaigrette, Raspberry Walnut Vinaigrette, Fat Free Red Pepper Italian

Choice of Dessert: Chocolate Mousse Cake, Tiramisu, Raspberry White Chocolate Cheesecake, Lemon Tart, Allegro Mousse Cake

Coffee, Hot Herbal Tea and Iced Tea

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PLATED LUNCH

Light Fare Plated Salads:

Choice of One or Two Entrees:

Grilled Fennel, Feta and Watermelon Salad | 20

Baby arugula and baby field greens, diced grilled fennel, fresh watermelon, feta cheese, Greek olives and fat free red pepper vinaigrette on the side

Arugula Salad with Chicken and Mango | 20

Baby arugula, baby field greens, grilled chicken breast, fresh mango, red onion, toasted pecans and citrus vinaigrette on the side

Chicken Waldorf salad | 20

Chicken mixed with mayonnaise, cashews and raisins served on a bed of romaine lettuce

Light Fare Plated Salads Include:

Choice of Dessert:

Chocolate Mousse Cake, Tiramisu, Raspberry White Chocolate Cheesecake, Lemon Tart, Allegro Mousse Cake

Coffee, Hot Herbal Tea and Iced Tea

Energize Plated Lunches:

Choice of One or Two Entrees

Keep your attendees energized with these performance foods for sustained focus all day.

Maintain | 24

Baby arugula salad with red onion, parmesan cheese and balsamic vinaigrette

Grilled chicken breast drizzled with garlic infused olive oil served over herb scented toasted quinoa with seasonal vegetables

Wild berries with fat free whipped topping

Coffee, hot herbal tea and iced tea

Sustain | 26

Romaine salad with cut romaine lettuce, cucumber, cherry tomato, shredded carrot and fat free red pepper vinaigrette

Broiled salmon with citrus and fresh cilantro served with brown rice and seasonal vegetables

Wild berries with fat free whipped topping

Coffee, hot herbal tea and iced tea

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WRAPS / SANDWICHES

Wraps / Sandwiches:

Choice of One or Two

Oven Roasted Turkey | 18

Sliced turkey breast, Italian hoagie roll, provolone cheese, lettuce, tomato, red onion and condiments on the side

Ham and Swiss | 18

Virginia ham, Kaiser roll, Swiss cheese, lettuce, tomato, red onion and condiments on the side

Tuscan Turkey Wrap | 18

Sliced turkey, spinach tortilla, sun dried tomato pesto, baby arugula and provolone cheese

Grilled Vegetable Burrito | 18

Spinach tortilla, grilled romaine lettuce, tomato onion relish, roasted corn, cheddar cheese and ranch dressing

Roast Beef and Cheddar | 18

Tender roast beef, Kaiser roll, cheddar cheese, lettuce, tomato, red onion and condiments on the side

Wraps and Sandwiches Include:

Choice of Roll or Wrap: Italian Hoagie, Kaiser Roll, Tomato Basil Tortilla, Spinach Tortilla, Flour Tortilla

Choice of Side: Potato Salad, Pasta Salad, Fruit Salad

Display of Chocolate Chip Cookies per Table

Coffee, Hot Herbal Tea and Iced Tea

Boxed Lunches:

Choice of One or Two

Vegetable Burrito Wrap | 16

Spinach tortilla, grilled romaine lettuce, tomato onion relish, roasted corn, cheddar cheese, ranch dressing, lettuce, tomato, red onion, chips, whole fruit, assorted soft drinks and bottled water

The Classic | 18

Oven roasted turkey breast with provolone cheese, hoagie roll, lettuce, tomato, red onion, condiments, whole fruit, assorted soft drinks and bottled water

Black Forest | 18

Cherry smoked ham with Swiss cheese, hoagie roll, lettuce, tomato, red onion, condiments, whole fruit, assorted soft drinks and bottled water

Point Pleasant | 18

Italian sub with pepperoni, sliced ham, salami, hoagie roll, lettuce, tomato, red onion, banana peppers, condiments, whole fruit, assorted soft drinks and Vasa bottled water

Waldorf | 18

Chicken Salad with raisins and cashews, Kaiser roll, lettuce, tomato, red onion, whole fruit, assorted soft drinks and bottled water

Boxed Lunches Include: Choice of Side: Chips, Cookie or Granola Bar

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LUNCH BUFFET

Lunch Buffets:

The Alamo* One Entree | 25

Two Entrees | 28

Homemade chicken and white bean chili with cornbread
Tortilla chips with fresh salsa, sour cream and guacamole
Tex-Mex salad with avocado, tomato, jack cheese, fresh cilantro and garden vinaigrette dressing
Spanish rice with sweet onion and fresh cilantro
Flame roasted corn with peppers and onions
Apple and cherry pie

Choice of One or Two Entrees:

Baked Cheese Enchiladas
Sliced Smoked Beef Brisket with Chipotle BBQ Sauce

Little Italy* One Entree | 23

Two Entrees | 28

Antipasto salad with a variety of imported and domestic cheese
Cold meat cuts and marinated vegetables
Traditional Caesar salad
Sautéed green beans with fresh herbs
Baked garlic cheese breadsticks
Assortment of sweet Italian delights
Choice of One or Two Entrees:
Chicken Marsala
Meat or Roasted Vegetable Lasagna

Mediterranean* One Entree | 24

Two Entrees | 28

Roasted vegetable couscous
Baby greens with capers, cherry tomatoes, cucumbers, hard boiled eggs and balsamic vinaigrette
Pita wedges with roasted garlic hummus and tzatziki sauce
Rice pilaf
Baby green beans with tomato concasse and fresh herbs
Assorted dessert pastries

Choice of One or Two Entrees:

Grilled Souvlaki Marinated Chicken with Oregano and Lemon
Roast Pork Tenderloin with Lentils, Fresh Herbs and Chardonnay Reduction

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LUNCH BUFFET

Lunch Buffets:

Deli Buffet* | 26

Mixed garden salad with assorted garden toppings and dressings
Redskin potato salad, pasta salad and chicken salad
Display of sliced baked ham, oven roasted turkey and roast beef
Variety of sliced cheese including cheddar, American and Swiss
Fresh tomato slices, lettuce, sliced onions, pickle spears and condiments
Assorted deli breads and rolls
Fresh baked cookies and brownies

La Taqueria* One Entree | 24

Two Entrees | 28

Ensalada mixta with two dressings
Refried beans
Saffron rice
Flour tortillas, salsa fresca, guacamole and fresh cilantro
Churros with cane sugar

Choice of One or Two Entrees:

Mole Chicken
Pork Chili Verde

All lunch buffets include coffee, hot herbal tea and iced tea station

Build Your Own Lunch Buffet:

One Entree* | 25

Two Entrees* | 30

Three Entrees* | 34

Assorted Dinner Rolls with Whipped Butter
Seasonal Vegetable Medley

Choice of Two Salads: Caesar Salad, Garden Salad, Signature Salad, California Pasta Salad, Sonoran Couscous Salad

Choice of One, Two or Three Entrees: Petite Flat Iron Steak with Peppercorn Demi-Glace, Pork Tenderloin Medallions with Apple Bordelaise, Chicken Breast (Grilled or Pan Seared) with Choice of Sauce (Picatta, Marsala, Red Wine Demi-Glace, Raspberry Bordelaise, Parmesan), Penne Pasta with Garlic, Olive Oil, Fresh Vegetables and Parmesan Cheese, Roasted Vegetable Jambalaya

Choice of Dessert: Chocolate Mousse Cake, Tiramisu, Raspberry White Chocolate Cheesecake, Lemon Tart, Allegro Mousse Cake

Build your own lunch buffets include coffee, hot herbal tea and iced tea station

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PLATED DINNER

Plated Dinner Service:

Choice of One or Two Entrees

Pasta del Sol | 24

Penne pasta with fresh garlic, olive oil, broccoli florets, sun dried tomato, fresh basil and shaved pecorino Romano

Cheese Tortellini Florentine | 28

Tossed with spinach, served with tomato cream sauce, pesto sauce or alfredo sauce and a seasonal vegetable medley

Pan Seared Garlic Herb Airline Chicken Breast | 28

Airline chicken breast served with a natural chicken demi sauce, choice of garlic mashed potatoes or rice pilaf and a seasonal vegetable medley

Pan Seared Salmon | 30

Topped with a white wine butter sauce, served with rice pilaf and a seasonal vegetable medley

Grilled Flat Iron Steak | 32

Topped with a wild cherry bordelaise, served with roasted garlic mashed potatoes and a seasonal vegetable medley

Grilled Center Cut Pork Chop | 34

Center cut pork chop with garlic infused olive oil, parmesan mashed potatoes and a seasonal vegetable medley

Grilled Peppered Filet Mignon | 40

With a red wine garlic butter, served with garlic mashed potatoes and a seasonal vegetable medley

Grilled Petite Filet Mignon with Sautéed Jumbo Prawns | 48

Topped with a light chardonnay demi-glace, served with parmesan mashed potatoes and a seasonal vegetable medley

All Plated Dinners Include: Assorted Dinner Rolls and Whipped Butter

Choice of Salad: Traditional Caesar Salad – Fresh chopped romaine lettuce, baked garlic croutons, shredded parmesan cheese and served with Caesar dressing on the side

Garden Salad – Fresh mixed garden greens with cherry tomatoes, sliced cucumbers, red onions, shredded carrots and served with choice of two dressings

Wild Berry Salad – Fresh chopped romaine lettuce tossed with toasted sliced almonds and wild berries and served with raspberry walnut vinaigrette on the side

Signature Salad – Fresh chopped romaine lettuce with sun dried cranberry, toasted almonds and shredded parmesan

Choice of Dessert: Chocolate Mousse Cake, Tiramisu, Raspberry White Chocolate Cheesecake, Lemon Tart, Allegro Mousse Cake

Coffee, Hot Herbal Tea and Iced Tea

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DINNER BUFFET

Dinner Buffets:

Back at the Ranch*

One Entree | 34

Two Entrees | 38

Three Entrees | 42

Ranch salad with cactus pear vinaigrette dressing

Homemade creamy coleslaw

Potato salad

Western style beans

Corn on the cob

Buttermilk biscuits

Cornbread with honey

Apple and cherry pie

Choice of One, Two or Three Entrees: Kansas City Strip Steak

Barbeque Chicken

Barbeque Pulled Pork

Barbeque Beef Brisket

Copacabana*

One Entree | 34

Two Entrees | 38

Three Entrees | 42

Ensalada mixta – mixed greens with avocado, cucumber, tomato, cilantro vinaigrette and ranch

Warm tortillas

Chopped cilantro, salsa fresca and salsa verde

Frijoles negro – black beans simmered with smoked ham, red pepper, cumin and fresh cilantro

Braised sweet potato with mojo – sliced sweet potato braised with citrus juice, garlic and oregano

Key lime pie

Choice of One, Two or Three Entrees:

Arroz con pollo – boneless chicken breast with spicy sausage, garlic, bell pepper, Spanish seasonings and fresh herbs baked with long grain white rice

Pork chili verde- tender slices of pork tenderloin braised with Yukon gold potatoes, green chili, cilantro and fresh herbs

Grilled carne asada- thin sliced flank steak marinated with lime, garlic and cumin served with grilled bell peppers and sweet red onions

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DINNER BUFFET

Dinner Buffets:

Old Mexico* | 32

Tossed mixed salad with peppers, jack cheese, red onions and fresh cilantro
Seasonal fresh fruit display
Pueblo black bean and corn salad
Spanish rice
Refried beans
Baked cheese enchiladas
Chicken chimichangas
Sour cream, guacamole, tortilla chips and fresh salsa
Cinnamon churros

Old Mexico Buffet Enhancements**:

Marinated Beef, Chicken or Shrimp Fajita Station | 6
Taco Bar with all the Trimmings | 6

** Enhancements require an action station fee of \$75

When in Rome* | 32

Caesar salad
Baked garlic cheese breadsticks
Marinated vegetable antipasto display with imported cold cuts
Fresh sliced tomato and basil salad
Spicy mild Italian sausage with grilled peppers and onions
Seasonal steamed vegetables with garlic butter
Chicken marsala
Penne pasta with marinara sauce and cheese
Assorted Italian desserts

All dinner buffets include coffee, hot herbal tea and iced tea station

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DINNER BUFFET

Build Your Own Dinner Buffet*:

Two Entrees | 35

Three Entrees | 40

Choice of One Salad:

Caesar Salad

Marinated Sliced Cucumber and Tomato Salad

Seasonal Mixed Garden Salad with Choice of Two Dressings

Choice of Two Sides:

Garlic Rosemary Roasted Potatoes

Rice Pilaf

Seasonal Vegetable Medley

Green Beans with Almonds

Choice of Two or Three Entrees:

London broil with Red Wine Mushroom Demi-Glace Sauce

Grilled Petite Flat Iron Steak with Peppercorn Demi-Glace Sauce

Grilled Sonoran Chicken Breast with Ancho Chili Cream Sauce

Pan Seared Salmon with Lemon Butter Sauce

Pork Tenderloin Medallions with White Wine Sauce

Seared Chicken Breast with Choice of Parmesan, Picatta or Marsala Sauce

Roasted Vegetable Lasagna

Breaded Eggplant Parmesan with Marinara Sauce and Topped with Mozzarella Cheese

Cheese Tortellini Florentine

Vegetable Paella with Saffron Rice

Build Your Own Dinner Buffets Include:

Assorted Dinner Rolls and Whipped Butter

Dessert Selection

Coffee, Hot Herbal Tea and Iced Tea Station

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RECEPTION

Cold Hors d'oeuvres:

- Jumbo Shrimp Cocktail with Lemon and Sauces | 355
- Crab Claws with Lemon and Sauces | 350
- Fancy Canapé Selection Including Meat, Fish and Vegetarian | 400
- Southwest Canapé Selection Featuring Local Flavors | 400
- Stuffed Cherry Tomato on a Crostini | 400
- Prosciutto and Melon | 400
- Finger Sandwiches – Chicken Salad, Tuna Salad and Cucumber and Watercress | 400
- California Rolls with Wasabi | 300
- Spinach and Queso Tortilla Pinwheel | 255
- Brie Tartlet with Fresh Fruit | 255

Pricing is based on 100 pieces

Hot Hors d'oeuvres:

- Swedish or BBQ Meatballs | 180
- Flaming Tiger Shrimp in a Wonton Purse | 325
- Spinach Pesto Puffs | 250
- Orange Peel Beef Satay | 280
- Thai Peanut Chicken Satay | 280
- Deluxe Vegetable Spring Rolls | 210
- Pork Mango Empanada | 300
- Cashew Chicken Spring Rolls | 250
- Mini Sonoran Chicken Burritos | 250
- Spicy Buffalo Wings with Ranch and Bleu Cheese Dressings | 150
- Sun-dried Tomato and Feta Phyllo Roll | 180
- Chicken Marsala Pot Pie | 225

Pricing is based on 100 pieces

Display or butler passed

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RECEPTION

Sun Ripened Fruits and Berries

Seasonal sliced fruits and berries

Petite Platter (approximately 25 servings) | 75

Small Platter (approximately 50 servings) | 150

Medium Platter (approximately 75 servings) | 225

Large Platter (approximately 100 servings) | 300

Cheese Board

Display of imported and domestic cheese served with crackers and lavish

Petite Platter (approximately 25 servings) | 125

Small Platter (approximately 50 servings) | 200

Medium Platter (approximately 75 servings) | 275

Large Platter (approximately 100 servings) | 350

Vegetable Crudités

Fresh garden vegetables served with your choice of ranch or French onion dip

Petite Platter (approximately 25 servings) | 75

Small Platter (approximately 50 servings) | 150

Medium Platter (approximately 75 servings) | 225

Large Platter (approximately 100 servings) | 300

From the Carver

Each station requires a carver fee of \$75

Pork Tenderloin with Peppercorn Sauce (approximately 30 servings) | 400

Peppered Beef Tenderloin with Au Jus (approximately 50 servings) | 350

Prime Rib Au Jus with Horseradish (approximately 50 servings) | 350

Roasted Turkey Breast with Roasted Pan Gravy (approximately 30 servings) | 150

Country Ham with Honey Mustard Sauce (approximately 30 servings) | 150

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RECEPTION / PACKAGE

Something Sweet* | 12

Assortment of French and classic desserts

Something Sweet Enhancement:

Chocolate Covered Strawberries | 2 each

Chili and Salsa Bar* | 14

Homemade chili con carne

Variety of fresh salsa, dips, cheeses and toppings

Tortilla and potato chips

The Basic* | 14

Vegetable crudité with choice of ranch or French onion dip

Seasonal sliced sun ripened fresh fruits and berries

Imported and domestic cheese served with crackers and lahvosh

Happy Hour* | 16

Vegetable crudité with ranch dip

Imported and domestic cheese served with crackers and lahvosh

Southwest spicy sausage and black bean egg rolls

Mozzarella sticks with marinara sauce

Buffalo chicken wings with bleu cheese dressing

South of the Border* | 16

Baked tortilla chips with fresh salsa

Continental cheese display with crackers

Seasonal, sliced fresh fruits and berries

Machaca beef burritos

Smoked chicken quesadilla horns

Roasted vegetable quesadilla triangles

Fresh pico de gallo and guacamole

South of the Border Enhancements:

Grilled Marinated Chicken or Beef Fajitas | 6

Hors d'oeuvres reception packages include iced tea and ice water

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BAR / PACKAGE

Hosted Bar:

Premium Brands | 7.50

Call Brands | 6.50

House Wine | 6

Domestic Bottled Beer | 3.50

Imported Bottled Beer | 4.50

Cordials and Cognac | 8

Soft Drinks and Bottled Water | 2

Cash Bar:

Premium Brands | 8

Call Brands | 7

House Wine | 7

Domestic Bottled Beer | 4

Imported Bottled Beer | 5

Cordials and Cognac | 9 and up

Soft Drinks and Bottled Water | 2.50

Bar Packages:

Package pricing is based per person/per hour. Above pricing does not include tax and service charge. Packages are available for a maximum of four hours.

Beer and Wine Package – House wine by the glass, domestic and imported beer and soft drinks

First Hour | 12

Each Additional Hour | 7

Call Brand Package – Call brand cocktails, house wine by the glass, domestic and imported beer and soft drinks

First Hour | 14

Each Additional Hour | 8

Premium Brand Package – Premium and call brand cocktails, house wine by the glass, domestic and imported beer and soft drinks

First Hour | 16

Each Additional Hour | 9

Bartender fee | \$100

Arizona Golf Resort reserves the right to restrict alcohol consumption at its discretion. Arizona Golf Resort is the only licensee authorized to serve and sell alcoholic beverages on premises in accordance with Arizona Liquor Laws.

Arizona Golf Resort 425 South Power Road Mesa, Arizona 85206 Phone: (480) 832-3202

A customary 22% taxable service charge and current sales tax will be added to prices.

Payment Arrangements

A non-refundable deposit and signed contract are required to confirm your function on a definite basis. Final payment of the total estimated bill will be due five business days prior to function date by cash, cashier's check, or credit card. Any balance owed to the Arizona Golf Resort is to be paid upon the conclusion of the function; any overpayment will be refunded. Credit arrangements may be made by use of a major credit card. Balances remaining after the event are subject to a 1.5% interest per day.

Menu Pricing

Due to seasonality of several items on our banquet menus, the hotel reserves the right to substitute items or increase menu prices as needed to cover our costs. Please consult your Catering Representative to confirm your menu pricing 90 days in advance of event.

Guarantees on All Food and Beverage Functions

A guaranteed number of attendees is due 72 hours prior to all food functions and is not subject to reduction. In the event that we do not receive your final count, the minimum guarantee listed on the contract will be used. We will prepare 3% over your guaranteed number.

Food

All buffets are scheduled for one hour of service. This means that the buffet will be fully stocked for an hour and will be removed at the end of the hour. All hors d'oeuvres packages are scheduled for one hour of service. Break packages are scheduled for 30 minutes of service. Extra hours of service may be purchased at an additional per person charge.

Outside Food and Beverage Policy

All food and beverages served at functions associated with the Event must be provided, prepared, and served by Hotel, and must be consumed on Hotel premises.

Tax and Service Charge

Food and beverage prices do not include tax (currently 8.05%) and taxable service charge (currently 22%).

Labor Charges

Menu selections for groups with less than 30 people are subject to change and will incur a \$50 taxable service charge. There is a \$75 charge per action station and/or carving station.

Banquet Rooms

Function rooms are assigned according to the anticipated guarantee number of guests at the time the event is contracted. The hotel reserves the right to reassign banquet event rooms if the actual guarantee is significantly different than the original anticipated number. Banquet rooms will be set according to the contract and banquet event order specifications. Significant changes in room setup after the room has been set will result in additional labor charge of \$150. The hotel reserves the right to charge a service fee for extraordinary room set up requirements. Banquet rooms are contracted for five hours for all events involving a meal. The client will be charged at a rate of \$150 per hour for any additional time. The Hotel will not be held responsible for the damage or loss of any articles or merchandise left in the room prior to, during, or following your event. Special arrangements for security can be made with proper advance notice.

Decorations

All decorations and signage must have prior approval from your catering representative. Nothing is to be affixed or hung up on any wall without prior approval from your catering representative. Any approved banner that is hung will be assessed a \$25 service fee plus applicable taxes. Some décor, such as opened flame candles, fog machines, and confetti are prohibited in all banquet rooms. A minimum labor charge of \$150 will be added to the master bill for excessive clean up, if applicable.

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GENERAL INFORMATION

Alcohol

It is illegal to serve alcohol to minors. The hotel reserves the right as dictated by state law to ask for identification from any individual who appears to be under age. The hotel will prosecute all individuals displaying false identification in order to obtain alcoholic beverages. Possession of alcohol by a minor on hotel property will result in immediate removal of that individual. The Arizona Golf Resort is the only licensee authorized to serve and sell alcoholic beverages on the premises. Unauthorized alcoholic products brought onto the property by any persons affiliated with the group will result in the expulsion from the hotel as well as the event will be forced to end.

Guest Behavior

The client agrees to conduct an orderly event in compliance with the rules of the hotel and all laws and regulations. The hotel reserves the right to exclude or eject any and all persons exhibiting behavior from the hotel without liability.

Liability and Damage

The client agrees to hold the hotel harmless of any liability resulting from violations by any law, regulations or hotel rules by the client, the client's guests or attendees. The client agrees to accept responsibility and pay for any damage to the hotel that is caused by the client, the client's guest or attendees. The hotel requires one security guard per 100 people for those events in which minors will be the primary attendees or should the hotel management feel that security is warranted for the event at the client's cost. The decision for security is at the sole discretion of the hotel.

Personal Property

Hotel does not assume or accept responsibility for damages to or loss of equipment, materials or personal property left in hotel prior to, during or following any function. Arrangements can be made for security of merchandise, exhibits or displays. Please ask your catering representative for details.

Audio Visual

Premier Audio Visual is the Hotel's preferred in-house provider for audio/visual needs. If client contracts with an off-site AV Vendor, there will be a service charge of \$300 per day. Patches into Hotel's audio system are not available to clients using an outside AV Vendor or using group's own equipment. Hotel may request outside AV Vendor proof of insurance. If client requires the assistance of Hotel's AV Company, fees may be incurred.

Shipping and Receiving

Packages for events may be delivered to the hotel up to three days prior to the event. The following information must be included on the package for delivery to be accepted and to ensure proper delivery: Name of organization, on-site contact name, hotel representative, date of event and number of boxes. All incoming and outgoing packages are subject to a handling fee of \$10 per package for events, up to 25 pounds and \$10 for every additional 25 pounds. In addition to the guest's selected choice for a shipping carrier, the hotel's own shipping form is to be filled out by the guest. This is to ensure safe handling of the said packages. Hotel is not liable in an amount in excess of \$100 or the actual value for any package accepted for shipment. Special arrangements will need to be made in writing should you require coverage for greater value.

Use of Outside Vendors

If client wishes to hire outside vendors to provide any goods or services at Hotel during event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification

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