



Continental \$34 per guest

Sliced Seasonal Fruit and Berry Platter
Chef's Selection of Baked Goods, Sliced Breads and Bagels
Selection of Whipped Cream Cheese, Fruit Preserves,
Nutella and Butter
Selection of Bottled Juices
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
Coffee Service Includes a Selection of 2% Milk and Half & Half†

Camelback Continental \$40 per guest

Sliced Seasonal Fruit and Berry Platter
Chef's Selection of Baked Goods, Sliced Breads and Bagels
Selection of Whipped Cream Cheese, Fruit Preserves, Nutella
and Butter
Selection of Cold Cereals with 2% Milk and Skim Milk
Selection of Greek Yogurt: Vanilla and Fruit Flavors
House-Made Granola with a Bowl of Fresh Berries
Selection of Bottled Juices
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
Coffee Service Includes a Selection of 2% Milk and Half & Half†

CONTINENTAL BREAKFAST ENHANCEMENTS

Cage-Free Hard-Boiled Eggs | \$42 per dozen
Breakfast Burrito with Scrambled Eggs, Chorizo, Mixed Peppers and
Pepper Jack Cheese with Salsa | \$12 per guest
Breakfast Burrito with Scrambled Eggs, Crumbled Bacon, Cheddar
Cheese and Salsa in a Warm Flour Tortilla | \$12 per guest
English Muffin Sandwich with Scrambled Eggs, Bacon and
Cheddar Cheese | \$12 per guest
California Wrap with Eggs, Caramelized Onions, Oven Dried
Tomatoes, Roasted Asparagus Tips, Fontina and Avocado Wrapped
in a Spinach Tortilla | \$12 per guest
Croissant Sandwich with Scrambled Eggs, Honey-Glazed Ham and
Swiss Cheese | \$12 per guest

Steel Cut Oatmeal with Brown Sugar, Raisins and
Dried Fruit | \$10 per guest

Chef-Made Fresh Fruit Smoothies | \$52 per pitcher
serves 7 guests, 8 oz glasses

BREAKFAST CASSEROLE \$150, serves 12 guests

Breakfast Bake with Egg and Roasted Hatch Green Chiles with
Tillamook Cheddar, Caramelized Onions and Schreiner's Southwest
Turkey Sausage

French Toast Bake Topped with Blueberries, Cinnamon and Oat
Sugar Streusel

Breakfast Bake with Egg, Potatoes, Gruyère Cheese and Canadian
Bacon, Garnished with Parsley

Served warm, in a chafar

BUILD YOUR OWN BREAKFAST BURRITO STATION

\$16 per guest, minimum of 20 guests

Scrambled Eggs, Shredded Jack Cheese, Bacon, Schreiner's
Southwest Turkey Sausage, Avocado, Chopped Tomato, Salsa and
Warm Flour Tortilla

CONTINENTAL BREAKFAST SERVICE & DIETARY REQUESTS

One hour of service with small plates in a meeting room or with reception style seating

Based on a minimum of 20 guests, \$150 charge applies if under minimum

Enhancements require a minimum of 10 guests

Per person menus will be charged upon receiving full guest count

Gluten-free options available upon request

†Non-Dairy milk available upon request

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2019.



Breakfast Buffet \$48 per guest

Sliced Seasonal Fruit and Berry Platter
 Chef's Selection of Baked Goods, Sliced Breads and Bagels
 Selection of Whipped Cream Cheese, Fruit Preserves, Nutella and Butter
 –
 Steel Cut Oatmeal with Honey, Brown Sugar and Dried Fruit
 Selection of Greek Yogurt: Vanilla and Fruit Flavors
 Homemade Granola with a Bowl of Fresh Berries
 –
 Fresh Scrambled Eggs with Cheddar Cheese
 Applewood Smoked Bacon and Turkey Sausage Links
 –
 Chef's Selection of Potatoes
 –
 Selection of Fresh Juices
 Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
 Assorted *Tea Forté* Gourmet Teas and Herbal Teas
 Coffee Service Includes a Selection of 2% Milk and Half & Half †

BREAKFAST BUFFET ENHANCEMENTS

Made-to-Order Eggs and Omelet Station:
 Mushrooms, Sweet Peppers, Scallions, Cheddar Cheese,
 Bacon, Ham, Sausage and Salsa
\$14 per guest*

Smoked Salmon Tray with Red Onion, Capers, Tomatoes,
 Chopped Egg, and Whipped Cream Cheese
\$20 per guest

Cinnamon French Toast with Pecans and Fruit Compote,
 Maple Syrup and Powdered Sugar
\$14 per guest

Buttermilk Pancakes with Berry Compote and
 Warm Maple Syrup
\$12 per guest

Green Chile Pork and Warm Flour Tortillas
\$16 per guest

BREAKFAST BUFFET SERVICE

*One hour of service, full table set in an outdoor or indoor location
 Based on a minimum of 20 guests, \$150 charge applies if under minimum per person menus will be
 charged upon full guest count * Chef Fee of \$175 per 50 guests on chef station
 Enhancements require a minimum of 10 guests*

DIETARY REQUESTS

*Gluten-free options available upon request
 Please notify your catering manager of special dietary requests, vegan or vegetarian meals needed
 Custom chef menus can be created upon request*

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Mummy Mountain Breakfast To-Go \$28 per guest

- Whole Fresh Fruit
- Bagel with Cream Cheese
- Granola and Greek Yogurt Parfait with Fruit and Berries
- Selection of Chilled Bottled Juices
- Chilled Bottled Water

COFFEE STATION ENHANCEMENTS

- \$92 per gallon, \$56 per half gallon
- Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
- Assorted *Tea Forté* Gourmet Teas and Herbal Teas
- Coffee Service Includes a Selection of 2% Milk and Half & Half†

COLD PRESS COFFEE STATION ENHANCEMENTS

- \$92 per gallon, \$56 per half gallon
- Freshly Brewed **PRESS** Cold Pressed Coffee
- Cold Press Coffee Service Includes a Selection of Flavored Syrups, 2% Milk and Half & Half †

HOT MENU ITEM ENHANCEMENTS | minimum of 10 guests

- Breakfast Burrito with Scrambled Eggs, Chorizo, Mixed Peppers and Pepper Jack Cheese with Salsa
\$12 per guest
- Breakfast Burrito with Scrambled Eggs, Crumbled Bacon, Cheddar Cheese and Salsa in a Warm Flour Tortilla
\$12 per guest
- English Muffin Sandwich with Smoked Bacon, Scrambled Eggs and Cheddar Cheese
\$10 per guest
- California Wrap with Eggs, Caramelized Onions, Oven Dried Tomatoes, Roasted Asparagus Tips, Fontina and Avocado Wrapped in a Spinach Tortilla
\$12 per guest
- Croissant Sandwich with Scrambled Eggs, Honey-Glazed Ham and Swiss Cheese
\$12 per guest

DIETARY REQUESTS

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Plated Breakfast \$40 per guest

PRE-SET | SELECT ONE

Chef's Selection of Fresh Pastries and Muffins with Fruit Preserves and Butter

Greek Yogurt Parfait with House-Made Granola, Apricot Preserves and Fresh Berries

MENU OPTIONS

SELECT ONE - Served with Chef's Choice of Breakfast Potato

Stuffed Brioche French Toast, Fresh Berries and Maple Syrup

Scrambled Eggs with Tillamook Cheddar Cheese

Scrambled Egg Whites with Asparagus, Peppers and Tomatoes

Southwest Frittata with Roasted Hatch Green Chiles, Oven-Roasted Tomatoes and Cheddar Cheese

Classic Quiche with Spinach, Asparagus, Mushrooms and Gruyère

SELECT ONE

Schreiner's Southwest Turkey Sausage Links

Applewood Smoked Bacon

Sliced Honey Smoked Ham

Breakfast Sausage

SERVED TABLESIDE

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Teas and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half & Half†

PLATED BREAKFAST SERVICE

Best suited for indoor functions with a set program

Based on a minimum of 10 guests

DIETARY REQUESTS

Gluten-free options available upon request

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Brunch \$68 per guest

CHEF'S SELECTION OF ASSORTED BAKED GOODS

Chocolate and Butter Croissants, Muffins, Breakfast Breads, Chocolate Sun-Dried Cranberry Scones

Served with Fruit Preserves and Butter

SLICED FRUIT & BERRY PLATTER

Sliced Seasonal Fruit and Fresh Berries

BAGEL BAR

Selection of Whipped Cream Cheese, Smoked Salmon with Capers, Chopped Hard-Boiled Eggs, Red Onions, Cucumbers and Lemon Wedges

EGG SELECTION* select one

OMELETS & EGGS MADE TO ORDER | CHEF REQUIRED

Mushrooms, Sweet Peppers, Scallions, Cheddar Cheese, Bacon, Ham, Sausage and Salsa

CLASSIC HUEVOS RANCHEROS | CHEF OR SELF-SERVE

Lightly Fried Tortilla topped with Refried Beans, Fried Egg and Pepper Jack Cheese with Salsa and Sour Cream

QUICHE | SELF-SERVE

Classic Quiche with Spinach, Asparagus, Mushrooms and Gruyère

Egg Selection is Accompanied by Turkey Sausage Links, Honey-Glazed Ham or Applewood Smoked Bacon and Breakfast Potatoes

SALAD STATION select one

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Strawberry and Orange Salad with Arugula, Pickled Onions, Marcona Almonds, Goat Cheese and Honey Vinaigrette

Leafy Greens with Crisp Vegetables and Herb Vinaigrette

Salad Station is Accompanied by Mountain Shadows Rolls and Butter

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MAIN COURSE select one

Pan-Seared Salmon, Mustard Dill Butter, Charred Asparagus and Farro

Pan-Seared Chicken Breast with Roasted Tomato Sauce and Herbed Parmesan Orzo

SELECTION OF HOUSE-MADE DESSERTS

Fresh Fruit Tarts, Apricot Tres Leches and Turtle Brownie

BEVERAGE SERVICE

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Teas and Herbal Teas

Coffee Service Includes a Selection of 2% Milk and Half & Half†

BRUNCH ENHANCEMENTS

Carved Roasted Beef Tenderloin with Horseradish Sauce and Natural Jus | **\$24 per guest***

Breakfast Casserole
Egg, Sliced Potatoes, Gruyère Cheese and Canadian Bacon | **\$150, serves 12 guests**

Eggs Benedict | Chef Required*
House-Made English Muffins, Canadian Bacon, Poached Eggs with Hollandaise Sauce (2 per order) | **\$18.00 per guest**

Chocolate Dipped Strawberries (minimum three dozen) | **\$54 per dozen**

Chocolate Dipped Bacon (minimum three dozen) | **\$68 per dozen**

Make-Your-Own Bloody Mary Bar | **\$11 each** (minimum of 25)**
Tito's Vodka, Assorted Spices, Hot Sauces, Celery, Olives, Pickled Vegetables and Bacon

Make-Your-Own Mimosa Bar | **\$11 each** (minimum of 25)**
House Sparkling Wine, Orange, Grapefruit, and Pineapple Juices, Garnished with Strawberries, Oranges, Pineapple

Maschio Prosecco | **\$35 per bottle**

Additional Champagne and Sparkling Wines Available

Enhancements Based on Final Guest Count

BRUNCH SERVICE

Two hours of service, full table set in an outdoor or indoor location

Based on a minimum of 20 guests

Per person menus will be charged upon full guest count

Gluten-free options available upon request

**Chef fee is \$175 per 50 guests on made-to-order and carving stations*

***Attendant Fee of \$50 per hour applies*

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Fruit & Bakery Basket \$20 per guest

Seasonal Fruit & Berry Platter
Individual Greek Yogurts: Vanilla and Fruit Flavors Chef's
Selection Assorted Breakfast Pastries

Sweet & Salty \$18 per guest

Freshly Baked Cookies
Individual Bags of Assorted Chips
Individual Granola Bars
Season's Best Whole Fruit

Kick-Start \$22 per guest

Virgin Bloody Mary Bar
Mini Egg, Bacon and Cheese Sandwiches
Mini Grilled Cheese Sandwiches

ENHANCEMENT

Spiked Bloody Marys* | \$5 per drink surcharge

South of the Border \$20 per guest

Tortilla Chips, Guacamole, Fresh Salsa, Warm Black Bean Dip and Chile Con Queso

ENHANCEMENT

Bucket of Imported Beer With Fresh Cut Limes | \$6 per beer

Chocoholic \$20 per guest

Chocolate-Covered Strawberries
White and Dark Chocolate Chip Cookies
Turtle Brownies
Chocolate Covered Bacon
Milk and Chocolate Milk

At the Movies \$22 per guest

Buttery, White Cheddar and Caramel Popcorn
Assorted Candy Bars, Plain and Peanut M&M's
Soft Salted and Unsalted Pretzels Bites, Whole Grain Mustard, Queso Dip

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Health Nut \$22 per guest

Almonds, Walnuts and Cashews
Fruit and Berry Kabobs with Mint Honey Yogurt Dipping Sauce
Grilled and Raw Vegetables with Roasted Garlic Hummus

Boost \$20 per guest

House-Made Trail Mix
Assorted Individual Protein/Energy Bars
Chocolate-Covered Espresso Beans and Yogurt-Covered Raisins
Watermelon Skewers with Basil Mint Vinaigrette

Build Your Own Snack Mix \$20 per guest

Select (5) of the following:

Dark Chocolate Covered Espresso Beans
Yogurt-Covered Raisins
Dried Fruit
Mixed Nuts
House-Made Granola
Wasabi Peas
M&Ms
Sesame Sticks
Pretzel Sticks
Banana Chips

Wellness \$28 per guest

Local Butcher Turkey and Beef Jerky
Assorted Raw Nuts & Seeds Cheese Sticks
Apples & Bananas
Grain-Free Crackers with Almond Butter
Dark Chocolate Squares

All Day Beverages \$40 per guest *for up to 10 hours*

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Bottled Fruit Juices, Bottled Iced Teas
Red Bull Energy Drinks
Assorted Coca-Cola Soft Drinks (Coke, Diet Coke, Sprite and Ginger Ale)
MS Bottled Water

BREAK PER PERSON SERVICE

Based on 30 minutes of service and a minimum of 20 guests

\$150 charge applies if under minimum

Per person menus will be charged upon full guest count

Gluten-free options available upon request

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Beverages

COFFEE STATION

\$92 per gallon | \$56 per half gallon

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee Assorted
Tea Forté Gourmet Teas and Herbal Tea

Coffee Service Includes a Selection of 2% Milk and Half & Half †

COLD PRESS COFFEE STATION

\$92 per gallon | \$56 per half gallon

Freshly Brewed **PRESS** Cold Pressed

Includes a Selection of Flavored Syrups

Selection of 2% Milk and Half & Half †

JUICE STATION

Orange, Grapefruit, Cranberry and Apple Juices

Old-Fashioned Lemonade, Fresh-Brewed Iced Tea, Arnold Palmer and
Fruit Punch, Prickly Pear Lemonade

Whole Milk, 2% Milk, Skim Milk †

\$80 per gallon | \$40 per half gallon

Sedona Sparkling Water, Bottled Fruit Juices, Bottled Iced Teas, Red

Bull Energy Drinks, Coconut Water and Gatorade

\$8 each

LOCAL COLD-PRESSED JUICES

Kale

Charcoal

Watermelon

\$10 each | *pre-ordered, set quantities, minimum order of 10*

MS Bottled Water

\$6 each

Assorted Coca-Cola Soft Drinks

(Coke, Diet Coke, Sprite and Ginger Ale)

\$6.50 each

Snacks

Individual Granola Bars and Fruit Bars, Full Size Assorted Candy Bars
and Protein Bars, Assorted Individual Bags of Chips, Pretzels and
Popcorn | \$8 each

**all snack items are on consumption unless otherwise noted*

Individual Greek Yogurts: Vanilla and Fruit Flavors | \$6 each

Greek Yogurt Parfait with House-Made Granola, Fruit Preserves and
Fresh Berries | \$10 each *charged per piece and must be pre-
purchased*

Season's Best Whole Fruit | \$5 *charged per piece and must be
pre-purchased*

Sliced Fruit and Berry Platter | \$14 per person

Imported and Domestic Artisan Display with Soft and Hard Cheeses,

Served with Sliced Breads and Crackers | \$18 per person

Roasted Tomato Hummus with Pine Nuts and Pita Crisps, Raw and
Pickled Vegetables | \$14 per person

Antipasti | \$22 per person

Marinated Vegetables, Imported and Domestic Cheeses, Sliced and
Cured Meats, Mediterranean Olives with
Sliced Rustic Breads and Artisan Crackers

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Profiteroles

\$65 per dozen

Filled with Vanilla Cream, Topped with Chocolate Glaze

Pastries

\$60 per dozen, per item

Chocolate and Butter Croissants, Breakfast Breads or Chocolate Sun-Dried Cranberry Scones

Muffins

\$60 per dozen, per item

Blueberry, Bran, Banana Nut, or Double Chocolate Chip

Morning Breads

\$60 per dozen, per item

Banana, Orange-Cranberry, Double Chocolate, Apple Cinnamon, or Morning Glory

Bagels

\$52 per dozen, per item

Plain and Everything Bagels with Whipped Cream Cheese

Assorted Freshly Baked Cookies

\$55 per dozen | \$60 per dozen for Jumbo

Peanut Butter, Oatmeal Raisin, Double Chocolate Chip, Sugar, Snickerdoodles

Specialty Cupcakes

\$68 per dozen, per item | \$58 per dozen for mini size
minimum of two dozen per flavor

Lemon with Grapefruit Cream Cheese Frosting

Chocolate Black Forest with Cherry Buttercream Frosting

Churro with Dulce de Leche Buttercream Frosting

Caramel Macchiato with Coffee Buttercream Frosting

Piña Colada with Toasted Coconut Frosting

Desserts & Brownies

\$60 per dozen, per item

Salted Caramel Bars, Raspberry Streusel Bars, Lemon Bars, White Chocolate Blondies, Triple Chocolate Brookie

Petite Pies

\$96 per dozen

Key Lime Pie, Chocolate Cream Pie, or Seasonal Pie

THE PROLIFIC OVEN DETAILS & DIETARY REQUESTS

Treats indicated are ordered by the individual flavor, per dozen

Gluten-free options available upon request

Please notify your catering manager of special dietary requests

Custom chef menus can be created upon request

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Southwestern \$60 per guest

- Soup du Jour
- Corn Tortilla Chips with Guacamole, Salsa, Sour Cream, Jalapeños and Grated Cheese
- Raw and Grilled Vegetable Platter with Poblano Buttermilk Dressing
- Southwestern Caesar Salad
-
- Sonoran Marinated Bean and Corn Salad
-
- Marinated Chicken Breast with Salsa Verde
- Seasonal Fresh Fish in a Cilantro Lime Butter
- Cheese Enchiladas
- Vegetarian Mexican Rice and Vegetarian Refried Beans
-
- Mexican Wedding Cookies
- Apricot Tres Leches
- Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

The Mummy Mountain \$56 per guest

- Soup du Jour
- Fresh Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette
- Classic Caesar with Shaved Parmesan
- Warm Focaccia Bread with Olive Oil
-
- Fish of the Day Served with Creamy Herbed Risotto
- Chicken Piccata, Capers with Lemon Butter Sauce
- Five Cheese Lasagna
-
- Mixed Berry Pannacotta
- Petite Cannoli
- Amaretto Cookies
- Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

Southwest Barbeque \$56 per guest

- Painted Desert Coleslaw
- Mixed Greens and Crispy Vegetables with Chipotle Ranch Dressing and Cilantro Lime Vinaigrette
- Southwest Pasta Salad
- Hatch Green Chile Pepperjack Cornbread with Agave Butter
-
- Hot Sandwich Bar with Fresh Buns
- Pulled Chipotle Chicken
- Pulled Ancho Chile Braised Pork
- Spicy Black Bean Burger
- Condiment Platter: Lettuce, Sliced Tomatoes, Pickled Red Onions and Dill Pickles
-
- Churro Poppers, Chocolate and Caramel Dipping Sauce
- Frescas Con Crema Layer Cake
- Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

LUNCH BUFFET SERVICE

One hour of service, full table set and serviced in an outdoor or indoor location

Based on a minimum of 20 guests, \$150 charge applies if under minimum

Per person menus will be charged upon receiving full guest count

DIETARY REQUESTS

Gluten-free options available upon request

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Asian Accents \$56 per guest

Miso Mushroom Soup

Lettuce Wraps with Chopped Chicken, Mushrooms, Water Chestnuts and Sweet Soy Ginger Sauce in Iceberg Lettuce Shells

Fried Wonton Chips with Hot Mustard Dipping Sauce

Teriyaki Salad with Spring Greens, Julienne Carrots, Red Peppers, Sugar Snap Peas, Cucumbers and Toasted Cashews in a Sweet Chili Vinaigrette

Salad Toppings Include: Grilled Teriyaki Chicken, Stir Fried Soy Ginger Beef and Crispy Tofu

–

Vietnamese-Style Sandwich: Bánh Mì with Seasoned Pork, Cucumbers, Shredded Carrots, and Cilantro with Spicy Mayo on Baguette Bread and a side of Pickled Sliced Jalapeños

Fried Rice with Sugar Snap Peas, Carrots and Baby Bok Choy

–

Lemongrass Crème Brulee Spoon

Sticky Rice Pudding Wonton with Mango Curd Dipping Sauce

Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

Country Picnic Alfresco \$50 per guest

Soup du Jour

Raw and Grilled Vegetables with Aioli Dip

German Potato Salad with New Potatoes, Crispy Bacon and Green Onions in a Mustard Dressing

Panzanella Salad with Tuscan Bread, Roma Tomatoes, Sliced Red Onion and Arugula with Basil Vinaigrette

–

Basket of Sliced Breads

Sliced Turkey, Sliced Pastrami, Sliced Ham and Tuna Salad

Condiment Platter: Crispy Applewood Smoked Bacon, Sliced Cheeses, Bibb Lettuce, Sliced Tomatoes, Dill Pickles, Onion Confit, Avocado Relish, Hummus and Condiments

–

Seasonal Petite Pies

Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

Working Lunch \$54 per guest

Marinated Vegetables and Mediterranean Olives

Arugula, Cubed Watermelon and Goat Cheese in an Herb Vinaigrette

Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette

Soup du Jour

–

Platters of Assorted Sandwiches:

Grilled Tri-Tip Beef with Pickled Red Onion and Fontina Cheese on Sourdough with Horseradish Aioli

Asian Chicken Wrap with Napa Cabbage, Spinach, Avocado and Sweet Chile Vinaigrette

Turkey Bacon Club with Heirloom Tomatoes, White Cheddar Cheese, Butter Lettuce and Avocado Aioli

Santa Fe Wrap with Jalapeño Hummus, Southwestern Slaw, Queso Fresco and Crispy Tortilla Chips

–

Triple Chocolate Brookies

Snickerdoodle Cookies

Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

Mediterranean \$58 per guest

Greek Salad with Cucumbers, Tomatoes, Olives, Feta Cheese, and Greek Dressing

Mediterranean Style Orzo Pasta Salad

Baba Ganoush with Pita Triangles

–

Psari Plaki – White Fish in Stewed Tomatoes

Lemon-Herbed Chicken Over Greek Rice Pilaf

Falafel

Condiment Platter: Pita Bread, Lettuce, Tomato, Onion, Tzatziki

–

Orange-Cinnamon Yogurt Cake

Baklava

Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers



Protein Bowl Lunch Buffet \$54 per guest

Raw Vegetables & Grilled Pita Triangles with Hummus Trio –
Roasted Red Pepper, Garlic, & Cilantro-Lime

–

Bases: Mixed Greens, Brown Rice, Quinoa

Proteins: Skirt-Steak, Pan-Seared Salmon, Chicken Breast, and
Roasted Seasonal Vegetables

Toppings: Cucumbers, Tomatoes, Avocado, Feta Cheese, Sliced
Almonds

Dressings: Sweet Chile Vinaigrette, Red Wine Vinaigrette, Extra-
Virgin Olive Oil & Balsamic Vinegar

–

Petite Chia Seed Pudding Parfaits

Dark Chocolate Dipped Strawberries

Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold
Palmer

LUNCH BUFFET SERVICE

*90-minutes of service, full table set and serviced in an
outdoor or indoor location*

*Based on a minimum of 25 guests, \$150 charge
applies if under minimum*

*Per person menus will be charged upon receiving full
guest count*

DIETARY REQUESTS

Gluten-free options available upon request

*Please notify your catering manager of special dietary
requests, vegan or vegetarian meals needed*

Custom chef menus can be created upon request

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Sandwiches & Wraps

- \$40 two sandwich selections
- \$44 three sandwich selections
- \$48 four sandwich selections

Turkey Bacon Club with Heirloom Tomatoes, White Cheddar Cheese, Butter Lettuce and Avocado Aioli

Chicken Salad with Crisp Lettuce on Cranberry Walnut Bread

Grilled Tri-Tip Beef with Pickled Red Onion and Fontina Cheese on Sourdough with Horseradish Aioli

Santa Fe Vegetable Wrap with Jalapeno Hummus, Southwestern Slaw, Queso Fresco and Crispy Tortilla Chips

Tuna Salad with Crisp Lettuce and Sliced Tomato on Nine-Grain Bread

INCLUDES

- Southwest Pasta Salad
- Bag of Chips
- House-Made Trail Mix
- Pastry Chef's Dessert Selection
- Condiments with Napkin and Plastic Silverware

ENHANCMENT

Whole Fruit | **\$5 piece charged per piece and must be pre-purchased**

Beverages

Assorted Soft Drinks
\$6.50 each

MS Bottled Water
\$6 each

Sedona Sparkling Water, Bottled Fruit Juices,
Bottled Iced Teas, Red Bull Energy and Gatorade Drinks
\$8 each

BOXED LUNCH SERVICE

*Sandwich count required 72 hours in advance
Served in meeting room or with reception style seating*

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2019.



Two Course

ENTRÉE SALAD select one

Asian Chicken Salad: Napa Cabbage, Spinach, Toasted Cashews, Avocado, Cilantro, Sesame Seeds, Crispy Won Tons and Sweet Chili Vinaigrette | \$44

Shrimp and Citrus Salad: Arugula, Citrus, Goat Cheese, Marcona Almonds, Pickled Onions and Honey Vinaigrette | \$48

Southwest Salmon Salad: Spring Mix, Cherry Heirloom Tomatoes, Shaved Radishes, Red Onion, Avocado, Toasted Pumpkin Seeds, Crispy Tortilla Strips and Cilantro Lime Vinaigrette | \$46

Mediterranean Ahi Salad: Julienned Romaine lettuce, Cucumbers, Heirloom Tomatoes, Shaved Red Onion, Red Peppers, Toasted Pine Nuts and Herb Vinaigrette | \$50

Fresh Garden Salad: Baby Lettuce, Charred Asparagus, Roasted Beet, Roasted Red Peppers, Grilled Onions, Toasted Pecans, Goat Cheese and Basil Vinaigrette | \$42

Three Course

STARTER select one

Baby Arugula, Roasted Beats, Goat Cheese, Passion Fruit Vinaigrette

Traditional Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Baby Greens with Shaved Apple, Candied Pecans, Crumbled Bleu Cheese and Red Wine Vinaigrette

California Chopped Salad with Avocado, Bacon and Hard Boiled Egg with Creamy Buttermilk Ranch Dressing

Vine Ripened Tomatoes and Buffalo Mozzarella, Seasonal Greens, Aged Balsamic Dressing

ENTRÉE select up to three, served with seasonal vegetables

Herb Chicken with Creamy Corn Polenta, Sautéed Spinach and Chicken Jus | \$46

Pan-Seared Salmon with Roasted Fingerling Potatoes, Broccolini and Beurre Blanc Sauce | \$50

Roasted Beef Tenderloin with Roasted Garlic Mash, Charred Asparagus and Mushroom Brandy Sauce | \$52

Spaghetti Squash with Tomato Fondue, Braised Greens and Toasted Pine Nuts | \$40

DESSERT select one

Crème Brûlée with Fresh Berries

Strawberry Tart with Orange Bavarian Cream and White Chocolate Crème Anglaise

Lemon Cheesecake with Lemon Curd and Raspberry Coulis

German Chocolate Bombe with Vanilla Bean Crème Anglaise

Chocolate Cheesecake with Peanut Butter Powder and "Dirt" Chocolate

Apple Spice Cake with Cream Cheese Icing and Brown Butter Crumble

Coconut Panna Cotta with Mango Coulis and Fresh Blackberries

PLATED LUNCH SERVICE

Full table set and serviced in an outdoor or indoor location

Based on a minimum of eight guests, \$150 charge applies if under minimum

Up to three entrée selections offered with client provided place cards

Entrée count due 72 hours prior to event

All entrées and entrée salads served with freshly baked rolls with butter

DIETARY REQUESTS

Gluten-free options available upon request

Please notify your catering manager of special dietary requests, vegan or vegetarian meals needed

Custom chef menus can be created upon request

May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Butler Passed Hors d'oeuvres

\$8 per piece, minimum 25 pieces per selection

COLD

Classic BLT with Avocado Aioli

Crab Salad on a Wonton with Curry Aioli Goat Cheese

Crostini with Fig and Crispy Beets

Grilled Artichoke Skewer with Oven-Roasted Tomato, Olive and Mozzarella with Drizzle of Balsamic Reduction

Smoked Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraîche on Marble Rye

Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

Tuna Tartare with Crisp Cucumbers, Soy, Ginger and Cilantro

Hamachi Crudo, Ponzu, Sesame and Jalapeño

Hummus Filled Cherry Tomato with Basil Pesto

Belgian Endive filled with Hummus, Pickled Vegetables and Toasted Pine Nuts

Deviled Eggs

Your selection of one from the following:

Smoked Salmon, Capers and Dill

Balsamic Onion, Bacon, Tomato and Parsley

Roasted Red Pepper, Kalamata Olive, Feta Cheese and Cucumber

HOT

Shrimp and Lobster Cake with Spicy Rémolade

Moroccan Spiced Lamb Loin with Mint Chutney

Open-Faced Mini Grilled Cheese with Fontina, Basil Pesto and Roasted Tomato

Parmesan Gougères filled with Herbed Boursin Cheese

Asian Vegetable Pot Stickers, Soy Ginger Vinaigrette

Jerk Chicken on Fried Plantain Chip and Mango Chutney
Open-Faced Mini Reuben

Applewood Smoked Bacon-Wrapped Medjool Date stuffed with Blue Cheese

Lobster Tartelettes with Roasted Poblano and Sweet Red Peppers

Shrimp on Crispy Japanese Eggplant with Ginger Sesame Aioli and Cilantro

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The Platters

Bacon Board | \$16 per guest

Thick Cut Bacon, Chocolate Covered Bacon, Glazed Pork Belly, Pickled Onions, Oliver, Gherkin Pickle, Grilled Bread, Mustard and Jalapeno Marmalade

Roasted Tomato Hummus with Pine Nuts | \$10 per person

Served with Pita Crisps and Raw and Pickled Vegetables

Vegetable Trio | \$14 per person

Raw, Grilled and Marinated served with Lemon Basil Aioli

Deviled Eggs and Tea Sandwiches | \$18 per person

Curry Chicken Salad on Buttery Croissant

Spanish Chorizo, Manchego Cheese, Arugula and Saffron Aioli on Cranberry Walnut Bread

Imported and Domestic Artisan Display | \$16 per person

Soft and Hard Cheeses served with Sliced Breads and Crackers

Create Your Own Crostini Trio | \$14 per person

Tomato, Roasted Garlic, Mozzarella and Fresh Basil
Roasted Corn, Peppers, Cilantro, and Queso Fresco
Apple-Bacon Jam, Goat Cheese

Served with Sourdough Bread and Cranberry Walnut Bread

Charcuterie Platter | \$20 per person

Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Pita Points
Chef's Selections of Soft and Hard Cheese

Antipasti | \$22 per person

Marinated Vegetables, Imported and Domestic Cheeses, Sliced and Cured Meats, Mediterranean Olives with Sliced Rustic Breads and Artisan Crackers

Pub Board | \$24 per person

Grilled Sliced Turkey and Italian Sausages, Bleu, Brie and Cheddar Cheeses with Spicy Mustard and Stone Fruit Jam served with Pretzel Sticks, Gherkin Pickles and Corn Nuts

Warm Havarti Fondue with Roasted Walnuts | \$14 per person

Served with Crisp Vegetables, Crostini and Focaccia Sticks

Street Corn Dip | \$14 per person

Served with Tortilla Chips

Smoked Gouda Fondue | \$14 per person

With Caramelized Onions and Pancetta, Served with Cranberry-Walnut Noble Bread

Iced Shrimp with Cocktail Sauce | \$350 per 50 pieces

Served on Iced Tray

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Pasta Station

\$30 per guest* for two | \$34 per guest* for three, chef fee or self-serve

Fusilli Pasta with Gulf Shrimp in a Scampi Sauce

Orecchiette Pasta, Roasted Corn, Peppers and Red Onions in a Basil Pesto Sauce

Penne Pasta with Mild Italian Sausage, Sweet Bell Peppers and Onions in a Marinara Sauce

Freshly Grated Parmesan Cheese and Focaccia Sticks

ENHANCEMENT

Classic Caesar Salad | \$8 per guest

Mashed Potato Bar

\$28 per guest

Whipped Yukon Gold Potatoes

Toppings Include: Applewood Smoked Bacon, Caramelized Onions, Maytag Bleu Cheese, Tillamook Cheddar Cheese, Chives, Sour Cream, Butter and Mushroom Gravy

Slider Station

\$34 per guest* for three options, chef fee or self-serve, minimum 25 pieces per selection

Wagyu Beef Sliders with White Cheddar, Caramelized Onions and Lemon Herb Aioli

Southwest Chicken Sliders with Fontina Cheese, Bacon Apple Jam and Ancho Aioli

BBQ Pork Sliders with Pickled Onion Slaw and Grilled Pineapple

Soy-Ginger Chicken, Sesame Ginger Aioli, Asian Slaw

Black Bean Slider with Pepperjack Cheese, Pickled Onion and Poblano Aioli

All Sliders Served on Fresh Rolls

ENHANCEMENT

Sweet Potato or Regular Tater Tots | \$8 per guest

STATION SERVICE

90 minutes of service with small plates and reception style seating

Minimum of 25 unless otherwise noted

Per person menus will be charged on full guest count

Gluten-free options available upon request

Per person menus must be ordered in combination with additional menu items

**Chef fee is \$175 per 50 guests*

Attendant Fee is \$50 per hour

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Street Taco Station

\$30 per guest* for three protein options, chef fee applies

Marinated Shredded Chicken

Pulled Pork Carnitas

Gulf Shrimp

Seared White Fish

Carne Asada

Calabacitas

*Station includes corn & flour tortillas and the following toppings:
salsa, guacamole, sliced limes, cilantro-onions, baja sauce, queso fresco and cabbage slaw*

ENHANCEMENTS

Cilantro-Lime Rice & Ranchero Beans | \$8 per guest

South of the Border | \$20 per guest

Tortilla Chips, Sour Cream, Guacamole, Fresh Salsa, Warm Black Bean Dip and Chile Con Queso

Tater Tot Bar

\$26 per guest

Sweet Potato & Regular Tater Tots

Toppings: Applewood Smoked Bacon, Queso, Shredded Tillamook Cheddar Cheese, Jalapenos, Sour Cream, Chives, Southwest Chili

Poke Bowl Station

\$58 per guest* for three protein options | Chef-Attended

Base: Quinoa, Jasmine Rice, or Mixed Greens

Protein: Grilled Salmon, Cold Ahi, Cold Salmon, Hamachi Poke, Grilled Seasonal Vegetables

Toppings: Cucumbers, Pickled Ginger, Tomatoes, Sesame Seeds, Avocado, Seaweed, Kimchee, Wonton Crisps, Toasted Cashews, Edamame, Scallions, Daikon Radish, Crispy Onions, Wasabi

Dressings: Sweet Chili Vinaigrette, Miso Vinaigrette, Soy Sauce

Protein Bowl Station

\$48 per guest

Bases: Mixed Greens, Brown Rice, Quinoa

Proteins: Skirt-Steak, Pan-Seared Salmon, Chicken Breast, and Roasted Seasonal Vegetables

Toppings: Cucumbers, Tomatoes, Avocado, Feta Cheese, Sliced Almonds

Dressings: Sweet Chile Vinaigrette, Red Wine Vinaigrette, Extra-Virgin Olive Oil & Balsamic Vinegar

Southwest Chopped Salad Station

\$24 per guest

Create Your Own Salad

Crisp Romaine Lettuce, Black Beans, Avocado, Roasted Peppers, Red Onions, Crisp Pork Belly, Served with Spicy Avocado Buttermilk Dressing and Cilantro Lime Vinaigrette

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Carver Station

Sage Roasted Breast of Turkey with Thyme Veloute

\$16 per guest*

Herb Crusted Pork Loin with Whole Grain Mustard Sauce

\$16 per guest*

Barbequed Top Sirloin Whole Grain Mustard, Horseradish Cream and Port Wine Sauce

\$20 per guest*

Rosemary Roasted Tenderloin of Beef with Gourmet Mustard, Horseradish Cream and Port Wine Sauce

\$24 per guest*

Served with Mountain Shadows Rolls

Dual Carver Station select two

\$30 per guest*

Sage Roasted Breast of Turkey with Thyme Veloute

Herb Crusted Pork Loin with Whole Grain Mustard Sauce

Barbequed Top Sirloin of Beef with Whole Grain Mustard, Horseradish Cream and Port Wine Sauce

Served with Mountain Shadows Rolls

Two chefs required per 50 guests

50% of each protein will be prepared

CHEF'S CARVERY SERVICE

90 minutes of service with small plates and reception style seating

Per person menus will be charged on full guest count

Gluten-free options available upon request

Per person menus must be ordered in combination with additional menu items

**Chef Fee is \$175 per 50 guests*

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Baker's Delight

\$20 per guest, chef's selection of five items, minimum of 25 guests

- White Chocolate Raspberry Layer Cake
- Dark Chocolate Flourless Cake
- Lemon Tartlets
- Chocolate Frangelico Cake with Caramel Java Chip Mousse
- Peanut Butter Butterscotch Cookies
- Banana Cream Torte
- Lemon Eclair
- Churro Poppers with Dipping Sauces
- Chocolate-Dipped Strawberries

Dessert Platters

\$68 per dozen, minimum of two dozen per flavor

Assorted Handcrafted Petit Fours, Fresh Berry Tartlets, Mini Assorted Cheesecakes, Crème Brûlée Spoons, Chocolate-Dipped Strawberries, Assorted Mini Cookies or Mixed Berry Panna Cotta

Mini Cupcakes

\$58 per dozen, minimum of two dozen per flavor

- Lemon with Grapefruit Cream Cheese Frosting
- Chocolate Black Forest with Cherry Buttercream Frosting
- Churro with Dulce de Leche Buttercream Frosting
- Caramel Macchiato with Coffee Buttercream Frosting
- Piña Colada with Toasted Coconut Frosting

S'mores Station**

\$22 per guest, minimum of 25 guests

Graham Crackers, Mini Chocolate Chip Cookies, Mini Snickerdoodle Cookies, Dark, Milk and White Chocolate Bar Pieces, Nutella Spread and Sliced Strawberries

Served with Homemade Marshmallow

**Fire pit rental additional

Ice Cream Sundae Station

\$24 per guest, minimum of 25 guests

Vanilla, Chocolate and Salted Caramel Ice Creams

Served with the following toppings: Strawberry, Chocolate and White Chocolate Syrups, Fresh Berries, Maraschino Cherries, Whipped Cream, Chocolate Sprinkles, Rainbow Sprinkles, Brownie Bites, and Chopped Toasted Nuts

Coffee Station

\$92 per gallon | \$56 per half gallon

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Includes a Selection of 2% Milk and Half & Half†

Deluxe Coffee Station

\$110 per gallon

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Served with Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Orange Zest, Shaved Chocolate, Honey, Vanilla Syrup, Whipped Cream, 2% Milk and Half & Half†

DESSERT STATION SERVICE

90 minutes of service with small plates and reception style seating

Per person menus will be charged on full guest count

Per person menus must be ordered in combination with additional menu items

Gluten-free options available upon request

*Chef Fee is \$175 per 50 guests

Attendant fee is \$50 per hour

†Non-Dairy milk available upon request for an additional charge.

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Choose One Salad, One Entrée (or Entrée Duet) and One Dessert with Coffee Service

Up to Three Entrée Selections Offered with Client Provided Place Cards

All Plated Dinners Accompanied by Chef's Selection Seasonal Vegetables, Rolls with Butter, Coffee and Tea Service

Entrée Count Due 72 Hours Prior to Event

STARTERS

Poached Shrimp with Cocktail Sauce and Sesame Ginger Aioli | \$18

Dungeness Crab Cake with Cajun Remoulade, Micro Greens | \$15

Roasted Cauliflower Soup, Lemon Crème Fraiche | \$10

Lobster Bisque with Chives and Maine Lobster | \$14

SALAD select one

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Greens, Heirloom Cherry Tomatoes, Shaved Radish and Julienned Carrots with White Balsamic Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Micro Greens with Basil Vinaigrette

Baby Greens with Tart Cherries, Candied Pecans and Bleu Cheese with Balsamic Vinaigrette

Strawberry and Orange Salad with Arugula, Pickled Onions, Marcona Almonds, Goat Cheese and Honey Vinaigrette

ENTRÉE select one

Herb Roasted Chicken with Creamy Corn Polenta, Braised Greens, Chicken Jus | \$94

Pan-Seared Salmon with Soy Sesame Glaze and Ginger Butter, Jasmine Rice and Haricot Vert | \$98

Lemon Herb Crusted Sea Bass with Tomato Beurre Blanc, Roasted Corn Succotash | \$110

Braised Beef Short Ribs, Roasted Garlic Mashed Potatoes, Baby Glazed Carrots, Red Wine Reduction | \$98

Filet of Beef with Potatoes Au Gratin, Wilted Swiss Chard, and Merlot Demi-Glacé | \$110

Waygu Strip Loin, Rosemary Honey Glazed Fingerling Potatoes and Charred Asparagus with Berry Gastrique | \$150 per guest, minimum of 20 guests

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VEGETARIAN/VEGAN ENTRÉE

Potato Scallops with Seasonal Fresh Vegetables, Farro, Micro Greens and Romesco Sauce | \$95

ENTRÉE DUET select one

Petite Filet of Beef with Pan-Seared Sea Bass, Honey Glazed Fingerling Potatoes and Seasonal Vegetables | \$145

Petite Filet of Beef with Shrimp Scampi, Roasted Garlic Mashed Potatoes and Seasonal Vegetables | \$130

Petite Filet of Beef with Butter-Poached Lobster Tail, Truffle Au Gratin Potatoes and Seasonal Vegetables | MP

Oven-Roasted Chicken Breast and Petite Filet Mignon with a Mushroom Demi-Glacé, Yukon Gold & Sweet Potato Hash and Seasonal Vegetables | \$130

DESSERT select one

Crème Brûlée with Fresh Berries

Strawberry Tart with Orange Bavarian Cream and White Chocolate Crème Anglaise

Lemon Cheesecake with Lemon Curd and Raspberry Coulis

German Chocolate Bombe with Vanilla Bean Crème Anglaise

Chocolate Cheesecake with Peanut Butter Powder and Chocolate Soil

Apple Spice Cake with Cream Cheese Icing and Brown Butter Crumble

Coconut Panna Cotta with Mango Coulis and Fresh Blackberries

PLATED DINNER SERVICE & DIETARY REQUESTS

Full table set and serviced in an outdoor or indoor location

Based on a minimum of eight guests, \$150 charge applies if under minimum

Tableside wine service is suggested with plated dinners

Printed Menus \$10 per guest

Gluten-free options available upon request

Please notify your catering manager of special dietary requests, vegan or vegetarian meals needed

Custom chef menus can be created upon request



Lincoln \$120 per guest

Basket of Crisp Crostini with Two Bruschetta Toppings:

Chopped Marinated Roasted Peppers, Olives and Capers
Mozzarella, Diced Tomatoes, Fresh Basil, Roasted Garlic,
Olive Oil and Balsamic Vinegar

–

Mixed Greens with Frisee, Pecorino Romano, Fennel and
Pine Nuts with a Mustard Vinaigrette

Arugula, Watermelon and Feta Cheese with a Basil Vinaigrette

–

Marinated Chicken Breast with Lemongrass Butter Sauce and
Mango Salsa

Pistachio Crusted California Sea Bass with Roasted Artichokes,
Tomatoes and Lemon Cous Cous

Cheese Tortellini with Braised Leeks in a Sweet Corn Velouté

–

Ginger-Glazed Baby Carrots

–

Chocolate-Dipped Strawberries

Lemon Tarlet

Cherry Frangipane Cake

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Tea and Herbal Teas

The Big Apple \$130 per guest

Cold Charred Asparagus Platter with Whole Grain Mustard Vinaigrette

Strawberry and Orange Salad with Arugula, Pickled Onions, Marcona
Almonds, Goat Cheese and Honey Vinaigrette

Caesar Salad with Shaved Parmesan and Garlic Croutons

Parker House Rolls and Butter

–

Roasted Chicken with Tomato Butter Sauce

Sea Bass in a Citrus Beurre Blanc

Charbroiled New York Strip in a Mushroom Brandy Sauce

–

Smoked Cheddar Mashed Potatoes

Steamed Vegetables

–

Flourless Chocolate Cake with Vanilla Cream and Fresh Berries

New York Style Cheesecake with Cherry Compote

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee Assorted

Tea Forté Gourmet Tea and Herbal Teas

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Roasted Pig

Feeds 40-50

Select between Southwestern-style or Asian-style

Southwestern Style, \$125 per person served with:

Southwestern Caesar Salad

Sonoran Chopped Salad

—

Roasted Pig

Served with: Corn and Flour Tortillas, Fire Roasted Salsa & Salsa Verde, Pickled Red Onions, Cilantro, Queso Fresco and Southwest Slaw

—

Spanish Rice

Ranchero Beans

Calabacitas

—

Chef's Choice Petite Sweets

Freshly Brewed **PRESS** and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Tea and Herbal Teas

Asian Style, \$130 per person, served with:

Udon Noodle Salad

Asian Crunch Salad

—

Roasted Pig

Served with: Spring Pancake, Orange Hoisin Sauce, Sweet Chili Sauce, Chili Oil, Green Onions Kimchi and Asian Slaw

—

Jasmine Rice

Garlic Green Beans

Spicy Roasted Eggplant

—

Chef's Choice Petite Sweets

Freshly Brewed **PRESS** and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Tea and Herbal Teas

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East Meets West \$120 per guest

- Miso Mushroom Soup
- Crispy Asian Salad – Napa Cabbage and Spinach, Bell Pepper, Red Onion, Carrots, Avocado, Cashews, Cucumbers, Cilantro, Crispy Wontons, Orange-Sesame Vinaigrette
- Chow Mein Noodle Salad
- Sweet Hawaiian Rolls and Butter
-
- Soy Ginger Chicken
- Miso Marinated Ora King Salmon with Julienned Vegetables in a Ginger Butter Sauce
- Vegetarian Red Curry
- Braised Baby Bok Choy and Crispy Vegetables
-
- Coconut-Infused Jasmine Rice
-
- Lemongrass Crème Brulee Spoon
- Pineapple Coconut Cake
- Sticky Rice Pudding Wonton with Mango Curd Dipping Sauce
- Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee
- Assorted *Tea Forté* Gourmet Tea and Herbal Teas

The Santa Fe \$110 per guest

- Chicken Tortilla Soup with Lime Crème Fraîche
- Southwestern Caesar Salad Garnished with Tortilla Strips
- Arugula Salad, Roasted Corn, Avocado, Pine Nuts, Pickled Onions with Lime Vinaigrette
-
- Three-Cheese Enchiladas
- Roasted Ora King Salmon with Lime and Cilantro Butter
- Butter Grilled Skirt Steak with Chili Corn Jus
-
- Calabacitas
- Cilantro-Lime Rice
- Ranchero Beans
-
- Assorted Hand Pies
- Apricot Tres Leches Cheesecake
- Cinnamon Flan
- Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee Assorted
- Tea Forté* Gourmet Tea and Herbal Teas

BUFFET DINNER SERVICE

*90-minutes of service and full table set in an outdoor or indoor location
 Based on a minimum of 25 guests, \$150 charge applies if under minimum
 Per person menu will be charged upon full guest count
 *Chef Fee is \$175 per 50 guests
 Tableside wine service is suggested for buffet dinners*

DIETARY REQUESTS

Gluten-free options available upon request Please notify your catering manager of special dietary requests, vegan or vegetarian meals needed Custom chef menus can be created upon request

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Tier One

INCLUDED LIQUORS hosted \$10 | cash \$11
Smirnoff Vodka, New Amsterdam Gin, Sauza Blue Tequila, Bacardi Rum, Old Forester Bourbon, JW Red Label Scotch, Canadian Club Whisky

WINES BY THE GLASS hosted \$9 | cash \$10
Select One Red and One White for Bar Packages
Sycamore Layne Chardonnay, Pinot Noir, Cabernet Sauvignon, and Kenwood Sparkling

CHILLED BEER hosted \$8 | cash \$9
Stella Artois, Four Peaks Local Brewery, Bud Light, Coors Light, Miller Lite, Corona

BOTTLED BEVERAGE hosted \$8 | cash \$9
Sedona Sparkling Water, Red Bull Energy Drinks, Bottled Juices

MS BOTTLED WATER hosted \$6 | cash \$7

SOFT DRINKS hosted \$6.50 | cash \$7
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Tier Two

INCLUDED LIQUORS hosted \$11 | cash \$12
Titos Vodka, Bombay Sapphire Gin, Milagro Silver Tequila, Bacardi Rum, Jim Beam Bourbon, Dewar's White Label Scotch, Jack Daniel's Whiskey

WINES BY THE GLASS hosted \$10 | cash \$11
Select One Red and One White for Bar Packages
Chateaux Ste. Michelle Indian Wells Chardonnay & Cabernet Sauvignon, Imagery Pinot Noir & Sauvignon Blanc, Maschio Prosecco

CHILLED BEERS hosted \$8 | cash \$9
Stella Artois, Four Peaks Local Brewery, Bud Light, Coors Light, Miller Lite, Corona

BOTTLED BEVERAGES hosted \$8 | cash \$9
Sedona Sparkling Water, Red Bull Energy Drinks, Bottled Juices

MS BOTTLED WATER hosted \$6 | cash \$7

SOFT DRINKS hosted \$6.50 | cash \$7
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Tier Three

INCLUDED LIQUORS hosted \$12 | cash \$13
Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila, Mt Gay Rum, Glenlivet 12 Year Scotch, Maker's Mark Bourbon

WINES BY THE BOTTLE
Select One Red and One White for Bar Packages
Domaine Carneros | *Napa Brut* | Sparkling | \$50
Ferrari-Carano | *Sonoma Country* | Chardonnay | \$50
Justin | *Sonoma Country* | Sauvignon Blanc | \$45
Justin | *Paso Robles* | Cabernet Sauvignon | \$55
Landmark Overlook | *Sonoma County* | Pinot Noir | \$55
Sebastiani | *Sonoma Country* | Merlot | \$43

CHILLED BEERS hosted \$8 | cash \$9
Stella Artois, Four Peaks Local Brewery, Bud Light, Coors Light, Miller Lite, Corona

BOTTLED BEVERAGES hosted \$8 | cash \$9
Sedona Sparkling Water, Bottled Juices, Red Bull Energy Drinks

MS BOTTLED WATER hosted \$6 | cash \$7

SOFT DRINKS hosted \$6.50 | cash \$7
Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

ADDITIONAL OPTIONS
CORDIAL SELECTION hosted \$14 | cash \$15
Bailey's Irish Cream, Courvoisier Cognac VS, Kahlua Disaronno Amaretto, Drambuie, Frangelico, Grand Marnier

BAR OR COCKTAIL TABLE SNACKS | \$4 per person
House-Made Dry Snack Mix, Mixed Nuts, Potato Chips, Wasabi Peas or Mini Pretzels

**A selection of Signature Cocktails and Mocktails are available upon request*

LIBATION SERVICE

*\$175 bar setup/bartender fee applies
One bar/bartender per 75 guests is customary
Pool events require plastic glassware*

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2019.



BEVERAGE PACKAGES

\$175 Bar Setup/Bartender Fee Applies

One Bar/Bartender per 75 Guests is Customary

Pool Events Require Plastic Glassware

Cash Bar Prices Include Tax and Service Charge

Bar Packages Last for Duration of Either Three or Four Hours

Tier One Liquors

open bar

Tier One Liquors:

Smirnoff Vodka, New Amsterdam Gin, Sauza Blue Tequila,
Bacardi Rum, Old Forester Bourbon, JW Red Label Scotch,
Canadian Club Whisky

House Red and White Wine

Domestic and Imported Beer

Soft Drinks and Mineral Water

Three Hours | **\$45 per guest**
Based on 5 Drinks per Guest

Four Hours | **\$55 per guest**
Based on 7 Drinks per Guest

Tier Two Liquors

open bar

Tier Two Liquors:

Titos Vodka, Bombay Sapphire Gin, Milagro Silver Tequila,
Bacardi Rum, Jim Beam Bourbon, Dewar's White Label Scotch,
Jack Daniel's Whiskey

Upgraded Red and White Wine

Domestic and Imported Beer

Soft Drinks and Mineral Water

Three Hours | **\$55 per guest**
Based on 5 Drinks per Guest

Four Hours | **\$65 per guest**
Based on 7 Drinks per Guest

Tier Three Liquors

open bar

Tier Three Liquors:

Grey Goose Vodka, Hendrick's Gin, Patron Silver Tequila, Mt Gay
Rum, Glenlivet 12 Year, Scotch, Maker's Mark Bourbon

Premium Red and White Wine

Domestic and Imported Beer

Soft Drinks and Mineral Water

Three Hours | **\$65 per guest**
Based on 5 Drinks per Guest

Four Hours | **\$75 per guest**
Based on 7 Drinks per Guest

24% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2019.