



Beverages

COFFEE STATION

\$110 per gallon | \$64 per half gallon

Freshly Brewed Illy Coffee and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Teas and Herbal Tea Coffee Service

Selection of 2% Milk and Half & Half †

COLD BREW COFFEE STATION

\$110 per gallon | \$64 per half gallon

Cold Brew Coffee

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 †

\$95 per gallon | \$60 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

Cold Pressed Sweet Citrus

Cold Pressed Greens

Cold Pressed Greens with Ginger

Cold Pressed Orange Tumeric

Cold Pressed Spicy Roots with Ginger

\$12 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

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions. †Non-dairy milk available upon request.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.

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 | \$10 each

Greek Yogurt Parfait with House-Made Granola, Fruit Preserves and Fresh Berries | \$14 each *charged per piece and must be pre-purchased*

Season's Best Whole Fruit | \$7 *charged per piece and must be pre-purchased*

Sliced Fruit and Berry Platter | \$18 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 | \$18 per person

Antipasti | \$30 per person

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



Profiteroles

\$70 per dozen

Filled with Vanilla Cream, Topped with Chocolate Glaze

Pastries

\$68 per dozen, per item

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

Muffins

\$68 per dozen, per item

Blueberry, Bran, Banana Nut, or Double Chocolate Chip

Morning Breads

\$68 per dozen, per item

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

Bagels

\$65 per dozen, per item

Plain and Everything Bagels with Whipped Cream Cheese

Assorted Freshly Baked Cookies

\$68 per dozen | \$72 per dozen for Jumbo Peanut Butter, Oatmeal Raisin, Double Chocolate Chip, Sugar, Snickerdoodles

Specialty Cupcakes

\$72 per dozen, per item | \$68 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

\$68 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

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions. †Non-dairy milk available upon request.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Southwestern \$74 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
- Citrus Tres Leches
- Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

The Mummy Mountain \$74 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 \$68 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

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

Custom chef menus can be created upon request

25% service charge & 8.80% tax (current tax) apply

**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 food-borne illness, especially if you have certain medical conditions.*

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Asian Accents \$74 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 \$68 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 \$68 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

–

Triple Chocolate Brookies

Snickerdoodle Cookies

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

Mediterranean \$74 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 \$74 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

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an
additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Sandwiches & Wraps

available in deconstructed upon request

- \$48 two sandwich selections
- \$52 three sandwich selections
- \$56 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 | **\$7 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

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



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 | \$50

Shrimp and Citrus Salad: Arugula, Citrus, Goat Cheese, Pine Nuts, Pickled Onions and Honey Vinaigrette | \$54

Southwest Salmon Salad: Spring Mix, Cherry Heirloom Tomatoes, Shaved Radishes, Red Onion, Avocado, Toasted Pumpkin Seeds, Crispy Tortilla Strips and Cilantro Lime Vinaigrette | \$54

Mediterranean Ahi Salad: Julienned Romaine lettuce, Cucumbers, Heirloom Tomatoes, Shaved Red Onion, Red Peppers, Toasted Pine Nuts and Herb Vinaigrette | \$58

Fresh Garden Salad: Baby Lettuce, Charred Asparagus, Roasted Beet, Roasted Red Peppers, Grilled Onions, Toasted Pecans, Goat Cheese and Basil Vinaigrette | \$50

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 | \$54

*Pan-Seared Salmon with Roasted Fingerling Potatoes, Broccolini and Beurre Blanc Sauce | \$62

*Roasted Beef Tenderloin with Roasted Garlic Mash, Charred Asparagus and Mushroom Brandy Sauce | \$68

Spaghetti Squash with Charred Tomato Vinaigrette, Braised Greens and Toasted Pine Nuts | \$54

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 Anglaise and "Dirt" Chocolate

Apple Spice Cake with Cream Cheese Icing and Brown Butter Crumble

Coconut Panna Cotta with Mango Coulis and Fresh Blackberries

Chocolate Layer Cake with Raspberry Coulis and Orange Chocolate Mousse (GF, DF, NF, V)

Berry Trifold with Coconut Anglaise and Oatmeal Cookie Crumble (GF, DF, NF, V)

PLATED LUNCH SERVICE

Full table set and serviced in an outdoor or indoor location

Based on a minimum of ten 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

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Butler Passed Hors d'oeuvres

\$9.50 per piece, minimum 25 pieces per selection

COLD

Goat Cheese Tart with Chives and Peppered Jam

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

Goat Cheese Tart with Chives and Peppered Jam

Grilled Artichoke Bruschetta, White Bean Hummus

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 Rémoulade

*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

Petite Grilled Cheese with Tomato Soup

*Salmon Tartare on Crispy Rice Cake, Scallion, Spicy Aioli with Togarashi

Melted Manchego Torta with Spanish Chorizo, Truffle Oil, and Romesco Sauce

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions. †Non-dairy milk available upon request.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



The Platters

Bacon Board | \$32 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 | \$18 per person Served with Pita Crisps and Raw and Pickled Vegetables

Vegetable Trio | \$20 per person Raw, Grilled and Marinated served with Lemon Basil Aioli

Deviled Eggs and Tea Sandwiches | \$20 per person

Curry Chicken Salad on Buttery Croissant

Imported and Domestic Artisan Display | \$24 per person Soft and Hard Cheeses served with Sliced Breads and Crackers

Create Your Own Crostini Trio | \$22 per person Tomato, Roasted Garlic, Mozzarella and Fresh Basil Roasted Corn, Peppers, Cilantro, and Queso Fresco Apple-Bacon Jam, Goat Cheese

Antipasti | \$30 per person

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

Pub Board | \$30 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 | \$18 per person Served with Crisp Vegetables, Crostini and Focaccia Sticks

Street Corn Dip | \$18 per person Served with Tortilla Cips

Smoked Gouda Fondue | \$18 per person With Caramelized Onions and Pancetta, Served with Cranberry-Walnut Noble Bread

Iced Shrimp with Cocktail Sauce | \$455 per 50 pieces Served on Iced Tray

Served with Sourdough Bread and Cranberry Walnut Bread

Charcuterie Platter | \$30 per person

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

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions. †Non-dairy milk available upon request.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Pasta Station

\$34 per guest* for two | \$38 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 | \$10 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

Mac-N-Cheese Station

\$28 per guest

Bechamel Cheese Sauce

Toppings Include: Toasted Herbed Panko, Bacon Bits, Crispy Onion, Chorizo, Green Onion, Cheddar Cheese

Grilled Cheese Station

\$28 per guest

Sourdough with Tillamook Cheddar, Caramelized Onion, Bacon

Rye with Smoked Mozzarella, Sliced Tomato, Dijon Mustard

Enhancement: Tomato Bisque | \$12 per guest

Slider Station

\$38 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 | \$10 per guest

STATION SERVICE

90 minutes of service with small plates and reception style seating

Minimum of 20 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. Minimum three stations to equal a full dinner portion.

*Chef fee is \$175 per 50 guests

Attendant Fee is \$50 per hour

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions. †Non-dairy milk available upon request.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Street Taco Station

\$38 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, cabbage slaw, and sour cream

ENHANCEMENTS

Cilantro-Lime Rice & Ranchero Beans | \$10 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

\$63 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

\$52 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

Mediterranean Garden Station

\$30 per guest

Classic Greek Salad with Feta and Black Olives, Grilled Pesto Vegetables, Hummus with Toasted Pita Triangles, and Assorted Slow-Cured Olives

Iced Raw Station

\$46 per guest

*The Market's Freshest Shellfish of Shrimp, Fresh Carb, and Oysters Beautifully Displayed on a Bed of Crushed Ice; garnished with Seaweed Salad, Cocktail Sauce, Louisiana Hot Sauce, Horseradish, Lemon Wedges, and Oyster Crackers

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions. †Non-dairy milk available upon request.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Carver Station

Sage Roasted Breast of Turkey with Thyme Veloute

\$22 per guest*

*Herb Crusted Pork Loin with Whole Grain Mustard Sauce

\$22 per guest*

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

\$30 per guest*

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

\$34 per guest*

Served with Mountain Shadows Rolls

Dual Carver Station select two

\$42 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*

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions. †Non-dairy milk available upon request.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Baker's Delight

\$24 per guest, chef's selection of five items, minimum of 25 guests (based on 2.5 per person)

- 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

\$72 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

- \$68 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**

\$24 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

\$110 per gallon | \$64 per half gallon
Freshly Brewed Illy Coffee and Decaffeinated Coffee Assorted Tea Forté Gourmet Teas and Herbal Teas Includes a Selection of 2% Milk and Half & Half †

Deluxe Coffee Station

\$125 per gallon
Freshly Brewed Illy 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

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions. †Non-dairy milk available upon request.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



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 | \$22

Dungeness Crab Cake with Cajun Remoulade, Micro Greens | \$18

Roasted Cauliflower Soup, Lemon Crème Fraiche | \$15

Lobster Bisque with Chives and Maine Lobster | \$18

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 | \$120

*Pan-Seared Salmon with Soy Sesame Glaze and Ginger Butter, Jasmine Rice and Haricot Vert | \$126

Lemon Herb Crusted Sea Bass with Tomato Beurre Blanc, Roasted Corn Succotash | \$140

Braised Beef Short Ribs, Roasted Garlic Mashed Potatoes, Baby Glazed Carrots, Red Wine Reduction | \$126

*Filet of Beef with Potatoes Au Gratin, Wilted Swiss Chard, and Merlot Demi-Glacé | \$140

Wagyu Strip Loin, Rosemary Honey Glazed Fingerling Potatoes and Charred Asparagus with Berry Gastrique | \$160

*A minimum of 20 guests is required for this selection.

25% service charge & 8.80% tax (current tax) apply. *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 food-borne illness, especially if you have certain medical conditions. Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.

VEGETARIAN/VEGAN ENTRÉE select one

Butternut Squash Ravioli with Carrot Coconut Cream Sauce and Roasted Vegetables

Roasted Spaghetti Squash with Peas, Kale, Cherry Tomatoes, Marinara Sauce (V, Veg, DF, NF, GF)

Potato Scallops with Seasonal Roasted Vegetables, Sweet Pickled Onions, Green Harissa Sauce (V, Veg, DF, NF)

Ratatouille Hash with Thyme-Roasted Tomato Sauce served with Herbed Rice (V, Veg, DF, NF, GF)

ENTRÉE DUET select one

*Petite Filet of Beef with Pan-Seared Sea Bass, Honey Glazed Fingerling Potatoes and Seasonal Vegetables | \$165

*Petite Filet of Beef with Shrimp Scampi, Roasted Garlic Mashed Potatoes and Seasonal Vegetables | \$150

*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 | \$150

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 Anglaise and Chocolate Soil

Apple Spice Cake with Cream Cheese Icing and Brown Butter Crumble

Coconut Panna Cotta with Mango Coulis and Fresh Blackberries

Chocolate Layer Cake with Raspberry Coulis and Orange Chocolate Mousse (GF, DF, NF, V)

Berry Trifold with Coconut Anglaise and Oatmeal Cookie Crumble (GF, DF, NF, V)

PLATED DINNER SERVICE & DIETARY REQUESTS

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

Tablesides wine service is suggested with plated dinners
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 \$160 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 Illy Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

The Big Apple \$160 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 Illy Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Roasted Pig

Feeds 40-50

Select between Southwestern Style and Asian Style

Southwestern Style, \$160 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 Illy and Decaffeinated Coffee Assorted *Tea*

Forté Gourmet Tea and Herbal Teas

Asian Style, \$160 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 Illy and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Tea and Herbal Teas

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



East Meets West \$140 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 Illy Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Tea and Herbal Teas

The Santa Fe \$140 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

Mexican Chocolate Cheesecake

Cinnamon Flan

Freshly Brewed Illy 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

Tablesides 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

25% service charge & 8.80% tax (current tax) apply

*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 food-borne illness, especially if you have certain medical conditions.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Tier One

INCLUDED LIQUORS hosted \$12 | cash \$15

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

WINES BY THE GLASS hosted \$11 | cash \$14

select one red and one white for bar packages

Sycamore Layne Chardonnay, Cabernet Sauvignon, Kenwood Sparkling

CHILLED BEERS hosted \$9 | cash \$12

Stella Artois, Four Peaks Local Brewery, Bud Light, Coors Light, Miller Lite, Corona

BOTTLED BEVERAGES hosted \$8 | cash \$11

Sedona Sparkling Water, Red Bull Energy Drinks, Bottled Juices

MS BOTTLED WATER hosted \$6 | cash \$9

SOFT DRINKS hosted \$6.50 | cash \$9

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Tier Two

INCLUDED LIQUORS hosted \$13 | cash \$17

Ketel One 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 \$12 | cash \$16

select one red and one white for bar packages

Imagery Sauvignon Blanc & Pinot Noir, Chateaux Ste. Michelle Chardonnay & Cabernet Sauvignon, Kenwood Sparkling

CHILLED BEERS hosted \$9 | cash \$12

Stella Artois, Four Peaks Local Brewery, Bud Light, Coors Light, Miller Lite, Corona

BOTTLED BEVERAGES hosted \$8 | cash \$11

Sedona Sparkling Water, Red Bull Energy Drinks, Bottled Juices

MS BOTTLED WATER hosted \$6 | cash \$9

SOFT DRINKS hosted \$6.50 | cash \$9

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

Tier Three

INCLUDED LIQUORS hosted \$14 | cash \$19

Tito's Vodka, Hendrick's Gin, Patron Silver Tequila, Mount Gay Rum, Glenlivet 12-Year Scotch, Maker's Mark Bourbon

WINES BY THE BOTTLE

additional wine list available upon request

select one red and one white for bar packages

Domaine Carneros | Napa Brut | Sparkling | \$55

Ferrari-Carano | Sonoma Country | Chardonnay | \$55

Justin | Sonoma Country | Savignon Blanc | \$55

Justin | Paso Robles | Cabernet Sauvignon | \$65

Landmark Overlook | Sonoma County | Pinot Noir | \$65

Sebastiani | Sonoma Country | Merlot | \$55

CHILLED BEERS hosted \$9 | cash \$12

Stella Artois, Four Peaks Local Brewery, Bud Light, Coors Light, Miller Lite, Corona

BOTTLED BEVERAGES hosted \$8 | cash \$11

Sedona Sparkling Water, Bottled Juices, Red Bull Energy Drinks

MS BOTTLED WATER hosted \$6 | cash \$9

SOFT DRINKS hosted \$6.50 | cash \$9

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

ADDITIONAL OPTIONS

CORDIAL SELECTION hosted \$16 | cash \$22

Bailey's Irish Cream, Courvoisier Cognac VS, Kahlua Disaronno Amaretto, Drambuie, Frangelico, Grand Marnier

BAR OR COCKTAIL TABLE SNACKS | \$6 per person

select two

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

25% service charge & 8.80% apply (current tax). Menu selections are subject to price changes for programs beyond 2023.



BEVERAGE PACKAGES

Tier One

Three Hours | \$50 per guest
Based on 5 Drinks per Guest

Four Hours | \$60 per guest
Based on 7 Drinks per Guest

Tier Two

Three Hours | \$60 per guest
Based on 5 Drinks per Guest

Four Hours | \$70 per guest
Based on 7 Drinks per Guest

Tier Three

Three Hours | \$70 per guest
Based on 5 Drinks per Guest

Four Hours | \$80 per guest
Based on 7 Drinks per Guest

\$175 Bar Setup/Bartender Fee Applies

One Bar/Bartender per 75 Guests is Customary

Pool Events Require Plastic Drinkware

Cash Bar Prices Include Tax and Service Charge

Bar Packages Last for Either Three or Four Hours

25% service charge & 8.80% apply (current tax). Menu selections are subject to price changes for programs beyond 2023.