



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
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- 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

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.



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

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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

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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

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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

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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

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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

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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 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*

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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

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