



**Continental** \$32 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** \$38 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 Queso Fresco with Salsa | \$10 per guest
- English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese | \$10 per guest
- California Wrap with Eggs, Chicken Sausage, Broccoli, Roasted Asparagus Tips, Fontina and Avocado Wrapped in a Spinach Tortilla | \$10 per guest
- Croissant Sandwich with Scrambled Eggs, Honey-Glazed Ham and Swiss Cheese | \$10 per guest
- Steel Cut Oatmeal with Brown Sugar, Raisins and Dried Fruit | \$9 per guest
- Chef-Made Fresh Fruit Smoothies | \$52 per pitcher serves 7 guests, 8 oz glasses

**BREAKFAST CASSEROLES** \$250, serves 25 guests

- Egg and Chicken Sausage Strata with Parmigiano-Reggiano, Spinach and Sourdough Bread
  - French Toast Casserole Topped with Blueberries, Cinnamon and Brown Sugar Streusel
  - Breakfast Bake with Egg, Sliced Potatoes, Gruyère Cheese and Canadian Bacon, Garnished with Parsley
- Served warm, in a chafar*

**BUILD YOUR OWN BREAKFAST BURRITO STATION**

- \$12 per guest, minimum of 25 guests
- Scrambled Eggs, Shredded Jack Cheese, Bacon, Ground Turkey Sausage, Avocado Relish, 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*

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

*Gluten-free options available upon request*

*†Soy, coconut and almond milk available upon request for an additional charge.*

*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 2017.*



**Breakfast Buffet \$43 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 Condiments  
**\$18 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  
**\$10 per guest**
- Warm Cinnamon Rolls with Icing  
**\$60 per dozen**

**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*

**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** \$18 per guest

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

**COFFEE STATION ENHANCEMENTS**

\$84 per gallon, \$48 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<sup>†</sup>
- Ask about cold press coffee options*

**HOT MENU ITEM ENHANCEMENTS**

Breakfast Burrito with Scrambled Eggs, Crumbled Bacon, Cheddar Cheese, Sour Cream and Salsa in a Warm Flour Tortilla

\$10 per guest

English Muffin Sandwich with Smoked Bacon, Scrambled Eggs and Cheddar Cheese

\$10 per guest

California Wrap with Eggs, Chicken Sausage, Broccolini, Roasted Asparagus Tips, Fontina and Avocado Wrapped in a Spinach Tortilla

\$10 per guest

**DIETARY REQUESTS**

*Gluten-free options available upon request*

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*Custom chef menus can be created upon request*

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**Plated Breakfast** \$34 per guest

**PRE-SET**

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

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

Served with Rosemary Roasted Breakfast Potatoes

**MENU OPTIONS**

**SELECT ONE**

Stuffed Brioche French Toast, Fresh Berries and Maple Syrup

Scrambled Eggs with Tillamook Cheddar Cheese

Scrambled Egg Whites with Asparagus, Peppers and Tomatoes

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

Classic Quiche with Spinach, Asparagus, Mushrooms and Gruyère

**SELECT ONE**

Southwest Turkey Sausage Links

Applewood Smoked Bacon

Sliced Honey Smoked Ham

**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 eight guests*

**DIETARY REQUESTS**

*Gluten-free options available upon request*

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*Custom chef menus can be created upon request*

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**Brunch** \$68 per guest

**CHEF'S SELECTION OF ASSORTED BAKED GOODS**

Chocolate and Butter Croissants, Bear Claws, Mini Muffins, Breakfast Breads, Cherry Scones with Crème Fraîche and Fresh Berries, Fruit Preserves and Butter

**SLICED FRUIT & BERRY PLATTER**

Sliced Melon, Pineapple 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**

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

**EGGS BENEDICT**

House-Made English Muffins, Canadian Bacon, Poached Eggs with Hollandaise Sauce

**CLASSIC HUEVOS RANCHEROS**

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

**BREAKFAST CASSEROLE**

Egg, Sliced Potatoes, Gruyère Cheese and Canadian Bacon Garnished with Parsley

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

**SALAD STATION select one**

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Roasted Marinated Vegetable Salad

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, Broccolini and Farro

Grilled Chicken Breast with Roasted Tomato Cream and Herbed Parmesan Orzo

**SELECTION OF HOUSE-MADE DESSERTS**

Fresh Fruit Tarts, Mimosa Cheesecake and Chocolate Malt Pudding

**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<sup>†</sup>

**BRUNCH ENHANCEMENTS**

Carved Roasted Beef Tenderloin with Horseradish Sauce and Natural Jus | **\$19 per guest\***

Carved Leg of Lamb, Herb & Garlic Marinade Served with Rosemary Pan Jus | **\$17 per guest\***

Chocolate Dipped Strawberries (minimum three dozen) | **\$4.5 each**

Make-Your-Own Bloody Mary Bar | **\$11 each\*\***

Assorted Spices, Hot Sauces, Celery, Olives, Pickled Veggie and Bacon

Mimosa and Peach Bellini | **\$8 each**

Stellina de Notte Prosecco | **\$39 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*

<sup>†</sup>Soy, coconut and almond milk available upon request for an additional charge.



**Fruit & Bakery Basket** \$18 per guest

Fruit Salad with Mint Honey Yogurt Dressing  
Individual Greek Yogurts: Vanilla and Fruit Flavors  
Mini Cinnamon Rolls

**Goodie Bag** \$17 per guest

Freshly Baked Cookies  
Individual Bags of Assorted Chips  
Individual Granola and Fruit Bars  
Season's Best Whole Fruit and Bananas,  
Garnished with Berries and Grapes

**Kick-Start** \$19 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** \$18 per guest

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

**ENHANCEMENT**

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

**Chocoholic** \$18 per guest

Chocolate-Covered Strawberries  
White and Dark Chocolate Chip Cookies  
Brownies  
Mini Chocolate Pudding Cups with Whipped Cream  
Cold Milk and Chocolate Milk

**At the Movies** \$20 per guest

Buttery, White Cheddar and Caramel Popcorn  
Assorted Candy Bars, Plain and Peanut M&M's,  
Salted and Unsalted Pretzels, Yellow Mustard

**Health Nut** \$19 per guest

Selection of Seasonal Dried Fruits and Nuts: Sliced Apples,  
Apricots, Cranberries, Almonds, Walnuts and Cashews  
Fruit and Berry Kabobs with Mint Honey Yogurt Dipping Sauce  
Assorted *Tea Forté* Gourmet Teas and Herbal Teas  
Arnold Palmers with Fresh-Brewed Iced Tea and  
Old-Fashioned Lemonade

**Boost** \$20 per guest

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

**All Day Beverages** \$30 per guest

Freshly Brewed **PRÉSS** 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*

*\*Must Match Guaranteed Numbers*

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**Beverages**

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee  
Assorted *Tea Forté* Gourmet Teas and Herbal Teas  
Iced Coffee and Decaffeinated Coffee with a Selection of  
Sugar-Free Vanilla, Chocolate, Caramel and Hazelnut Syrups  
Coffee Service Includes a Selection of 2% Milk and Half & Half†  
**\$84 per gallon | \$48 per half gallon**

Orange, Grapefruit, Cranberry and Apple Juices  
Old-Fashioned Lemonade, Fresh-Brewed Iced Tea  
and Fruit Punch  
Whole Milk, 2% Milk, Skim Milk†  
**\$68 per gallon | \$37.5 per half gallon**

Icelandic Sparkling Water, Bottled Fruit Juices,  
Bottled Iced Teas, Red Bull Energy Drinks and Gatorade  
**\$6 each**

MS Bottled Water  
**\$4.75 each**

Assorted Coca-Cola Soft Drinks  
(Coke, Diet Coke, Sprite and Ginger Ale)  
**\$5 each**

**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*

**Snacks**

Individual Granola Bars and Fruit Bars, Full Size Assorted  
Candy Bars and Protein Bars, Assorted Individual Bags of  
Chips, Pretzels and Popcorn | **\$5 each**

Executive Meeting Tray with Dark Chocolate Covered Espresso  
Beans, Tart Yogurt-Covered Raisins, Dried Fruits and Nuts  
**\$95 per tray (serves 18 guests)**

House-Made Trail Mix, Deluxe Mixed Nuts,  
Dark Chocolate-Covered Espresso Beans,  
Yogurt-Covered Raisins or Wasabi Peas  
**\$10 per person**

Individual Greek Yogurts: Vanilla and Fruit Flavors | **\$5.5 each**

Season's Best Whole Fruit, Bananas Garnished with  
Berries and Grapes | **\$4 per piece**

Sliced Fruit and Berry Platter | **\$12 per person**

Imported and Domestic Artisan Display with Soft and Hard Cheeses,  
Served with Sliced Breads and Crackers | **\$16 per person**

Roasted Tomato Hummus with Pine Nuts and Pita Crisps,  
Raw and Pickled Vegetables | **\$10 per person**

**Salads** \$150 serves 25 guests | \$275 serves 50 guests

Five-Bean Salad with Champagne Vinaigrette, Tabouli  
with Bulgur Wheat, Tomatoes, Cucumbers in an  
Herb and Olive Oil Dressing

Chopped Kale Salad with Julienned Apples, Pine Nuts,  
Toasted Bread Crumbs and Shaved Parmesan in a  
Lemon Vinaigrette

Waldorf Fruit Salad with Apples, Celery, Walnuts  
and Golden Raisins

*Salads Include a Basket of Mini Sweet Corn Muffins with  
Honey and Butter*

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### Profiteroles

\$65 per dozen

Filled with Vanilla Cream, Topped with Valrhona Chocolate Glaze

### Pastries

\$58 per dozen, per item

Chocolate and Butter Croissants, Bear Claws, Breakfast Breads or Cherry Scones

### Muffins

\$58 per dozen, per item

Blueberry, Bran, Zucchini, Banana Nut, Chocolate Cream Cheese or Pumpkin

### Morning Breads

\$52 per dozen, per item

Morning Glory, Apple Cinnamon, Banana, Zucchini, Pumpkin or Cranberry

### Bagels

\$52 per dozen, per item

Plain, Cinnamon Raisin or Whole Wheat Bagels with Whipped Cream Cheese

### Assorted Freshly Baked Cookies

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

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

### Specialty Cupcakes

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

Angel Food with Strawberry Frosting and Balsamic Drizzle

Red Velvet with Cream Cheese Icing

Double Chocolate with Ganache and Raspberry Cream Cheese Frosting

Lemon with Ginger Icing, Hazelnut with Nutella Frosting and Shaved Chocolate

### Desserts & Brownies

\$60 per dozen, per item

Salted Caramel Squares, Raspberry Streusel Bars, Lemon Bars, White Chocolate Blondies, Rich Fudge Brownies

### Petite Pies

\$72 per dozen

Lemon Meringue, Seasonal Fruit or Chocolate Macadamia

#### 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** \$54 per guest

Soup du Jour  
Corn Tortilla Chips with Guacamole, Salsa, Sour Cream, Jalapeños and Grated Cheese  
Raw and Grilled Vegetable Platter with Red Pepper Aioli  
Southwestern Caesar Salad  
Sonoran Marinated Bean and Corn Salad  
–  
Marinated Chicken Breast with Salsa Verde  
Seasonal Fresh Fish in a Traditional Veracruz Sauce  
Braised Beef Enchiladas  
Vegetarian Mexican Rice and Vegetarian Refried Beans  
–  
Mexican Wedding Cookies  
Ibarra Chocolate Pudding  
Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

**The Mummy Mountain** \$52 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 Over Herbed Orzo Pasta  
Chicken Piccata, Capers with Lemon Butter Sauce  
Crispy Eggplant Medallions Topped with Marinara, Parmesan and Herbs  
–  
Fresh Berries with Orange Sabayon  
Amaretto Tiramisu  
Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

**Southwest Barbeque** \$50 per guest

Painted Desert Coleslaw  
Mixed Greens and Crispy Vegetables with Red Pepper Ranch Dressing and Tomato Cumin Vinaigrette  
Black Bean and Corn Salad with Toasted Pumpkin Seeds  
Jalapeño Cornbread with Honey and Butter  
–  
Hot Sandwich Bar with Fresh Buns  
Pulled Achiote Chicken  
Pulled Ancho Chile and Molasses Basted Pork  
Spicy Black Bean Burger  
Condiment Platter: Lettuce, Sliced Tomatoes, Pickled Bermuda Onions and Dill Pickles  
–  
Churros, Chocolate and Caramel Dipping Sauce  
Chocolate Malt Pudding with Caramel Drizzle  
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**

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**Asian Accents** \$50 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
- 
- Upside Down Pineapple Cake with Coconut Shavings
- Cheesecake with Ginger Orange Compote
- Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

**Country Picnic Alfresco** \$48 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
- 
- Pastry Chef's Selection of Cupcakes
- Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

**Working Lunch** \$46 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
- Two Soups of the Day (One Vegetarian)
- 
- Platters of Assorted Sandwiches:
- Grilled Tri-Tip Beef with Pickled Red Onion and Fontina Cheese on Sourdough
- Chicken Caesar Wrap with Sun-Dried Tomatoes in a Spinach Tortilla
- Turkey, Jicama Slaw, Gruyère with Honey Mustard on Pretzel Bread
- Greek Wrap with Tomatoes, Kalamata Olives and Feta with a Lemon Garbanzo Spread in a Sun-Dried Tomato Tortilla
- 
- Chocolate Éclairs, Raspberry Oat Bars and Coconut Macaroons
- 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 25 guests, \$150 charge applies if under minimum*

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

**DIETARY REQUESTS**

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### Sandwiches & Wraps

\$32 two sandwich selections

\$36 three sandwich selections

\$38 four sandwich selections

Turkey Breast, Swiss, Granny Smith Apple and Cherry Aioli on Nine-Grain Bread

Chicken Salad with Crisp Lettuce on Cranberry Walnut Bread

Classic BLT with Avocado Aioli on Sourdough

Rare Roast Beef, Onion Confit and Gruyère with Horseradish Aioli on Marble Rye

Grilled and Marinated Seasonal Vegetables, Crisp Greens and Hummus in a Tortilla Wrap

### INCLUDES

Caprese Salad with Basil Vinaigrette

Bag of Chips

House-Made Trail Mix or Dry Snacks

Pastry Chef's Selection of Freshly Baked Jumbo Cookies

Condiments with Napkin and Plastic Silverware

### Beverages

Assorted Soft Drinks

**\$5 each**

MS Bottled Water

**\$4.75 each**

Icelandic Sparkling Water, Bottled Fruit Juices, Bottled Iced Teas, Red Bull Energy and Gatorade Drinks

**\$6 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.*

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Includes: Selection of One Starter, One Side, One Entrée and One Dessert

Up to Three Entrée Selections Offered with Client Provided Place Cards

All Executive Lunches Accompanied by Chef's Choice of Seasonal Vegetables and Freshly Baked Rolls with Butter

Entrée Count Due 72 Hours Prior to Event

**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 one

Chicken Piccata, Broccolini, Lemon Caper Butter Sauce | \$40

Stuffed Chicken Breast with Herbed Pecorino Romano in a Lemon Pan Jus | \$42

Marinated Pork Tenderloin, with Apple Cider Glaze | \$42

Pan-Seared Salmon with Citrus Butter | \$44

Roasted Petit Tenderloin of Beef with Garlic Thyme Jus | \$48

Beluga Lentil Ragout over Toasted Farro | \$38

**SIDE** select one

Wild Rice Pilaf, Yukon Gold Mashed Potatoes, Parmesan Herbed Orzo Pasta, Baked Ziti Pasta or Roasted Potatoes with Rosemary Glacé

**DESSERT** select one

Crème Brûlée with Berries

Strawberry Bavarian Cream layered with Lemon Short Cake and Berry Coulis

Pecan Bread Pudding with a Rum Butter Sauce

Flourless Chocolate Cake with Vanilla Cream and Fresh Berries

Glazed Chocolate and Raspberry Torte

New York Style Cheesecake with Cherry Compote

Peanut Butter and Chocolate Dome, Crème Anglaise

**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

**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 2017.



## Butler Passed Hors d'oeuvres

\$7.5 per piece, minimum 25 pieces per selection

### COLD

Classic BLT with Avocado Aioli

Crab Salad on a Rice Cracker with Curry Aioli

Goat Cheese Crostini with Fig and Crispy Beets

Seafood Cocktail Shooter with Crab and Shrimp in Citrus

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

### HOT

Shrimp and Lobster Cake with Spicy Rémoulade

Moroccan Spiced Lamb Loin with Mint Chutney

Hummus Filled Cherry Tomatoes

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

Parmesan Gougères

Asian Vegetable Pot Stickers, Soy Ginger Vinaigrette

Mushrooms and Goat Cheese Baked in Puff Pastry

## The Platters

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

Classic Deviled Eggs and Tea Sandwiches | \$15 per person  
Cucumber, Arugula, Smoked Salmon and Capers on Pumpernickel Fig, Mascarpone and Prosciutto on Grain Bread

Imported and Domestic Artisan Display | \$16 per person  
Soft and Hard Cheeses served with Sliced Breads and Crackers

Crostini Trio | \$12 per person

Roasted Peppers, Olives and Capers on Sourdough

Maytag Bleu Cheese with Pear Compote on Cranberry Walnut Bread

Tomato, Goat Cheese and Smoked Pancetta on Sourdough

Charcuterie Platter | \$16 per person

Imported Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards with Sliced Breads and Pita Points

Antipasti | \$18 per person

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

Grilled Meats and Cheeses | \$18 per person

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

Warm Havarti Fondue with Roasted Walnuts | \$10 per person

Served with Crisp Vegetables, Crostini and Focaccia Sticks

Warm Artichoke Spinach Dip | \$12 per person

Served with Herb-Seasoned Pita Points

Bleu Cheese Fondue | \$10 per person

Served with House-Made Potato Chips

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

Served on Iced Tray or in Individual Shooter Glasses

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### Antipasti

\$28 per guest

Imported and Domestic Artisan Display with Soft and Hard Cheeses

Raw and Grilled Vegetable Platters

Basket of Toasted Crostini with Two Bruschetta Toppings: Chopped Marinated Roasted Peppers, Olives and Capers, Mozzarella, Chopped Tomato, Fresh Basil, Roasted Garlic, Olive Oil and Balsamic Vinegar

Charcuterie Platter of Imported and Domestic Cured Meats, Mediterranean Olives, Mustard with Sliced Rustic Breads and Gourmet Crackers

Marinated Mushrooms and Olives in a Red Wine Vinaigrette

### Pasta Station

\$28 per guest\* for two | \$32 per guest\* for three, chef fee or self-serve

Cheese Tortellini with Roasted Tomatoes in a Basil Pesto Sauce

Orecchiette Pasta with Gulf Shrimp, Roasted Corn, Peppers and Red Onions in a Rosemary Garlic Olive Oil

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

Freshly Grated Parmesan Cheese and Focaccia Sticks

### Tapas Station

\$28 per guest\*, chef fee or self-serve

Including Spanish Cheeses, Chick Pea and Olive Salad, Chorizo and Roasted Red Pepper Kebobs, Black Olive Bread, Shrimp and Artichoke Kebobs

### Martini Bar

\$26 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

\$30 per guest\* for three options, chef fee or self-serve, minimum 25 pieces per selection

Angus Beef Sliders with Cheddar, Pickle Chips and Chipotle Ketchup

Ground Chicken Sliders with Fontina Cheese and Bacon Apple Jam

BBQ Pork Sliders with Pickled Onion Slaw and Grilled Pineapple

Meatloaf Sliders with Gruyère Cheese and Chili Tomato Jam

Grilled Portobello Sliders with Grilled Zucchini, Tomato Compote and Avocado Aioli

All Sliders Served on Fresh Rolls

### Street Taco Station

\$24 per guest\* for three options, chef fee applies

Marinated Shredded Chicken and Lettuce with Salsa

Pulled Pork Carnitas and Queso Fresco with Salsa Verde

Grilled Shrimp with Pineapple Slaw

White Fish with Crunchy Cabbage Slaw and Baja Sauce

Carne Asada, Onion, Cilantro and Lime

#### STATION 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

Attendant Fee is \$50 per hour

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### Carver Station

Sage Roasted Breast of Turkey with Cranberry Chutney

\$14 per guest\*

Herb Crusted Pork Loin with Whole Grain Mustard Sauce

\$14 per guest\*

Leg of Lamb Slow Roasted with Natural Jus and Grilled Scallion Aioli

\$18 per guest\*

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

\$20 per guest\*

*Served with Mountain Shadows Rolls*

### Dual Carver Station \$26 per guest\*

Sage Roasted Breast of Turkey with Cranberry Chutney and Barbequed Top Sirloin of Beef with Gourmet Mustard, Horseradish Cream and Port Wine Sauce

*Two chefs required per 75 guests*

*50% Beef and 50% Turkey will be prepared*

*Served with Mountain Shadows Rolls*

#### 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 75 guests*

*Attendant fee is \$50 per hour*

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### Baker's Delight

\$18 per guest, chef's selection of five items, minimum of 25 guests

- Lemon Layer Cake Squares
- Dark Chocolate Flourless Cake Triangles
- Key Lime Tartlets
- Fresh Berry Tartlets
- Chocolate Malt Pudding
- Butterscotch Pudding
- Chocolate Banana Pudding
- Chocolate Éclairs
- Cream Puffs
- Chocolate-Dipped Strawberries

### Dessert Platters

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

Assorted Handcrafted Petit Fours, Fresh Berry Tartlets, French Macarons, Mini Assorted Cheesecakes, Crème Brûlée Spoons, Chocolate-Dipped Strawberries or Sicilian Cannoli with Espresso Chocolate Chip Cream

### Mini Cupcakes

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

- Angel Food with Strawberry Frosting and Balsamic Drizzle
- Red Velvet with Cream Cheese Icing
- Double Chocolate with Ganache and Raspberry Cream Cheese Fluff
- Lemon Kissed with Ginger Icing
- Hazelnut with Nutella Frosting and Caramelized Banana Chips

### Chef's Dessert Station

\$12 per guest for one\*, \$16 per guest for two\*, minimum of 25 guests

Bananas Foster or Cherries Jubilee  
*Served over Vanilla Ice Cream*

### Coffee Station

\$84 per gallon | \$48 per half gallon

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

### Deluxe Coffee Station

\$96 per gallon

Freshly Brewed **PRÉSS** 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†  
*Ask about cold press coffee options*

#### 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 75 guests*

*Attendant fee is \$50 per hour*

†Soy, coconut and almond 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

Mushroom Ravioli with Spinach and Lemon Thyme  
Butter Sauce | \$12

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

Roasted Red Pepper Soup, Saffron Crème Fraiche | \$8

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

Roasted Beet, Goat Cheese, Roasted Hazelnuts, Pickled Shallots  
and Arugula with Red Wine Vinaigrette

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

## ENTRÉE select one

Stuffed Chicken Breast with Spinach, Mushrooms and Boursin,  
Wild and Organic Brown Rice with Farro | \$90

Pan-Seared Salmon with Soy Sesame Glaze and Ginger Butter,  
Somen Noodles | \$92

Lemon Herb Crusted Sea Bass with a Basil Butter Sauce,  
Honey Roasted Fingerlings | \$96

Braised Beef Short Ribs, Roasted Garlic Mashed Potatoes,  
Shiitake Mushrooms and Natural Jus | \$92

Bacon-Wrapped Filet of Beef, Balsamic Onion Marmalade,  
Bleu Cheese, Demi-Glace Cottage Potatoes | \$105

Filet of Beef with Potatoes Au Gratin and  
Merlot Demi-Glacé | \$98

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to price changes for programs beyond 2017.*

## VEGETARIAN/VEGAN ENTRÉE

Couscous with Beluga Lentils, Roasted Vegetables, Mushrooms  
and Cilantro with a Roasted Red Pepper Coulis | \$75

## ENTRÉE DUET select one

Petite Filet of Beef with Pan-Seared Sea Bass | \$120

Petite Filet of Beef with Shrimp Scampi | \$105

Petite Filet of Beef with Butter-Poached Lobster Tail | \$140

Oven-Roasted Chicken Breast and Petite Filet Mignon with a  
Mushroom Demi-Glacé | \$110

## DESSERT select one

Crème Brûlée with Berries

Strawberry Trifle Parfait, Lemon Shortcake with Berry Coulis

Pecan Bread Pudding with a Rum Butter Sauce

Flourless Chocolate Cake with Vanilla Cream and Fresh Berries

Glazed Chocolate and Raspberry Torte

New York Style Cheesecake with Cherry Compote

Peanut Butter and Chocolate Dome, Crème Anglaise

## 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** \$100 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

Meyer Lemon Angel Food Cake with Macerated Berries  
and Whipped Cream

Strawberry Mascarpone Parfait with Sliced Almonds

Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Tea and Herbal Teas

**The Big Apple** \$110 per guest

Marinated and Grilled Vegetable Platter

Trumpet Salad with Bibb Lettuce, Mushrooms, Slivered Almonds  
with Buttermilk Dressing, Garnished with Fresh Parsley

Caesar Salad with Shaved Parmesan and Garlic Croutons

Parker House Rolls and Butter

–

Roasted Chicken with Smoked Marinara and Fresh Basil

Seared Sea Bass in a Citrus Beurre Blanc

Charbroiled New York Strip in a Green Peppercorn Reduction

–

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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**East Meets West** \$100 per guest

Thai Coconut Milk Soup  
Crisp Romaine with Sweet Chili Vinaigrette  
Chow Mein Noodle Salad  
Sweet Hawaiian Rolls and Butter  
–  
Carved Glazed Pork Loin\*  
Miso Marinated Sea Bass with Julienned Vegetables  
in a Ginger Butter Sauce  
Green Curry Chicken  
Braised Baby Bok Choy and Crispy Vegetables  
–  
Coconut-Infused Jasmine Rice  
–  
Key Lime Cheesecake  
Coconut Cream Pie  
Chocolate Banana Torte  
Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee  
Assorted *Tea Forté* Gourmet Tea and Herbal Teas

**The Santa Fe** \$92 per guest

Chicken Tortilla Soup with Lime Crème Fraîche  
Southwestern Caesar Salad Garnished with Tortilla Strips  
Baby Spinach, Cucumbers, Queso Fresco with Tomato Cumin  
Vinaigrette  
–  
Cheese Enchiladas  
Roasted Salmon with Lime and Cilantro Butter  
Grilled Skirt Steak with Chili Corn Jus  
–  
Grilled Squash  
Cumin Scented Rice  
–  
Warm Fruit Empanadas  
Mexican Chocolate Bread Pudding with Chocolate Sauce  
Cajeta Cheesecake  
Freshly Brewed **PRESS** Coffee and Decaffeinated Coffee  
Assorted *Tea Forté* Gourmet Tea and Herbal Teas

**BUFFET DINNER SERVICE**

*1.5 hours 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 75 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*

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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

Canyon Road Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Kim Crawford Sauvignon Blanc, Kenwood Sparkling

**CHILLED BEERS** hosted \$6 | cash \$7

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

**BOTTLED BEVERAGES** hosted \$6 | cash \$7

Icelandic Sparkling Water, Red Bull Energy Drinks, Bottled Juices

**MS BOTTLED WATER** hosted \$4.75 | cash \$5.25

**SOFT DRINKS** hosted \$5 | cash \$5.5

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

Joel Gott Cabernet, Pinot Noir, Merlot, Chardonnay and Sauvignon Blanc, Maschio Prosecco

**CHILLED BEERS** hosted \$6 | cash \$7

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

**BOTTLED BEVERAGES** hosted \$6 | cash \$7

Icelandic Sparkling Water, Red Bull Energy Drinks, Bottled Juices

**MS BOTTLED WATER** hosted \$4.75 | cash \$5.25

**SOFT DRINKS** hosted \$5 | cash \$5.5

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**

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

*\*May select wines from wine list if preferred*

**CHILLED BEERS** hosted \$6 | cash \$7

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

**BOTTLED BEVERAGES** hosted \$6 | cash \$7

Icelandic Sparkling Water, Bottled Juices, Red Bull Energy Drinks

**MS BOTTLED WATER** hosted \$4.75 | cash \$5.25

**SOFT DRINKS** hosted \$5 | cash \$5.5

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

**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 2017.



## 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

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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

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Three Hours | **\$55 per guest**

*Based on 5 Drinks per Guest*

Four Hours | **\$65 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 2017.