

B R E A K F A S T

CONTINENTAL BREAKFAST

Breakfast served with Fresh Brewed Starbucks®, Regular & Decaffeinated Coffee, Teavana® Teas & Assorted Fruit Juices

Fresh Start \$28

Seasonal Fruit Display, Seasonal Baked Muffin & Pastries, Assorted Bagels served with Whipped Butter, Preserves & Whipped Cream Cheeses

Healthy Continental \$33

Seasonal Fruit Display, Assorted Fresh Baked Muffins, Vanilla Yogurt, Chia Seeds, Housemade Granola, Steel Cut Oatmeal served with Golden Raisins, Dried Cranberries, Walnuts & Brown Sugar

BREAKFAST ENHANCEMENTS

Pricing Based Per Person | Minimum 10 Guests
À la Carte Not Available

Yogurt \$10

Honey Vanilla Yogurt, Housemade Granola, Assorted Seasonal Berries, Almonds & Dried Fruit

Avocado Toast \$10

Rustic Bread, Creamy Avocado, Sunburst Radish, Micro Arugula, EVOO

Oatmeal Station \$12

Steel Cut Oatmeal, Housemade Granola, Golden Raisins, Dried Cranberries, Brown Sugar & Berry Compote

Smoked Chicken Frittata Egg Bites \$12

Farm Fresh Scrambled Eggs, Smoked Chicken, Spinach, Tomatoes & Gruyere Cheese

Buttermilk Biscuits and Gravy \$12

Sage Sausage Gravy and Buttermilk Biscuits

Sausage and Cheese Biscuit \$12

Fluffy Scrambled Egg, Breakfast Sausage Patty, American Cheese, Buttermilk Biscuit

Ham and Swiss Croissant \$12

Fluffy Scrambled Egg, Honey Ham, Swiss Cheese, Buttered Croissant

Breakfast Burrito \$14

Fluffy Scrambled Eggs, Roasted Red Peppers & Onions, Red Chile Potatoes, Spanish Chorizo, Cotija Cheese, Housemade Tomatillo Salsa

PLATED BREAKFAST

Breakfast served with Fresh Brewed Starbucks®, Regular & Decaffeinated Coffee, Teavana® Teas & Assorted Fruit Juices

The "O.G." \$34

Fresh Fruit Cup, Fluffy Scrambled Eggs with Chives, Signature Breakfast Potatoes, Applewood Smoked Bacon, Warm Coffee Cake Muffin, Whipped Butter

Arizona Omelet \$38

Fresh Fruit Cup, Farm Fresh Scrambled Eggs, Crumbled Chorizo, Diced Peppers, Cotija & Pepper Jack Cheese, Roasted Tomatillo Salsa, Signature Breakfast Potatoes, Sourdough Toast, Whipped Butter & Preserves

Brioche Cinnamon French Toast \$36

Fresh Berries, Warm Vermont Maple Syrup, Whipped Butter, Applewood Smoked Bacon

BREAKFAST BUFFETS

Breakfast served with Fresh Brewed Starbucks®, Regular & Decaffeinated Coffee, Teavana® Teas & Assorted Fruit Juices

Fast & Casual \$35

Seasonal Fruit Display, Fluffy Scrambled Eggs, Signature Breakfast Potatoes, Applewood Bacon, Sausage Links, Fresh Baked Seasonal Muffins & Assorted House Danishes

Rise & Shine \$38

Seasonal Fruit Display, Fluffy Scrambled Eggs, Signature Breakfast Potatoes, Applewood Smoked Bacon, Grilled Ham, Cinnamon French Toast, Warm Maple Syrup, Seasonal Fruit Compote, Whipped Butter, Selection of Muffins & Breakfast Bread, & Cheese Danish

Southwest Adventure \$38

Seasonal Fruit Display, Sonoran Scrambled Eggs with Peppers & Onions, Chorizo Breakfast Potatoes, Simmered Black Beans with Cotija Cheese, Warm Flour Tortillas, Pico de Gallo, Fire Roasted Salsa & Sour Cream, Churro Breakfast Bread with Whipped Honey Butter

À LA CARTE

Whole Fresh Fruit	\$6 EACH
Sliced Fresh Fruit & Berries	\$8 PER PERSON
Honey Vanilla Yogurt Parfaits with Berries & Granola	\$8 EACH
KIND™ Bars	\$6 EACH
CLIF™ Bars	\$6 EACH
Seasonal Fresh Baked Muffins	\$60 DOZEN
Assorted Bagels with Whipped Cream Cheese	\$60 DOZEN
Warm Breakfast Breads: Cinnamon Swirl, Banana Nut & Blueberry Crumble	\$60 DOZEN
House Baked Fruit "Pop-Tarts"	\$65 DOZEN
Roasted Rosemary Cashews	\$6 EACH
Sweet & Spicy Trail Mix	\$6 EACH
Honey Roasted Peanuts	\$6 EACH
Smoked Almonds	\$6 EACH
Salted Caramel Brownies	\$60 DOZEN
Peanut Butter Cheesecake Brownies	\$60 DOZEN
Jumbo Heath Bar Cookies	\$60 DOZEN
Jumbo Chocolate Chip Cookies	\$60 DOZEN
Jumbo Cinnamon Churro Cookies	\$60 DOZEN
Jumbo Oatmeal Raisin Cookies	\$60 DOZEN
Kettle™ Chips	\$5 EACH
Skinny Pop™ Popcorn	\$5 EACH
Sun Chips™	\$5 EACH
Pop Corners™	\$5 EACH

BEVERAGES

Coca-Cola™ Soft Drinks	\$5.50 EACH
Dasani™ Bottled Water	\$5.50 EACH
AHA™ Sparkling Water	\$5.50 EACH
Perrier™ Mineral Water	\$5.50 EACH
Bottled Fruit Juices	\$5.50 EACH
Red Bull & Sugar-Free Red Bull	\$7 EACH
Prickly Pear Lemonade	\$75 GALLON
Fresh Brewed Iced Tea with Lemon	\$75 GALLON
Starbucks® Coffee – Regular & Decaf	\$85 GALLON
Teavana® Organic Hot Teas	\$85 GALLON

TAKE A BREAK

Pricing Based Per Person | Breaks Offered for 30 Minutes

All Breaks Served with Assorted Coca-Cola™ Soft Drinks & AHA™ Sparkling Water

Light & Fit | \$16

Fresh Fruit Kabobs with Vanilla Yogurt Dip & Lemon Poppy Seed Sweet Bread

Sweet Tooth | \$16

Freshly Baked Jumbo Chocolate Chip Cookies, Rice Krispy Treats
& Salted Caramel Brownies

Lights, Camera Action! | \$18

Fresh Popped Buttered Popcorn, Cheese Popcorn, Red Vines
& Assorted Mini Candy Bars

Sonoran Exposure | \$22

Warm Tortilla Chips, Fire Roasted Salsa, Guacamole, Poblano Queso
Cinnamon Sugar Churro Cookies

Power Up | \$22

Build Your Own Trail Mix
Protein Power Bombs and Berry Yogurtinis
Seasonal Juice Shots

Dip Baby Dip | \$22

House Made Pita Chips, Traditional and Red Pepper Hummus, Tzatziki
Vegetable Crudités Shooters with Buttermilk Dill

Snack Attack | \$23

Assorted Bagged Snacks to include Flavored Kettle™ Chips, Beef Jerky, Honey
Roasted Peanuts, Sweet & Spicy Trail Mix and an AZ Favorite,
Mini Sugar Cookies, Brownie Brittle & Chocolate Covered Pretzels

The Cookie Jar | \$24

Chocolate Chip, Oatmeal & Raisin, Peanut Butter, Lemon Icebox
Housemade Granola Bars
Ice Cold Regular and Chocolate Milks
Fresh Brewed Starbucks® Coffee, Decaffeinated Coffee & Teavana® Organic Tea

Bases Loaded | \$25

Warm Pretzel Nuggets with Dijon Honey Mustard and Cheddar Beer Cheese,
Buttered Popcorn, Kettle™ Chips & Onion Dip, Honey Roasted Peanuts
Mini Corndog "Poppers" with Chipotle Ketchup & Mustard

Wine Country Picnic | \$28

Selection of Cured Meats & Cheeses, Marinated Olives, Marcona Almonds
Fig Orange Chutney, Crackers & Crostini

GILA RIVER RESORTS & CASINOS CATERING MENU

PLATED LUNCH

Plated Lunches are Served with Fresh Brewed Starbucks™ Coffee & Decaffeinated Coffee, Teavana® Iced Tea & Baked Rolls with Whipped Butter

SALAD | Choose One

Spinach

Spinach Leaves, Fresh Berries, Gorgonzola Cheese, Walnuts, Wild Raspberry Vinaigrette

Traditional Caesar

Crisp Romaine Lettuce, Parmesan Cheese, Brioche Croutons, Creamy Caesar Dressing

Strawberry Fields

Field Greens, Romaine Heart, Sliced Strawberries, Shaved Red Onion, Sherry Herb Vinaigrette

Citrus

Field Greens, Sprouts, Candied Walnuts, Mandarin Oranges, Citrus Hazelnut Vinaigrette

Gila River House

Mixed Greens, Yellow & Red Grape Tomatoes, Shaved Carrots, Jack Cheese, Sliced Cucumbers, Chipotle Vinaigrette

Southwestern

Green Leaf & Romaine Lettuce, Tomatoes, Black Beans, Roasted Corn Tortilla Chips, Chipotle Vinaigrette

BLT

Heart of Romaine, Applewood Smoked Bacon, Heirloom Tomatoes, Pepper Jack Cheese, Herb Crouton, Buttermilk Ranch Dressing

LUNCH ENTRÉE | Choose One

Eggplant Rolotini

Crispy Eggplant, Herb Bread Crumbs, Marinara, Mozzarella, Torn Basil

\$40

Chicken Piccata

Lemon Butter Cream, Capers, Pappardelle, Sautéed Broccoli Rabe

\$45

Chicken Florentine

Parmesan Garlic Cream, Spinach, Roasted Sunburst Squash, Baby Zucchini, Pinenuts, Whipped Chive Potatoes

\$45

Mesquite Grilled Salmon Filet

Braised Black Eyed Peas with Smoked Pork, Sautéed Green Beans

\$48

Pan Seared Halibut

Blistered Cherry Tomatoes, Shallots, Garlic, Baby Spinach, Yukon Gold Whipped Potatoes, Asparagus Tips

\$50

Flatiron Steak

Sea Salt Rosemary Potatoes, Caramelized Pearl Onions, Roasted Carrots, Fennel, Roasted Carrots

\$52

DESSERTS | Choose One

Raspberry Crumble Bar

Sweet Raspberries, Sugared Crumble Top

Strawberry Shortcake

Vanilla Bean Sponge Cake, Glazed Strawberries, Sweet Whipped Cream

Salted Caramel Pots de Crème

Caramel Crème, Sea Salt, Whipped Cream

Tiramisu

Espresso-soaked Sponge Cake, Italian Cream, Mascarpone, Cocoa

Triple Chocolate Mousse Tower

Chocolate Cake, Raspberry Sauce, Chocolate & White Chocolate Mousse, Whipped Cream

GILA RIVER RESORTS & CASINOS CATERING MENU

BOXED LUNCHES

ALL BOXED LUNCHES INCLUDE: Sandwich, Mandarin Orange, Kettle™ Chips, "Smashed" Potato Salad, Jumbo Chocolate Chip Cookie, and 12oz. Gila River Bottled Water

\$43 PER PERSON

SELECT ONE / SELECT TWO FOR ADDITIONAL \$5 PER PERSON

Grilled Chicken Caesar Wrap

Herb Chicken Breast, Romaine Lettuce, Shaved Parmesan,
Creamy Caesar Dressing, Spinach Tortilla

Grilled & Marinated Vegetable Wrap

Marinated & Grilled Balsamic Vegetables, Portobello Mushroom,
Creamy Red Pepper Hummus, Wheat Tortilla

Smoked Turkey Club

Roasted Turkey, Applewood Smoked Bacon, Swiss Cheese, Lettuce,
Tomato and Avocado Aioli, Brioche Bun

Ham & Cheese

Honey Ham, White Cheddar Cheese, Lettuce, Tomato,
Sweet Honey Dijon Mustard, Pretzel Roll

Italian Grinder

Salami, Pepperoni, Provolone, Sweet Onion, Banana Peppers,
Shredded Lettuce, Tomato Herb Italian Dressing, Ciabatta Roll

Prosciutto & Brie

Sliced Prosciutto, Creamy Brie, Arugula, Fig Jam, Buttered Croissant

GILA RIVER RESORTS & CASINOS CATERING MENU

LUNCH BUFFETS

Pricing Based Per Person | 23% upcharge will be added to groups under 25

Lunch Buffets are available for 90 minutes of consecutive service

Buffets are accompanied with Fresh Brewed Teavana® Iced Tea

Deli	\$50	Mama Mia!	\$58
Field Greens Salad with Buttermilk Ranch & Gila River House Dressing		Italian Minestrone, Parmesan Cheese, Red Pepper Flakes	
Redskin Potato Salad with Applewood Smoked Bacon, Scallions with Dijon Mustard		Classic Caesar Salad with Shaved Parmesan & Brioche Croutons and Creamy Dressing	
Chilled Elote Salad, Red Pepper, Sweet Onion, Cilantro		Chilled Antipasto Salad with Herb Vinaigrette	
Sliced Honey Ham, Roast Beef, Smoked Turkey Breast & Creamy Chicken Salad		Baked Ziti, Fresh Mozzarella	
Swiss, Cheddar, Pepper Jack and Gouda Cheeses		Italian Herb Meatballs, Pomodoro Sauce, Parmigiano-Reggiano, Basil, Balsamic Reduction	
Sliced Tomato, Leaf Lettuce, Onion and Farmers Pickles		Marinated Lemon Chicken with Caper Cream Sauce	
Mayonnaise, Honey Mustard, Creamed Horseradish		Four Cheese Roasted Vegetable Lasagna with Bechamel and Marinara	
Assortment of Deli Rolls, Breads & Herb Focaccia		Herb Ciabatta Garlic Bread, Marinara Sauce	
Chocolate Chip & Sugar Cookies		Traditional Italian Butter Cookies & Tiramisu Tarts	
Soup & Salad Bar	\$55	Southwest Sunset	\$60
Chef's Selection of Soup Du Jour		Chicken Tortilla Soup	
Creamy Tomato Bisque		Chilled Elote Salad, Red Pepper, Sweet Onion, Cilantro	
Green Goddess Pasta Salad		Mixed Greens, Jicama, Radish, Avocado, Cotija Cheese with Lime Vinaigrette	
Spring Mix, Romaine Lettuce, Baby Spinach		Grilled Vegetable Enchilada with Sour Cream Sauce	
Cucumber, Tomato, Red Onion, Shredded Carrots		Shredded Chicken Enchilada with Salsa Verde	
Shaved Parmesan, Shredded Cheddar, Blue Cheese		Slow Roasted Carnitas Roja served with Corn & Flour Tortillas, Sour Cream, Cotija Cheese, Pico de Gallo and Cilantro	
Grilled Chicken, Cured Salami, Smoked Turkey, Diced Ham		Spanish Rice & Pinto Beans	
Garbanzo Beans, Chopped Eggs, Sunflower Seeds, Brioche Croutons, Sesame Sticks		Warm Tortilla Chips with House Made Salsas	
Gila River House, Buttermilk Ranch, Herb Balsamic, Sweet Onion Dressing		Cinnamon Sugar Churro Cookies & Prickly Pear Tarts	
Lemon Bliss Bar & Raspberry Linzer Cookies			

ADDITIONAL LUNCH BUFFETS

State 48 BBQ

\$65

Redskin Potato Salad with Sour Cream & Bacon
 Creamy Cabbage Coleslaw
 Wedge Salad, Applewood Smoked Bacon, Blistered Tomatoes, Red Onion, Buttermilk Ranch Dressing
 Mesquite Chicken with Smoked Hickory Barbecue
 Sliced Flank Steak with Grilled Peppers & Onions
 Cowboy Baked Beans & Country Style Green Beans
 Cast Iron Jalapeño Corn Bread with Sweet Cream Butter
 Warm Apple Crumb Cobbler

Trade Winds

\$70

Tropical Fruit Display with Coconut Dipping Sauce
 Traditional Mac Salad with Smoked Bacon
 Field Greens, Sweet Onion, Red Pepper, Mango Vinaigrette
 Marinated Kahlua Pulled Pork
 Teriyaki Chicken with Grilled Pineapple Coulis
 Lemongrass Grilled Salmon
 Steamed Ginger White Rice
 Sautéed Green Beans with Shallot Citrus
 Banana Cream Pie Shooters
 Chocolate Haupiak Pie

Sonoran

\$68

Pozole with Sweet Hominy, Chiles, Cilantro & Avocado
 Field Greens, Shredded Carrots, Arizona Oranges, Jicama, Sunburst Radish & Prickly Pear Vinaigrette
 Sweet Corn Tamales
 Marinated Lime Grilled Chicken with Tomatillo Cream Sauce
 Carne Asada & Fire Roasted Vegetables
 Flour & Corn Tortillas, Pico de Gallo, Mango Cilantro & Roja Salsa
 Pickled Onions, Shredded Cabbage, Cotija Cheese & Fresh Limes
 Calabacitas: Sautéed Squash, Zucchini & Onion
 Frijoles Charros with Tomato & Scallion
 Cream Cheese Churros Cups
 Chocolate & Caramel Chile Tarts

Southern Comfort

\$67

Smokey Black Eyed Pea Soup
 Cucumber & Tomato Salad
 Loaded Potato Salad with Applewood Smoked Bacon, Scallion, Dijon Mustard
 Buttermilk Fried Chicken
 Brown Sugar Glazed Turkey Meatloaf
 Three Cheese Mac N' Cheese
 Rosemary & Sea Salt Roasted Potatoes
 Sautéed Garlic Green Beans
 Warm Buttermilk Biscuits & Honey Butter
 Pecan & Caramel Tarts
 Peach Crumble Cobbler

GILA RIVER RESORTS & CASINOS CATERING MENU

STARTERS

COLD HORS D' OEUVRES

Pricing Per Item

Minimum of Two Dozen Per Item

Deviled Egg with Candied Bacon | \$5

Poached Shrimp, Crumbled Feta, Creamy Dill | \$6

Tuna Tartare, Wasabi Citrus Oil, Sesame Cone | \$6

Grilled Shrimp Shooter, Chipotle Cocktail Sauce | \$6

Smoked Chicken, Olive Tapenade, Rustic Baguette | \$5

Pork Tenderloin, Cranberry Apricot Relish, Crostini | \$6

Baked Pita Chip with Red Pepper Hummus and Chive | \$5

Beef Tenderloin, Bleu Cheese, Sweet Onion Chutney, Crostini | \$6

Sun-Dried Tomato, Goat Cheese, Micro Arugula, Brioche Crostini | \$5

Scallop, Smoked Whitefish, Shrimp, Tomato, Avocado, Fresh Lime Juice | \$6

Smoked Lox, Everything Spice, Bagel Chip, Whipped Cream Cheese, Chive Garnish | \$6

Buffalo Mozzarella, Oven Roasted Tomato, Basil, Balsamic Reduction, Crisp Baguette | \$5

GILA RIVER RESORTS & CASINOS CATERING MENU

STARTERS

HOT HORS D' OEUVRES

Pricing Per Item

Minimum of Two Dozen Per Item

Pork Meatball, Sweet Bacon Jam | \$6

Smoked Gouda Mac & Cheese Bite | \$5

Beef Wellington with Cabernet Demi | \$6

Coconut Shrimp, Honey Citrus Sauce | \$6

Vegetable Spring Roll with Plum Sauce | \$5

Ginger Soy Chicken Satay, Sesame Seeds | \$6

Vegetable Samosa, Mint Cilantro Chutney | \$6

Crispy Arancini, Parmesan, Pomodoro Sauce | \$5

Lemongrass Chicken Pot Sticker, Ginger Soy | \$6

Southwest Chicken Egg Roll, Chipotle Crema | \$6

Crab Stuffed Jalapeño & Cream Cheese Poppers | \$6

Machaca Beef Tostada, Chipotle Crème, Cilantro | \$6

Bacon Wrapped Chicken, Jalapeño, Agave Nectar | \$6

Petite Crab Cake, Red Pepper Remoulade, Micro Greens | \$6

Buffalo Cauliflower, Crumbled Blue Cheese, Micro Celery | \$6

Marinated Teriyaki Beef, Shiitake Mushroom, Green Onion | \$6

Loaded "Mini" Spud, Cheddar Cheese, Smoked Bacon, Chive | \$5

Grilled Zucchini, Herbed Ricotta, Caramelized Onion Flatbread | \$6

Smoked Chipotle Chicken Taco, Avocado Crema, House Cabbage, Pickled Onions | \$6

Cheeseburger Slider, American Cheese, Caramelized Onion, Bacon Jam, Brioche Bun | \$7

RECEPTION STATIONS

Reception stations will be based on the final guarantee for your event
Available for 90 minutes of service

Four Cheese Macaroni & Cheese
Smoked Gruyere Macaroni & Cheese

\$30 PER PERSON

Toppings to include Blackened Chicken, Applewood Smoked Bacon, Smoked Ham,
Oven Roasted Tomatoes, Green Chilies, Garlic Mushrooms, Green Onions,
Herb Breadcrumbs

Fajitas & Quesadillas

\$40 PER PERSON

Ceviche Shooters
Fire-Roasted Vegetables
Lime Marinated Chicken, Charbroiled Steak, Grilled Margarita Shrimp
Corn & Flour Tortillas
Shredded Cheese, Lettuce, Sour Cream
Spanish Rice, Frijoles Negros
Green Chile and Cheese Quesadillas
House Made Guacamole and Salsas

RECEPTION STATIONS

Reception stations will be based on the final guarantee for your event
Available for 90 minutes of service

CROSTINI BAR SELECT ANY THREE / \$28 PER PERSON

Brie & Fig Jam

Creamy Brie, Sweet Fig Jam

Olive Tapenade

Local Queen Creek Olive Mill Olives, Red Pepper

Hard Salami & Pesto

Cured Salami, Housemade Pesto, Manchego

Sweet Heat Jam & Creamy Goat Cheese

Arizona Pepper Jam, Creamy Goat Cheese, Chive

Warm Artichoke Spread

Creamy Artichoke Hearts, Parmesan Cheese

Whipped Honey Ricotta & Pear

Whipped Ricotta, Arizona Honey, Sweet Pear

Tenderloin & Caramelized Onion

Seared Tenderloin, Caramelized Maui Onion, Horseradish Cream

Chicken Salad on Date Nut Crisps

Sweet Chicken Salad, Red Grapes, Date Nuts

Smoked Salmon & Dill Cream Cheese

Cured Salmon, Radish, Dill Cream Cheese

Roasted Peppers & Boursin

Medley of Roasted Peppers, Chive Boursin

Prosciutto, Arugula & Goat Cheese

Cured Prosciutto, Baby Arugula, Goat Cheese, Olive Oil Drizzle

Buffalo Mozzarella & Heirloom Tomato

Buffalo Mozzarella, Heirloom Tomato, Olive Oil, Balsamic Drizzle, Chopped Basil

RECEPTION STATIONS

Reception stations will be based on the final guarantee for your event
Available for 60 minutes of service

FLATBREADS

CHOICE OF TWO / \$34 PER PERSON

Herbed Ricotta, Grilled Zucchini, Caramelized Onion

Roasted Tomato, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil

Cremini Mushroom, Ricotta, Mozzarella, Truffle Oil

Honey Goat Cheese, Pesto & Sun-Dried Tomatoes

Seared Sirloin, Shallot & Bleu Cheese

Sweet Italian Sausage & Cured Pepperoni, Mozzarella

Prosciutto, Parmesan, White Sauce, Baby Arugula

Southwest Blacked Chicken, Red Onion, Black Beans, Avocado, Chipotle Cream Sauce

RECEPTION STATIONS

Reception stations will be based on the final guarantee for your event
Available for 90 minutes of service

SLIDERS

CHOICE OF THREE / \$36 PER PERSON

Classic

All Beef Patty, American Cheese, Spicy Mayo, Sweet Pickle, White Bun

Reuben

Shaved Pastrami, Smoked Sauerkraut, Swiss Cheese,
Special Sauce, Rye Bun

Panko Zucchini

Baked Zucchini with Seasoned Panko, Grilled Onion, Arugula, Citrus Aioli,
Rosemary Bun

Italian Beef

Savory Sliced Beef, Provolone Cheese, Grilled Onions, Green Peppers, Hoagie Roll

BLT

Applewood Smoked Bacon, Butter Lettuce, Tomato, Avocado Aioli, Toasted Sourdough

Teriyaki Chicken

Marinated Chicken, Sweet Teriyaki, Grilled Pineapple, Hawaiian Roll

Carolina Q

Pulled Pork, Housemade Barbecue Sauce, Caramelized Onions,
Creamy Coleslaw, White Bun

RECEPTION DISPLAYS

Tri-Colored Tortilla Chips

\$100 SERVES 50

Served with Salsa Fresca & Guacamole

House-Made Kettle Chips

\$100 SERVES 50

Served with Onion Dip

Warm Artichoke Dip

\$220 SERVES 50

Spinach, Artichoke, House-Made Parmesan Pita Chips

Imported & Domestic Cheese

\$325 SERVES 25 / \$475 SERVES 50

Selection of Gourmet Cheese, Lahvosh & Crackers

Seasonal Fresh Fruit & Berries

\$225 SERVES 25 / \$375 SERVES 50

Sliced Fresh Fruit, Seasonal Berries with Honey Yogurt

Baked Brie en Croute

\$200 SERVES 25

Brie Wrapped in Puff Pastry, Cranberry Apricot Chutney, Buttered Crostini & Artisanal Crackers

Vegetable Crudités

\$200 SERVES 25 / \$275 SERVES 50

Fresh Crisp Garden Vegetables, Buttermilk Dill, Red Pepper Hummus"

Italian Antipasto

\$375 SERVES 25 / \$475 SERVES 50

Selection of Cured Meats, Assorted Cheese, Grilled Vegetables, Marinated Mushrooms, Olives, Artichokes, Sliced Baguettes, and Crackers

CARVING STATIONS

Serves 30 Guests | Carving Station Includes Silver Dollar Rolls

Uniformed Chef Fee \$150 per Station

Honey Ham, Pineapple Relish | \$425

Roasted Pork Loin, Creole Mustard, Apricot Compote | \$450

Roasted Turkey, Honey Mustard, Cranberry Sauce | \$450

Beef Tenderloin with Rosemary and Sea Salt, Horseradish Cream, Chipotle Au Jus | \$700

DINNER

PLATED DINNER

Price Based Per Person. Plated Dinners include Choice of Salad, Fresh Baked Rolls & Whipped Butter, Selection of Dessert, Tableside Service of Starbucks™ Coffee & Teavana™ Hot Tea

SALAD | Choose One

Spinach

Fresh Spinach, Seasonal Berries, Gorgonzola Cheese, Walnuts, Wild Raspberry Vinaigrette

Traditional Caesar

Crisp Romaine Lettuce, Parmesan Cheese, Brioche Croutons, Creamy Caesar Dressing

Roasted Beet

Arugula, Quinoa, Chia Seed, Crumbled Goat Cheese, Pistachio, Sherry Vinaigrette

Gila River House

Mixed Greens, Yellow & Red Grape Tomatoes, Shaved Carrots, Jack Cheese, Sliced Cucumbers, Chipotle Vinaigrette

Southwestern

Green Leaf & Romaine Lettuce, Tomatoes, Black Beans, Roasted Corn, Tortilla Strips, Chipotle Vinaigrette

BLT

Heart of Romaine, Smoked Applewood Bacon, Heirloom Tomatoes, Pepper Jack Cheese, Herb Crouton, Buttermilk Ranch Dressing

DESSERTS | Choose One

Strawberry Shortcake

Vanilla Bean Sponge Cake, Glazed Strawberries, Sweet Whipped Cream

Butterscotch Pot de Crème

Whipped Cream, Peanut Butter Crumble

Warm Apple Tartlet

Granny Smith Apples, Cinnamon Cardamom Whipped Cream

Triple Chocolate Mousse Tower

Chocolate Cake, Chocolate & White Chocolate Mousse, Raspberry Sauce & Whipped Cream

ENTRÉE | Choose One

Chicken Piccata

Lemon Butter Cream, Capers, Pappardelle, Sautéed Broccoli Rabe

\$62

Stuffed Chicken Breast

Goat Cheese, Sundried Tomatoes, Wild Rice and Brussel Leaves, Natural Jus

\$65

Teriyaki Grilled Salmon

Black Forbidden Rice, Toasted Cashew Bok Choy

\$67

Pan Seared Halibut

Pomme Puree, Braised Fall Vegetables, Lemon Caper Brown Butter Sauce

\$70

Roasted Pork Loin

Huckleberry Jam, Maple Sweet Potato, Root Vegetable Salad

\$67

Braised Short Ribs

Ancho Chile, White Cheddar Grits, Crisp Tobacco Onions

\$72

Pepper Crusted Tenderloin of Beef

Cabernet Demi, Whipped Truffle Chive Potatoes, Wood Fired Asparagus

\$78

Duet of Organic Roasted Chicken & Petite Filet Mignon

Cabernet Demi, Whipped Goat Cheese Mashed Potatoes, Sautéed Garlic Green Beans

\$85

Duet of Jumbo Prawns & Petite Filet Mignon

Cognac Crème, Mascarpone Polenta, Grilled Asparagus

\$89

DINNER BUFFET

TWO ENTRÉES \$75 / THREE ENTRÉES \$85

Buffet includes Chef's Selection of Market Vegetables, Starch, Baked Rolls & Whipped Butter, Fresh Brewed Starbucks® Coffee, Decaf Coffee & Teavana® Organic Hot Tea

SALAD | Choose Two

Spinach

Fresh Spinach, Seasonal Berries, Gorgonzola Cheese, Walnuts, Wild Raspberry Vinaigrette

Traditional Caesar

Crisp Romaine Lettuce, Parmesan Cheese, Brioche Croutons, Creamy Caesar Dressing

Strawberry Fields

Field Greens, Romaine Heart, Sliced Strawberries, Shaved Red Onion, Sherry Herb Vinaigrette

Roasted Beet

Arugula, Quinoa, Chia Seed, Crumbled Goat Cheese, Pistachio, Sherry Vinaigrette

Gila River House

Mixed Greens, Yellow & Red Grape Tomatoes, Shaved Carrots, Jack Cheese, Sliced Cucumbers, Chipotle Vinaigrette

Southwestern

Green Leaf & Romaine Lettuce, Tomatoes, Black Beans, Roasted Corn, Tortilla Strips, Chipotle Vinaigrette

ENTRÉE | Choose Two or Three

Chicken Marsala

Wild Mushroom Marsala Sauce

Roasted Organic Chicken

Cipollini Jus

Grilled Marinated Chicken Breast

Sundried Tomato Cream Sauce, Sautéed Spinach

Chipotle Pork Tenderloin

Chipotle Apple Barbeque Sauce

Teriyaki Grilled Salmon

Sesame, Sautéed Bok Choy

Pan Seared Halibut

Mango & Citrus Chutney

Marinated Flank Steak

Chimichurri Sauce

Rosemary & Garlic Strip Loin of Beef

Wild Mushroom Cabernet Demi

Roasted Vegetable Lasagna

Four Cheeses, Béchamel Sauce, Torn Basil

Cajun Chicken Pasta

Penne Pasta, Peppers, Tomato Cajun Cream Sauce

DESSERT | Choose Two

Lemon Icebox Sugar Cookies

Lemon, Buttercream Sugar Cookie

Salted Caramel Brownies

Caramel, Sweet Chocolate, Hint of Sea Salt

Key Lime Pie

Sweet Key Lime Cream, Graham Cracker Crust, Whipped Cream

Strawberry Shortcake

Vanilla Bean Sponge Cake, Glazed Strawberries, Sweet Whipped Cream

Triple Chocolate Mousse Tower

Layered Cake, Chocolate & White Chocolate Mousse, Raspberry Sauce & Whipped Cream

Italian Tiramisu

Espresso-soaked Sponge Cake, Italian Cream, Mascarpone & Cocoa

Spiced Carrot Cake

Toasted Walnuts, Cream Cheese Icing

Apple Crumb Cobbler

Gala Apples, Brown Sugar Crumble Topping

DESSERT ENHANCEMENTS | \$15 Per Person

Key Lime Tartlet

Pecan & Caramel Bar

Italian Tiramisu Shooter

Raspberry & Chocolate Mousse Tartlet

Strawberry Cheesecake Shooter

Chocolate Mousse Shooter

Hand Rolled Chocolate Truffles

BEVERAGES & BARS

ADDITIONAL ITEMS

One Bartender Per 75 Guests is Required

Bartender Fee (3 Hours) \$150 PER BARTENDER
Table-side Cocktail Service \$75 PER SERVER

HOSTED BAR

Price Based Per Beverage

Select Brands \$12

Absolut Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum, Jack Daniel's Whiskey, Johnny Walker Red Scotch, 1800 Silver Tequila

Premium \$14

Tito's Handmade Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan, Crown Royal, Glenlivet 12 Yr Scotch, Patron Silver Tequila, Maker's Mark Bourbon

Cordials \$14

Baileys Irish Cream, Disaronno, Kahlua

Domestic Beer \$6

Bud Light, Miller Lite, Coors Light, Michelob Ultra

Premium Beer \$7

Corona, Four Peaks Kiltlifter, Four Peaks Wow Wheat, SanTan Juicy Jack Hazy IPA, SanTan River King Lager, White Claw Hard Seltzer

Select Wine \$12

CK Mondavi Chardonnay, CK Mondavi Cabernet, CK Mondavi Sauvignon Blanc

Premium Wine \$14

KJ Chardonnay, J.Lohr Cabernet, Angeline Pinot Noir, Kim Crawford Sauvignon Blanc

Dasani™ Bottled Water \$5.50

Assorted Coca Cola™ Soft Drinks & AHA™ Sparkling Water \$5.50

CASH BAR

Price Based Per Beverage

Select Brands \$13

Absolut Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum, Jack Daniel's Whiskey, Johnny Walker Red Scotch, 1800 Silver Tequila

Premium Brands \$15

Tito's Handmade Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan, Crown Royal, Glenlivet 12 Yr Scotch, Patron Silver Tequila, Maker's Mark Bourbon

Cordials \$15

Baileys Irish Cream, Disaronno, Kahlua

Domestic Beer \$8

Bud Light, Miller Lite, Coors Light, Michelob Ultra

Premium Beer \$9

Corona, Four Peaks Kiltlifter, Four Peaks Wow Wheat, SanTan Juicy Jack Hazy IPA, SanTan River King Lager, White Claw Hard Seltzer

Select Wine \$13

CK Mondavi Chardonnay, CK Mondavi Cabernet, CK Mondavi Sauvignon Blanc

Premium Wine \$15

KJ Chardonnay, J.Lohr Cabernet, Angeline Pinot Noir, Kim Crawford Sauvignon Blanc

Dasani™ Bottled Water \$5.50

Assorted Coca Cola™ Soft Drinks & AHA™ Sparkling Water \$5.50

CHAMPAGNE, SPARKLING WINE & ROSÉ

Poggio Costa Prosecco	\$40
Graham Beck Rosé, Brut	\$45
Nicolas Feuillate, Brut	\$75
Gerard Bertrand "Cote de Rose's", Rosé	\$45

WHITE WINES

Banfi, Pinot Grigio	\$40
Kim Crawford, Sauvignon Blanc	\$45
Chateau St. Michelle "Eroica", Riesling	\$30
Conundrum, White Blend	\$35
La Crema "Sonoma Coast", Chardonnay	\$45
Jordan, Chardonnay	\$75

RED WINES

Montinore, Pinot Noir	\$45
Banfi, Chianti	\$45
Caymus "Suisun", Petite Sirah	\$60
The Prisoner, Red Blend	\$90
Alamos, Malbec	\$45
Serial, Cabernet Sauvignon	\$45
Daou, Cabernet Sauvignon	\$55