

## BREAKFAST

### 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

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

## BEVERAGES

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

## TAKE A BREAK

Pricing Based Per Person | Breaks Offered for 30 Minutes

All Breaks Served with Assorted Coca-Cola™ Soft Drinks & Dasani™ Bottled 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

## BOXED LUNCHES

ALL BOXED LUNCHES INCLUDE: Sandwich, Mandarin Orange,  
Kettle™ Chips, "Smashed" Potato Salad and Jumbo Chocolate Chip Cookie

**\$43 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

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

## 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

### 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

### 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

### 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' OEUUVRES

**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 Tapanade**

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 | \$475**

## 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 Capers 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

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### 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

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### 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, Stella Artois, 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**      \$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, Stella Artois, 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**      \$5.50

## CHAMPAGNE, SPARKLING WINE & ROSÉ

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

## WHITE WINES

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

## RED WINES

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