

BREAKFAST

CONTINENTAL BREAKFAST

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

Quick Continental Breakfast \$18
Assortment of Fresh Baked Muffins & Pastries

Deluxe Continental \$22
Seasonal Fruit Display, Fresh Baked Muffins & Pastries, Assorted Bagels served with Whipped Butter, Preserves & Cream Cheese

Healthy Continental \$25
Seasonal Fruit Display, Assorted Fresh Baked Muffins, Vanilla Yogurt, 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 \$8
Honey Vanilla Yogurt, Housemade Granola, Assorted Seasonal Berries, Almonds & Dried Fruit

Oatmeal Station \$12
Steel Cut Oatmeal, Housemade Granola, Golden Raisins, Dried Cranberries, Brown Sugar & Berry Compote

Smoked Chicken Frittata \$10
Farm Fresh Scrambled Eggs, Smoked Chicken, Spinach, Tomatoes & Goat Cheese

Buttermilk Biscuits and Gravy \$10
Sage Sausage Gravy and Buttermilk Biscuits

Sausage and Cheese Biscuit \$10
Fluffy Scrambled Egg, Breakfast Sausage Patty, American Cheese, Buttermilk Biscuit

Ham and Swiss Croissant \$10
Fluffy Scrambled Egg, Honey Ham, Swiss Cheese, Butter Croissant

Breakfast Burrito \$12
Fluffy Scrambled Eggs, Roasted Peppers, Red Chile Potatoes, Cotija Cheese, Housemade Tomatillo Salsa

PLATED BREAKFAST

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

The "O.G." \$20
Sliced Fresh Fruit, Fluffy Scrambled Eggs with Chives, Signature Breakfast Potatoes, Thick-Cut Bacon, Buttermilk Biscuit, Whipped Butter & Preserves

Arizona Omelet \$24
Sliced Fresh Fruit, Farm Fresh Scrambled Eggs, Crumbled Chorizo, Diced Peppers, Cotija & Pepper Jack Cheese, Roasted Tomatillo Salsa, Signature Breakfast Potatoes, Buttermilk Butter, Whipped Butter & Preserves

Cattleman's Choice \$27
Sliced Fresh Fruit, Fluffy Scrambled Eggs with Cheddar Cheese & Chives, Sirloin Steak, Signature Breakfast Potatoes, Buttermilk Biscuit, Whipped Butter & Preserves

BREAKFAST BUFFETS

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

Fast & Casual \$26
Seasonal Fruit Display, Fluffy Scrambled Eggs, Signature Breakfast Potatoes, Thick-Cut Bacon, Sausage Links, Fresh Baked Blueberry Muffins & Cheese Danishes

Rise & Shine \$29
Seasonal Fruit Display, Fluffy Scrambled Eggs, Signature Breakfast Potatoes, Thick-Cut Bacon, Grilled Ham, Cinnamon French Toast, Warm Maple Syrup, Whipped Butter, Fresh Baked Blueberry & Banana Nut Muffins & Cheese Danish

Southwest Adventure \$29
Sliced Seasonal Fruit, Sonoran Scrambled Eggs with Peppers & Onions, Poblano Potatoes, Pinto Beans with Cotija Cheese, Warm Flour Tortillas, Pico de Gallo, Fire Roasted Salsa & Sour Cream

À LA CARTE

Whole Fresh Fruit	\$3 EACH
Sliced Fresh Fruit	\$4 PER PERSON
Yogurt Parfaits with Berry & Granola	\$5 EACH
KIND™ Bars	\$5 EACH
Seasonal Fresh Baked Muffins	\$55 DOZEN
Assorted Bagels with Whipped Cream Cheese	\$55 DOZEN
Roasted Rosemary Cashews	\$5 EACH
Salted Caramel Brownies	\$55 DOZEN
Rice Krispy Treats	\$55 DOZEN
Jumbo Chocolate Chip Cookies	\$55 DOZEN
Jumbo Sugar Cookies	\$55 DOZEN
Jumbo Heath Bar Cookies	\$55 DOZEN
Poore Brothers™ Kettle Chips	\$4 EACH
Skinny Pop™ Popcorn	\$4 EACH
Schneider's™ Honey Mustard Pretzels	\$4 EACH

BEVERAGES

Coca-Cola™ Soft Drinks	\$4 EACH
Dasani™ Bottled Water	\$4 EACH
AHA™ Sparking Water	\$4 EACH
Topo Chico™ Mineral Water	\$5 EACH
Bottled Fruit Juices	\$4 EACH
Housemade Lemonade	\$55 GALLON
Fresh Brewed Iced Tea with Lemon	\$55 GALLON
Starbucks® Coffee	\$65 GALLON
Teavana® Organic Teas	\$65 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 | \$13

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

Sweet Tooth | \$13

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

Lights, Camera Action! | \$15

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

Sonoran Exposure | \$18

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

Power Up | \$18

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

Dip Baby Dip | \$18

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

The Cookie Jar | \$20

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

Bases Loaded | \$20

Warm Pretzels with Dijon Honey Mustard and Cheddar Beer Cheese,
Buttered Popcorn, Poore Brothers® Kettle Chips, Honey Roasted Peanuts
Mini Corndog "Poppers" with Chipotle Ketchup & Mustard

Wine Country Picnic | \$24

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

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 Salad

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 Salad

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

House Salad

Mixed Greens, Yellow & Red Grape Tomatoes, Shaved Carrots, Jack Cheese, Sliced Cucumbers, Ranch Dressing

Southwestern

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

LUNCH ENTRÉE | Choose One

Eggplant Rolotini

Japanese Eggplant, Herbed Bread Crumbs, Mozzarella, Marinara

\$25

Chicken Piccata

White Wine Caper Cream Sauce, Fettuccine Pasta, Steamed Broccoli

\$27

Chicken Florentine

Breast of Chicken Topped with Spinach and Pine Nuts, Roasted Garlic Cream Sauce, Whipped Chive Potatoes, Sautéed Green Beans

\$30

Mesquite Grilled Salmon Filet

Citrus Caper Beurre Blanc, Jasmine Rice, Steamed Snow Peas

\$34

Flatiron Steak

Shallot Demi, Rosemary Sea Salt Roasted Potatoes, Wood Grilled Asparagus

\$33

Beef Short Rib

Ancho Demi, Yukon Gold Mashed Potatoes, Heirloom Baby Carrots

\$34

DESSERTS | Choose One

Strawberry Shortcake

Vanilla Bean Sponge Cake, Glazed Strawberries, Sweet Whipped Cream

Spiced Carrot Cake

Toasted Walnuts, Cream Cheese Icing

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, Whole Fruit,
Bag of Chips, Pasta Salad and Jumbo Chocolate Chip Cookie

\$35 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 Bacon, Swiss Cheese, Lettuce,
Tomato and Avocado Aioli, Brioche Bun

Ham & Cheese

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

Italian Grinder

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

Prosciutto & Baked Brie

Sliced Prosciutto, Creamy Brie, Arugula, Fig Jam, Rustic Country Bread

LUNCH BUFFETS

Pricing Based Per Person | 20% 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>Deli</p> <p>Field Greens Salad with Buttermilk Ranch & Gila River House Dressing</p> <p>Redskin Potato Salad with Smoked Bacon, Scallions with Dijon Mustard</p> <p>Chilled Cucumber, Tomato, Sweet Onion, Feta Cheese with Herb Vinaigrette</p> <p>Sliced Honey Ham, Roast Beef, Smoked Turkey Breast & Albacore Tuna 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 & Herb Focaccia</p> <p>Chocolate Chip & Sugar Cookies</p>	<p>\$38</p>	<p>Mama Mia!</p> <p>Classic Caesar Salad with Shaved Parmesan & Brioche Croutons and Creamy Dressing</p> <p>Chilled Antipasto Salad with Herb Vinaigrette</p> <p>Baked Ziti with Mozzarella & Parmesan</p> <p>Italian Meatball with Tomato Basil Marinara</p> <p>Grilled Chicken with Lemon and Caper</p> <p>Roasted Vegetable Lasagna with Bechamel</p> <p>Herb Ciabatta with Garlic Bread</p> <p>Traditional Italian Butter Cookies & Tiramisu Tarts</p>	<p>\$46</p>
<p>Soup & Salad Bar</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, Sliced Pepperoni, Smoked Turkey, Diced Ham</p> <p>Garbanzo Beans, Chopped Eggs, Sunflower Seeds, Brioche Croutons</p> <p>Buttermilk Ranch, Balsamic, Sun-Dried Tomato Vinaigrette, Gila River House Dressing</p> <p>Fresh Baked Rolls with Sweet Cream Butter</p> <p>Lemon & Raspberry Bliss Bars</p>	<p>\$47</p>	<p>Southwest Enchilada</p> <p>Chicken Tortilla Soup</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>Ground Beef Enchilada with Roasted Roja</p> <p>Spanish Rice & Pinto Beans</p> <p>Warm Tortilla Chips with House Made Salsas</p> <p>Cinnamon Sugar Churro Cookies & Prickly Pear Tarts</p>	<p>\$49</p>
		<p>Western Barbecue</p> <p>Redskin Potato Salad with Sour Cream & Bacon</p> <p>Creamy Cabbage Coleslaw</p> <p>Grilled & Marinated Vegetables</p> <p>Roasted Chicken with Honey Barbecue</p> <p>Sliced Flank Steak with Chipotle Chile Relish</p> <p>Cowboy Baked Beans & Creamed Corn Casserole</p> <p>Warm Apple Crumb Cobbler</p>	<p>\$52</p>

ADDITIONAL LUNCH BUFFETS

Trade Winds | \$58

Tropical Fruit Display with Coconut Dipping Sauce
Molokai Potato 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
Ono Butter Mochi
Chocolate Haupiak Pie

Sonoran | \$56

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 | \$55

Smokey Black Eyed Pea Soup
Cucumber & Tomato Salad
Iceberg Lettuce, Crisp Bacon, Green Onion,
Blue Cheese Crumbles, Creamy Ranch Dressing
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 & Sweet Cream Butter
Pecan & Caramel Tarts
Peach Crumble Cobbler

STARTERS

COLD HORS D' OEUVRES

Pricing Per Item

Smoked Chicken, Olive Tapenade, Rustic Baguette | \$4

Sun-Dried Tomato, Goat Cheese, Micro Arugula, Brioche Crostini | \$4

Buffalo Mozzarella, Roma Tomato, Basil, Balsamic, Baguette | \$4

Pork Tenderloin, Cranberry Apricot Relish, Crostini | \$4

Baked Parsnip Chip with Red Pepper Hummus and Chive | \$4

Smoked Salmon Potato Pancake with Dill Crème Fraîche | \$4

Iced Jumbo Shrimp with Spicy Cocktail Sauce | \$5

Grilled Shrimp with Lemon and Feta Cheese Dill Sauce | \$5

Blackened Sesame Ahi Tuna with Wasabi Citrus Aioli on Cucumber | \$5

Deviled Egg with Candied Bacon | \$5

Medrano Ceviche Shooter | \$5

Parmesan Crisp, Whipped Boursin, Blackened Chicken | \$5

Beef Tenderloin, Bleu Cheese, Sweet Onion Chutney, Crostini | \$5

Tuna Tartare, Sesame Drizzle, Crisp Wonton | \$5

STARTERS

HOT HORS D' OEUVRES

Pricing Per Item

- Spinach and Feta in Phyllo Tart | \$4**
- Bacon Wrapped Chicken, Jalapeño, Agave Nectar | \$5**
- Sweet & Spicy Wagyu Meatball | \$5**
- Southwest Chicken Egg Roll, Chipotle Crema | \$5**
- Beef Wellington with Cabernet Demi | \$5**
- Vegetable Spring Roll with Plum Sauce | \$4**
- Pork Spring Roll with Sweet & Sour Sauce | \$5**
- Teriyaki Beef Satay, Green Onion Garnish | \$5**
- Wild Mushroom Turnover, Goat Cheese Truffle Oil & Chive | \$4**
- Baked Brie in Puff Pastry, Strawberry Jam | \$4**
- Petite Crab Cake, Roasted Red Pepper Puree, Micro Greens | \$5**
- Curry Chicken Samosa, Mint Chutney | \$5**
- Ginger Soy Chicken Satay, Sesame Seeds | \$5**
- Crab Stuffed Jalapeño & Cream Cheese Poppers | \$5**
- Red Wine Braised Short Rib, Creamy Polenta, Micro Arugula | \$5**
- Smoked Bacon Jam on Parmesan Crisp | \$5**
- Beef Tenderloin Skewer, Melted Gorgonzola | \$5**
- Machaca Beef Tostada, Chipotle Crème, Cilantro | \$5**

RECEPTION STATIONS

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

Pasta

\$19 PER PERSON

\$100 UNIFORMED CHEF FEE PER 75 GUESTS

Penne & Linguine Pasta, Cheese Tortellini
Grilled Chicken, Crumbled Sausage, Prosciutto
Spring Peas, Broccoli, Marinated Mushrooms
Marinara Sauce, Alfredo Sauce, Pesto Sauce
Shaved Parmesan, Red Pepper Flakes, Warm Ciabatta Bread

Housemade Four Cheese Macaroni & Cheese

\$19 PER PERSON

Toppings include Blackened Chicken, Smoked Bacon,
Sundried Tomatoes, Green Chilis, Marinated Mushrooms, Herb Breadcrumbs

Fajitas & Quesadillas

\$22 PER PERSON

Fire-Roasted Vegetables, Marinated Chicken and Steak
Shredded Cheese, Lettuce, Sour Cream, Flour Tortillas
Green Chilis and Cheese Quesadillas
House Made Guacamole and Salsas

RECEPTION STATIONS

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

CROSTINI BAR

SELECT ANY THREE / \$22 PER PERSON

Olive Tapanade

Local Queen Creek Olive Mill Olives, Red Pepper

Hard Salami & Pesto

Cured Salami, Housemade Pesto, Manchego

Brie & Fig Jam

Creamy Brie, Sweet Fig Jam

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 / \$28 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 60 minutes of service

SLIDERS

SELECT ANY THREE / \$32 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

Pepperoni Pizza

Pepperoni, Smoked Mozzarella Cheese, Tomato Sauce, Parmesan, French Roll

RECEPTION DISPLAYS

Tri-Colored Tortilla Chips

\$65 SERVES 50

Served with Salsa Fresca & Guacamole

House-Made Kettle Chips

\$65 SERVES 50

Served with Onion Dip.

Warm Artichoke Dip

\$175 SERVES 50

Spinach, Artichoke, House-Made Parmesan Pita Chips

Imported & Domestic Cheese

\$250 SERVES 25 / \$400 SERVES 50

Selection of Gourmet Cheese, Lahvosh & Crackers

Seasonal Fresh Fruit & Berries

\$175 SERVES 25 / \$300 SERVES 50

Sliced Fresh Fruit, Seasonal Berries with Honey Yogurt

Baked Brie en Croute

\$165 SERVES 25

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

Vegetable Crudités

\$150 SERVES 25 / \$300 SERVES 50

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

Italian Antipasto

\$300 SERVES 25 / \$425 SERVES 50

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

CARVING STATIONS

Serves 50 Guests | Carving Station Includes Silver Dollar Rolls
Uniformed Chef Fee \$100 per Station

Honey Ham, Pineapple Relish | \$400

Roasted Pork Loin, Creole Mustard, Apricot Compote | \$425

Roasted Turkey, Honey Mustard, Cranberry Sauce | \$425

**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 Salad

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

Citrus Salad

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

House Salad

Mixed Greens, Yellow & Red Grape Tomatoes, Shaved Carrots, Jack Cheese, Sliced Cucumbers, Ranch Dressing

Southwestern

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

DESSERTS | Choose One

Strawberry Shortcake

Vanilla Bean Sponge Cake, Glazed Strawberries, Sweet Whipped Cream

Spiced Carrot Cake

Toasted Walnuts, Cream Cheese Icing

Tiramisu

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

Triple Chocolate Mousse Tower

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

ENTRÉE | Choose One

Chicken Marsala

Savory Grilled Chicken, Angel Hair Pasta, Wild Mushroom Marsala Sauce, Steamed Broccoli

\$50

Roasted Organic Chicken

Herb Chicken with Cipollini Mushroom Jus, Shallot Yukon Whipped Potatoes, Sautéed Spinach

\$50

Chicken Piccata

Breaded Chicken with Lemon Caper Cream, Linguine Pasta, Red Pepper

\$50

Teriyaki Grilled Salmon

Sesame Teriyaki Filet, Jasmine Rice, Garlic Green Beans

\$53

Pan Seared Halibut

Seared Halibut, Lemon Caper Cream, Creamy Polenta, Heirloom Baby Carrots

\$55

Maple Brined Pork Chop

Maple & Honey Glaze, Sweet Potato Puree, Caramelized Brussel Sprouts

\$53

Pepper Crusted Tenderloin of Beef

Cabernet Demi, Whipped Truffle Chive Potatoes, Wood Fired Asparagus

\$69

Korean Braised Short Ribs

Forbidden Rice, Toasted Cashew Bok Choy

\$55

Duet of Organic Roasted Chicken & Petite Filet Mignon

Cabernet Demi, Goat Cheese Mashed Potatoes, Sautéed Broccoli Rabe

\$62

Duet of Jumbo Prawns in White Wine Garlic Cream & Petite Filet Mignon

White Wine Garlic Cream, Creamy Chive Polenta, Grilled Asparagus, Wild Mushroom Jus

\$66

Duet of Seared Scallops & Lobster Risotto

Brown Butter Sauce, Butter Poached Lobster, Sautéed Garlic Spinach

\$70

DINNER BUFFET

TWO ENTRÉES \$60 / THREE ENTRÉES \$70

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 Salad

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

Citrus Salad

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

House Salad

Mixed Greens, Yellow & Red Grape Tomatoes, Shaved Carrots, Jack and Cheddar Shredded Cheese, Sliced Cucumbers, Ranch Dressing

Southwestern

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

ENTRÉE | Choose Two or Three

Chicken Marsala

Savory Grilled Chicken, Angel Hair Pasta, Wild Mushroom Marsala Sauce

Roasted Organic Chicken

Herb Chicken with Cipollini Mushroom Jus

Grilled Lemongrass Chicken

Breast of Chicken, Savory Lemongrass & Ginger Broth

Chipotle Pork Tenderloin

Seared Tenderloin, Chipotle Apple Barbeque Sauce

Teriyaki Grilled Salmon

Sesame Teriyaki Salmon, Sautéed Bok Choy

Pan Seared Halibut

Halibut Filet, Mango & Citrus Chutney

Marinated Flank Steak

Sliced Seasoned Flank Steak, Chimichurri Sauce

Rosemary & Garlic Strip Loin of Beef

Marinated Strip Loin, Wild Mushroom Cabernet Demi

Roasted Vegetable Lasagna

Four Cheeses, Béchamel Sauce, Shredded Basil

Cajun Chicken Pasta

Blackened Chicken, 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 | \$12 Per Person

Key Lime Tartlet

Raspberry & Chocolate Mousse Tartlet

Pecan & Caramel Torte

Strawberry Cheesecake Shooter

Chocolate Mousse Shooter

Italian Tiramisu

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 \$10

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

Premium \$12

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

Cordials \$13

Baileys Irish Cream, Disaronno, Kahlua

Domestic Beer \$6

Bud Light, Miller Light, Michelob Ultra

Premium Beer \$7

Corona, Stella Artois, Heineken, Four Peaks Kiltlifter, SanTan Devil's Ale, Huss Scottsdale Blonde, White Claw Hard Seltzer

Select Wine \$10

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

Premium Wine \$12

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

Dasani™ Bottled Water \$4

Assorted Coca Cola™ Soft Drinks \$4

CASH BAR

Price Based Per Beverage

Select Brands \$11

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

Premium Brands \$13

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

Cordials \$13

Baileys Irish Cream, Disaronno, Kahlua

Domestic Beer \$7

Bud Light, Miller Light, Michelob Ultra

Premium Beer \$8

Corona, Stella Artois, Heineken, Four Peaks Kiltlifter, SanTan Devil's Ale, Huss Scottsdale Blonde, White Claw Hard Seltzer

Select Wine \$10

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

Premium Wine \$12

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

Dasani™ Bottled Water \$4

Assorted Coca Cola™ Soft Drinks \$4

CHAMPAGNE & SPARKLING WINE

Michelle Brut By Domaine Ste Michelle, Colombia Valley, Washington	\$25
Korbel Brut	\$28
Roederer Estate Brut, Anderson Valley	\$45
Chandon, Brut California	\$48
Brut Rose Laetitia Arroyo Grande Valley, California	\$50
G.H. Mumm Cordon Rouge, France	\$60
Veuve Clicquot, France	\$100
Perrier-Jouet Belle Epoque, "Flower Bottle", France	\$250

WHITE WINES

SAUVIGNON BLANC

Charles Krug, Napa Valley, California	\$30
Silverado Vineyard, "Miller Ranch", Napa Valley, California	\$34
Kim Crawford, Marlborough, New Zealand	\$38
Girard, Napa Valley, California	\$42
Stag's Leap Wine Cellars, "Aveta", Napa Valley, California	\$49

CHARDONNAY

Bogel, California	\$29
Edna Valley, Edna Valley Wild	\$32
Kendall Jackson	\$35
Rodney Strong "Chalk Hill", Sonoma	\$40
Catena, Mendoza, Chile	\$40
Sonoma Cutrer, Russian River, Sonoma, California	\$45
Ferrari-Carano, "Tre Terre", Russian River Valley	\$52
The Calling, "Dutton Ranch", Russian River Valley	\$60
Jordan, Russian River Valley	\$76

ALTERNATIVE WHITE WINE

Sokol Blosser, "Evolution", Oregon	\$32
Firesteed, Pinot Gris, Oregon	\$34
Ferrari Carano, Fume Blanc, Sonoma	\$36
Santa Margherita, Pinot Grigio, Italy	\$55
Latour Pouilly Fuisse, France	\$64

RED WINES

Estancia, Monterrey	\$40
MacMurray Ranch, Central Coast	\$45
Laetitia, Arroyo Grande Valley	\$55
Kendall-Jackson, "Vintner's Reserve," California	\$35

MERLOT

Markham, Napa Valley	\$55
Trefethen, Napa Valley	\$60

CABERNET SAUVIGNON

Kendall-Jackson, California	\$35
Justin, Paso Robles	\$52
Franciscan, Napa Valley	\$55
Sterling Vineyards, Napa Valley	\$80

ALTERNATIVE RED & BLENDS

Root: 1, Cabernet Sauvignon, Chile	\$40
Ruffino Riserva Ducale Chianti Classico, Italy	\$44
Estancia Meritage, Sonoma	\$45
Browne Family Vineyards, "Tribute", Red Blend, Columbia Valley	\$60
Clos Du Bois Marlstone, Alexander Valley	\$74