

*Fairmont*  
SCOTTSDALE PRINCESS



BANQUET MENU

WELCOME TO THE FAIRMONT SCOTTSDALE PRINCESS

# Memorable Experiences Start with Exceptional Dining Events



With an award winning culinary team and the largest meetings resort in the Fairmont Hotels & Resorts portfolio worldwide, our commitment to service excellence shows during events at the Fairmont Scottsdale Princess.

Our meetings and events feature uniquely local themes with inventive cuisine and classic décor. Executive Chef Conor Favre and his diverse team of banquet chefs create cuisine with styles and recipes from around the world using only the finest food and beverage products available.

From international to classic Americana and modern cuisines, our menu items are passionately house-made and presented with thoughtful service. We strive to provide our guests with a memorable experience, while catering to those who seek the classic comfort of home-cooked selections.

## SUSTAINABLE FOODS & PARTNERSHIPS

Fairmont believes in and supports the sustainability of our planet. As part of our contribution to the green movement, we partnered with Trinity Oaks, a Napa Valley Winery, to plant a tree for every bottle of wine sold. Our beverage program allows a compliment to every event, from a casual beer-tasting dinner to the most elegant champagne toast.

## FAIRMONT LIFESTYLE CUISINE PROGRAM 🌱

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. This program includes a selection of menus to address diabetes, heart-healthy, vegan, raw, macrobiotic and gluten-free diets and contribute to guests' well-being, vitality and energy. As part of Fairmont's commitment to environment stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans-fat.

*We are pleased that you are considering our renowned banquet facilities and look forward to working with you to create a distinctive and memorable event.*





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## BREAKFAST BUFFETS

All pricing is per person. Minimum charge is for 50 people, a \$10 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

### GOOD MORNING STARTER\* 78

**Freshly Squeezed Juice**  
Orange, Cranberry, Grapefruit

**Carved Fruit & Fresh Berries**  
Seasonal Locally Grown Assorted

**Organic Hard Boiled Eggs**

**Organic Greek Yogurts**  
House-Made Granola

**Oatmeal**  
Dried Fruit, Brown Sugar, Cinnamon

**Applewood Smoked Bacon & Chicken Apple Gouda Sausage**

**Classic Hashbrowns**

**Farm Fresh Scrambled Eggs**  
Roasted Tomatoes, Garden Herbs

### Omelets

*Made to order with choice of:*

Whole Eggs, Egg Whites, Pepper Jack Cheese, Aged Cheddar Cheese, Black Forest Ham, Spinach, Sautéed Mushrooms, Asparagus, Bell Peppers, Caramelized Onions, Pico de Gallo, Salsa, Chopped Bacon, Chorizo

\*One Chef Attendant required per 75 guests.

### Multigrain Muffins, Breakfast Breads & Assorted Bagels (toaster provided)

Sweet Creamery Butter, Plain & Chive Cream Cheese Spreads

### Freshly Brewed Coffee & Select Teas

\*NOTE: Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness.

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*All pricing is per person. For groups less than 20 people, an \$10 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.*

### RUSTIC FARM-TO-TABLE 70

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Carved Fruit & Fresh Berries

Organic Greek Yogurt Parfaits  
Pistachio, Granola, Strawberries, Fresh Berries

Organic Egg Frittata  
Baby Kale, Swiss, Shaved Peppers, Olive Oil

Farmhouse Eggs Benedict  
Poached Eggs, Buttermilk Biscuits, Smoked Brisket,  
Poblano Pepper Hollandaise

Country Potatoes

Thick Sliced Bacon

Chef's Selection of Breakfast Pastries  
Blueberry Muffins, Banana Nut Muffins, Croissants,  
Chocolate Croissants

Freshly Brewed Coffee & Select Teas

### AMERICAN CLASSICS 69

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Carved Fruit & Fresh Berries  
Melons, Berries

House-made Granola  
Whole, 2%, Non-Fat, Soy, Almond Milk

Farm-Fresh Scrambled Eggs  
Roasted Tomatoes, Garden Herbs

Cinnamon Brioche French Toast  
Berry Basil Compote, Warm Vermont Maple Syrup,  
Sweet Creamery Butter

Thick Country Bacon & Link Sausage

Signature Breakfast Potatoes  
Sweet Pepper, Onion

Chef's Selection of Breakfast Pastries  
Bear Claws, Cinnamon Buns, Cheese Danish

Freshly Brewed Coffee & Select Teas

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### COUNTRY BREAKFAST 73

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Carved Fruit & Fresh Berries  
with Honey & Mint

Organic Greek Yogurt

Home-Style Biscuits & Black Pepper Sausage Gravy

Southern Style Grits  
Cheddar Cheese on the Side

Waffles  
Sweet Creamery Whipped Butter, Warm Maple Syrup

*Please select one:*

Buttermilk  
Banana  
Chocolate Chip  
Maple Pecan

Aged Cheddar Cheese Scrambled Eggs

Smoked Breakfast Sausage & Applewood Smoked Bacon

Skillet Potatoes  
Caramelized Onion, Rosemary

Chef's Selection of Breakfast Pastries  
Sticky Buns, Chocolate Chip Muffins, Fruit Filled Turnovers

Freshly Brewed Coffee & Select Teas

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### EL DESAYUNO 69

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Mexican-Inspired Pastry Selection  
Apple Empanadas, Cinnamon Sugar Orejas, Pepita Cajeta Roll

Hand-Carved Melon

Bionicos  
Cajeta Sweetened Greek Yogurt, Tropical Fruit, House-Made Granola, Coconut Flake

Breakfast Enchiladas  
Scrambled Eggs, Corn Tortilla, Ranchero Sauce, Queso Fresco, Shredded Cabbage, Pico de Gallo

Salsa Fresca  
Guacamole, Cilantro Lime Crema

Churro French Toast  
Vanilla & Cinnamon Spiced Brioche, Cajeta Drizzle, Warm Maple Syrup

Chicken Jalapeño Sausage

Rustic Potatoes  
Chorizo, Cotija, Cilantro

Freshly Brewed Coffee & Select Teas

### EARLY RISER 65

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Oatmeal  
Dried Fruit, Brown Sugar, Cinnamon

Carved Fruit & Fresh Berries

Organic Greek Yogurt Parfaits  
Sun-Dried Fruit, House-Made Granola

Market Egg White Frittata  
Roasted Tomatoes, Green Asparagus, Wild Mushrooms, Feta Cheese

Chef's Selection of Breakfast Pastries  
Muffins, Croissants, Assorted Donuts, Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee & Select Teas

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### LIFESTYLE CONTINENTAL 58

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

House-Made Granola Bars & Breakfast Breads

Carved Fruit & Fresh Berries

Hard Boiled eggs

Chia Seed Pudding  
Fresh Fruit, Berry Compote

Hand-Crafted Smoothies  
Green Detox, Mixed Berry

Freshly Brewed Coffee & Select Teas

### PRINCESS CONTINENTAL 52

Freshly Squeezed Juice  
Orange, Cranberry, Grapefruit

Carved Fruit & Fresh Berries

Organic Greek Yogurt

Chef's Selection of Breakfast Pastries  
Apple Danish, Cherry Danish, Chocolate Croissants,  
Butter Croissants, Sweet Creamery Butter, Preserves,  
Marmalade, Multigrain & Sourdough Toast

Freshly Brewed Coffee & Select Teas

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## COLD BREAKFAST ENHANCEMENTS

All pricing is per person unless otherwise indicated. For groups less than 10 people, an \$10 menu surcharge per person will apply.

### ATLANTIC SALMON 18

House-Cured and Cold Smoked Salmon

Please select one:

Traditional Gravlax

AZ Citrus-Cured

Truffle-Beet Cured

Accompaniments to include:

Hard Boiled Eggs, Assorted Mini Bagels, Cream Cheese, Sliced Red Onion, Ripe Tomatoes, Capers (Toaster Provided)

### MADE-TO-ORDER SMOOTHIES\* 12

Please select two:

Coconut - Lemon - Pineapple

Mango Lime

Chocolate - Banana - Yogurt

Orange Creamsicle

Strawberry - Banana

\*One Chef Attendant required per 75 guests.

### FRUIT PARFAITS 12

Organic Yogurt, House-Made Granola, Fruit Compote, Berries

### HARD-BOILED ORGANIC EGGS 48

Pricing is per dozen. Minimum of one dozen.

### BREAKFAST BOWLS 16

Please select one:

BYO Yogurt Bowl

Plain Greek, Vanilla Greek Yogurt, Cubed Seasonal Melons, Mixed Berries, Assorted Granola, Dried Fruits, Coconut Flake, Chia Seeds, Flax Seeds

BYO Açai Bowl

Plain, Vanilla Yogurt, Banana Chips, Dried Fruit Medley, Vanilla Almond Granola, Açai Sorbet, Fresh Berries

\*One Chef Attendant required per 75 guests.

### DONUT TIME 96

Assorted Fresh Donuts

Pricing is per dozen. Minimum of one dozen.

Power Bowl\*

Quinoa, Kale, Mushrooms, Italian Sausage, Red Pepper Pesto, Poached Egg

Barley Bowl

Black Barley, Seasonal Squash, Toasted Walnuts, Watercress, Avocado, Poached Egg

### MUESLI PARFAITS 12

Orange Curd, Roasted Pepitas, Crispy Quinoa, Berries, Dried Fruit

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## HOT BREAKFAST ENHANCEMENTS

All pricing is per person unless otherwise indicated. For groups less than 10 people, an \$10 menu surcharge per person will apply.

### MADE-TO-ORDER EGGS & OMELETS\* 28

Whole Eggs, Egg Whites  
 Made to order with choice of:  
 Pepper Jack, Cheddar, Black Forest Ham, Spinach,  
 Sautéed Mushrooms, Asparagus, Caramelized Onions,  
 Pico de Gallo, Chopped Bacon, Chorizo, Bell Pepper

\*One Chef Attendant required per 75 guests. Minimum is for 50 people surcharge of \$10 per person for any groups less than 50.

### BREAKFAST PROTEINS 12

Please select one:  
 Smoked Bacon  
 Farmer Sausage  
 Turkey Bacon  
 Turkey Jalapeño Sausage  
 Chicken Apple Gouda Sausage

### INDIVIDUAL SAVORY QUICHES 16

Please select one:  
 Roasted Tomato & Wild Mushroom  
 Aged Cheddar

Honey Ham  
 Caramelized Onion, Gruyere

Egg Whites  
 Artichokes, Sun-Dried Tomatoes, Spinach, Goat Cheese

Southwest Vegetable  
 Poblano Corn, Pepper Jack, Pico de Gallo

### BREAKFAST SANDWICHES 15

Please select one:  
 Sausage  
 Egg, Cheddar, English Muffin  
 Bacon  
 Egg, Cheddar, English Muffin

Eggs Florentine  
 Roasted Tomatoes, Ciabatta

Breakfast Burrito  
 Egg, Pepper Jack, Tortilla, Salsa, Avocado Salsa

### BREAKFAST FAVORITES 16

Please select one:  
 Cinnamon Brioche French Toast  
 Berry Basil Compote, Warm Maple Syrup, Sweet Creamery Butter

Malted Belgian Waffle  
 Assorted Berries, Syrup, Strawberry Compote, Sweet Creamery Butter, Chantilly Cream

Pancakes  
 Maple and Berry Syrups, Sweet Creamery Butter

Please select one:  
 Buttermilk  
 Chocolate  
 Strawberry Pistachio  
 Blueberry

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## PLATED BREAKFASTS

*All pricing is per person. For groups less than 10 people, an \$10 menu surcharge per person will apply.*

### **GOOD MORNING ARIZONA\*** 48

Freshly Squeezed Orange Juice

Southwest Frittata

Chicken Jalapeño Sausage

Rustic Potatoes  
with Herbs

Organic Yogurt Parfait  
AZ Citrus, Pepita Granola

Mexican Inspired Pastry Selection  
Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee & Select Teas

### **WEST COAST BISTRO** 46

Freshly Squeezed Orange Juice

Melon & Berry Parfait  
Mint, Arizona Honey

California Spinach & Gruyère Quiche  
Roasted Campari Tomato Jam, Petite Garden Salad, Herb Vinaigrette

Herb-Smashed Yukon Gold Potatoes

Chef's Selection of Breakfast Pastries/Muffins  
Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee & Select Teas

### **THE CLASSICS** 44

Freshly Squeezed Orange Juice

Farm-Fresh Scrambled Eggs  
Snipped Garden Herbs, Olive Oil Roasted Tomatoes,  
Sweet Peppers, Onion

Signature Breakfast Potatoes

Applewood Smoked Bacon

Chef's Selection of Breakfast Pastries/Muffins  
Sweet Creamery Butter, Preserves, Marmalade

Freshly Brewed Coffee & Select Teas

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## TO-GO BREAKFAST

*All pricing is per person.*

### **BREAKFAST ON-THE-GO 36**

*Please select one:*

**Sausage**

Egg & Cheddar on an English Muffin

**Bacon**

Egg & Cheddar on English Muffin

**Eggs Florentine**

with Roasted Tomatoes on Ciabatta

**Breakfast Burrito**

Egg, Pepper Jack with Salsa & Avocado Salsa

*Includes:*

Whole Fruit

Granola Bar

Yogurt

Freshly-Brewed Coffee & Select Teas

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All pricing is per person. For groups less than 20 people, a \$5 menu surcharge per person will apply. Specialty Break menus based on a 30-minute duration. For each additional 30 minutes, menu price increase of \$8 per person will apply.

### LEMONADE STAND 24

Rosemary Agave, Strawberry Lime & Arnold Palmer Lemonades  
Meyer Lemon Bar  
Lemon Vanilla Shortbread  
Lemon Meringue Cupcake  
Freshly Brewed Coffee & Select Teas

### ENERGY 26

A Combination of Energy & Power Drinks  
Chilled Coffee Drinks  
Peanut Butter & Banana Smoothie  
House-Made Raw Chocolate Protein Bar  
House-Made Cranberry Nut Energy Bar  
Freshly Brewed Coffee & Select Teas

### BAKE SALE 25

Freshly Baked Cookies—Chunky Chocolate, Macadamia Nut,  
Oatmeal Raisin, Snickerdoodle  
Pecan Pralines  
Fudge Brownies  
Butterscotch Blondies  
Assorted Whoopie Pies  
Freshly Brewed Coffee & Select Teas

### AFTER SCHOOL SPECIAL 26

Please select three:  
Assorted Whole Fruits  
Individual Crudités, Green Goddess Dressing  
Mini Grilled Cheeses  
Buffalo Chicken Bites & Dip  
Peanut Butter & Jelly Cookie Sandwich  
Freshly Brewed Coffee & Select Teas

### SMOOTHIE BAR 28

Smoothies—Tropical, Very Berry, Peanut Butter Chocolate Crumble  
Fruit Skewers with Agave Yogurt Dipping Sauce  
Assorted House-Made Bars  
Freshly Brewed Coffee & Select Teas

### CHOCOLATE BLACKOUT 26

Chocolate Chip Cookies  
Chocolate Brownies with Fudge  
Triple Chocolate Cookie  
Chocolate Raspberry Verrine  
Salted Caramel Chocolate Tart  
Freshly Brewed Coffee & Select Teas

### ARIZONA TRAILS 25

Assorted Whole Seasonal Fruit  
Build-Your-Own Trail Mix—Granola, Pumpkin Seeds, Dried Fruits,  
M&M's, Roasted Almonds, Cashews, Pecans,  
Toasted Shredded Coconut  
Beef Jerky  
House-Made Muesli Bar  
Freshly Brewed Coffee & Select Teas

### CARNIVAL TREATS 26

Please select three:  
Cotton Candy (Server Attendant fee: \$150)  
Pretzel Bites  
Mini Turkey Corn Dogs  
Dipping Sauces: Ketchup, Yellow Mustard, Cheese Sauce  
Kettle Corn (Server Attendant fee: \$150)  
Homemade Cracker Jacks  
Freshly Brewed Coffee & Select Teas

### NATURE'S FINEST 30

Fresh Juices—Watermelon Prickly Pear, Green, Carrot Ginger  
Assorted Dried Fruit & Nuts  
Strawberry & Honeydew with Chantilly Cream  
Vegan Energy Bars  
Freshly Brewed Coffee & Select Teas

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### **SOUTH OF THE BORDER 35**

**Build-Your-Own Nachos**  
Beef Machaca & Chicken Tinga

*Accompaniments to include:*

Corn Tortilla Chips  
Queso Sauce  
Diced Onion with Cilantro  
Signature Salsa & Guacamole  
Pickled Chiles  
Cotija Crema

**Churros**  
Ibarra Chocolate Cake  
Flan Shot  
Chipotle Ganache Tart

Freshly-Brewed Coffee & Select Teas

### **KERNEL CART 25**

**Popcorn** (Server Attendant fee: \$150)

*Please select two:*

Natural  
Butter  
Kettle Corn  
Truffle Bacon Fat

**FLAVORING:**

*Please select three:*

Jalapeño Cheddar  
Sea Salt  
Parmesan Cheese  
BBQ Spice  
Southwest Spice  
Tajín  
Rosemary Dijon  
Buffalo Bleu Cheese

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## BREAK ENHANCEMENTS

All pricing is per person. For each additional 30 minutes, menu price increase of \$8 per person will apply.

\*For groups less than 20 people, a \$5 menu surcharge per person will apply. Break Enhancements are menus based on a 30-minute duration.

<b>WARM SOFT PRETZELS*</b> Yellow Mustard, Beer Cheese <i>Pricing is per pretzel.</i>	12	<b>ASSORTED WHOLE FRUIT</b> 🌿 <i>Pricing is per piece.</i>	6
<b>HUMMUS &amp; PITA CHIPS*</b> <i>Pricing is per person.</i>	15	<b>SLICED FRESH FRUIT*</b> 🌿 <i>Pricing is per person.</i>	12
<b>CHIPS, SALSA &amp; GUACAMOLE*</b> <i>Pricing is per person.</i>	21	<b>ASSORTED BAGELS</b> Assorted Flavored Cream Cheeses <i>Pricing is per dozen.</i>	96
<b>DOMESTIC CHEESE PLATTER*</b> <i>Pricing is per person.</i>	19	<b>ASSORTED FRESHLY BAKED MUFFINS</b> <i>Pricing is per dozen.</i>	96
<b>SIGNATURE MIXED NUTS</b> <i>Pricing is per pound.</i>	40	<b>ASSORTED FRESHLY BAKED PASTRIES</b> <i>Pricing is per dozen.</i>	96
<b>BAR MIX &amp; HARD PRETZELS</b> <i>Pricing is per pound.</i>	40	<b>ASSORTED FRESHLY BAKED COOKIES</b> <i>Pricing is per dozen.</i>	96
<b>HOME-MADE GRANOLA BARS</b> <i>Pricing is per dozen.</i>	60	<b>FUDGE BROWNIES &amp; BLONDIES</b> <i>Pricing is per dozen.</i>	96
		<b>WHOOPIE PIES</b> Vanilla, Chocolate, Red Velvet Flavors <i>Pricing is per dozen.</i>	96
		<b>BUILD-YOUR-OWN TRAIL MIX</b> <i>Pricing is per person.</i>	15
		<b>CHOCOLATE-DIPPED STRAWBERRIES</b> <i>Pricing is per dozen.</i>	96
		<b>FRESH DONUTS</b> <i>Pricing is per dozen.</i>	96

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### FRESHLY BREWED COFFEE & TEA

Freshly Brewed Regular & Decaffeinated Coffee

Selection Health & Wellness Teas

GALLON	135
HALF GALLON	65

One gallon serves approximately 20 cups.

### MINERAL WATER

330 ML Glass Sparkling or  
330 ML Paperboard Still

Pricing is per bottle.

8

### SOFT DRINKS

Pricing is per can.

8

### GATORADE

Pricing is per can.

11

### RED BULL

Regular & Sugar-free

Pricing is per can.

11

### FRESHLY BREWED

UNSWEETENED ICED TEA

Pricing is per gallon.

105

FRESH LEMONADE OR  
PRICKLY PEAR LEMONADE

Pricing is per gallon.

105

### FRUIT-INFUSED WATER

Pricing is per gallon.

72

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## LUNCHEON BUFFETS

All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

### SOUTHERN STYLE 80

Vegan Gumbo

Farm-Fresh Greens

Rainbow Carrots, Grape Tomatoes, Radish, Candied Pecans, Buttermilk Dressing

Country Potato Salad

Crushed Yukons, Bacon, Shaved Onions, Celery, Dijon Vinaigrette

Deviled Egg Macaroni Salad

Green Onions, Dijon Aioli, Paprika

Sliced Watermelon

Smoked Beef Brisket

BBQ Sauce, Cabbage & Carrot Coleslaw

<sup>†</sup>One Chef Attendant required per 150 guests.

Rotisserie-Style Chicken

Natural Jus, Caramelized Onions & Herbs

Blackened Steelhead

Hoppin' John Relish, Creole Caper Remoulade

Pimento Mac & Cheese Cobbler

Herb Crust

Jalapeño Cheddar Cornbread

& Flaky Buttermilk Biscuits

Sweet Creamery Butter

Donut Bread Pudding

Caramel Sauce

Bourbon Caramel Pecan Tart

Banana Pudding Shot

Freshly Brewed Coffee & Select Teas

### LITTLE HAVANA 78

Cuban Black Bean Soup

Shrimp Agua Chile Ceviche

Avocado, Tajin

Caesar Salad

Black Beans, Tomatoes, Grilled Hearts of Palm, Plantains, Avocado Caesar Dressing

Sweet Potato Picadillo

Roasted Sweet Potatoes, Marinated Chickpeas, Mixed Olives, Sun-Dried Tomatoes, Raisins, Oregano

Avocado & Tomato Salad

Cucumber, Red Onion, Feta, Lime Vinaigrette

Mahi Mahi Fillet

Charred Onion Mango Salsa, Cilantro Butter Sauce

Achiote-Rubbed Chicken Breasts

Chunky Sofrito, Sweet Fried Plantains

Coca-Cola Braised Pork

Carnitas, Grilled Onions

Crispy Yucca Fries

Black Beans & Rice

Pan de Bono & Artisan Rolls

Sweet Creamery Butter

Guava Cheese Pastelitos

Dulce de Leche Cheesecake

Cinnamon Rice Pudding Parfait

Freshly Brewed Coffee & Select Teas

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## LUNCHEON BUFFETS (Continued)

All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

### RUSTIC FARMER'S TABLE 78

Potato & Leek Soup  
Garlic Croutons, Bacon

Locally Farmed Greens Salad  
Arugula, Heirloom Radicchio, Fennel, Pistachio, Pickled Golden Raisins,  
Minus 8 Ver Jus

Charred Carrots Salad  
Farro, Caramelized Onions, Goat Cheese, Smoked Almonds,  
Spicy Orange Vinaigrette

Chilled Iceberg Salad  
Fresh Corn, Tomatoes, Herbs, Chive-Shallot Dressing

Wild Honey, Pommery Mustard-Glazed  
Chicken Breasts  
Roasted Garlic, White Cheddar Whipped Potatoes

Seasonal Vegetables & Cipollini Onions

Pesto-Rubbed Alaskan Wild Salmon  
Artichokes, Marinated Olives, Toasted Garlic, Pesto Cream Sauce

Pressed Short-Rib Grilled Cheese Sandwiches  
Bel Paese, Butter-Brushed Sourdough Bread

Artisanal Breads & Rolls  
Sweet Creamery Butter

Meyer Lemon Custard Tarts

Warm Stone Fruit Cobbler

Chocolate Pecan Tarts

Freshly Brewed Coffee & Select Teas

### THE ULTIMATE DELI 72

Rotisserie-Roasted Chicken Soup

Baby Greens Salad  
Sweet Onions, Beefsteak Tomatoes, Crumbled Feta Cheese,  
Buttermilk Ranch Dressing, Cracked Dijon Vinaigrette

Lemon & Thyme Potato Salad

Baby Kale & Fried Chickpea Caesar Salad

Please select three:

Gourmet Hot Sandwiches

**GRIDDLED OVERSIZED REUBEN** Deli Rye

**PHILLY CHEESE STEAK** Onions, Provolone, Soft Roll

**GRILLED VEGETABLE CHEESESTEAK** Mushrooms, Squash,  
Peppers, Pepper Jack Fondue

**BACON FOCACCIA TURKEY MELT** Pesto, Provolone,  
Grilled Onions

**BRIOCHE GRILLED CHEESE** Havarti, Smoked Gouda, Provolone,  
Garlic Butter

Hand-Crafted Cold Sandwiches

**GRINDER** Artisan-Cured Meats, Herb Vinaigrette,  
Heirloom Tomatoes, Shaved Lettuce, French Bread

**BLT** Bacon, Butter Lettuce, Beefsteak Tomatoes, Avocado Aioli,  
Asiago Ciabatta

**RED CURRY CHICKEN SALAD** Pickled Vegetables, Rocket Lettuce,  
French Loaf

**TURKEY CLUB** Roasted Turkey, Bacon, Swiss Cheese, Lettuce,  
Ripe Tomato, Pesto Aioli, Brioche

**PEPPERED ROAST BEEF** Provolone, Sherry Caramelized Onion,  
Arugula, Herb Focaccia

**SOUTHWEST WRAP** Chopped Romaine, Black Beans, Pico,  
Brown Rice, Plant Based "Chicken", Cilantro Lime Vinaigrette

Assorted Pickles

House-Seasoned Kettle Chips with Caramelized Onion Dip

Apple Crumble Bar

Carrot Cake with Cream Cheese Frosting

Soft-Baked Chocolate Tart

Freshly Brewed Coffee & Select Teas

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## LUNCHEON BUFFETS (Continued)

All pricing is per person. For groups less than 50 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

### CAR HOP BURGER BAR 73

**Loaded Red Bean & Tomato Chili**  
Shredded Cheddar, Chopped Onions

#### Create-Your-Own Salad Bar

Please select two:

Hearts of Romaine, Iceberg Lettuce, Mixed Lettuces,  
Baby Spinach, Baby Arugula

Please select two:

Balsamic Vinaigrette, Peppercorn Ranch, Caesar, Blue Cheese,  
Italian, Thousand Island, French, Green Goddess

Please select five:

Cherry Tomatoes, Hot House Cucumbers, Carrot Curls,  
Bermuda Onions, Kalamata Olives, Radishes, Garbanzo Beans,  
Sun-Dried Tomatoes, Applewood Smoked Bacon, Dried Cranberries,  
Bell Peppers, Hard Boiled Eggs, Mushrooms, Beets,  
Blue Cheese Crumbles, Parmesan, Aged Cheddar,  
Goat Cheese, Croutons

#### Burger Bar

Additional selections available for \$10 each, per person.

Please select two:

**DOUBLE DECKER** Two All-Beef Patties, Mushrooms, Onion Jam,  
Havarti, Soft Bun

**CAR HOP** All-Beef Patty, American Cheese, Pickles,  
Special Sauce, Soft Bun

**GRILLED CHICKEN BREAST** Lettuce, Tomato, Shaved Onion,  
Provolone, Pesto Aioli, Soft Bun

**HAND-BATTERED COD FILLET** Baja Slaw, Tartar Sauce,  
Pickled Onion, Semolina Roll

**BRISKET SANDWICH** BBQ Sauce, Dill Pickle, Aioli, Soft Roll

#### Sides

Coleslaw, French Fries, Onion Rings, Ketchup

Strawberry Short Cake

Coconut Cream Pies

Flourless Chocolate Cake

Freshly-Brewed Coffee & Select Teas

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## LUNCHEON BUFFETS (Continued)

*All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.*

### **SOUTHWESTERN 75**

**Green Chili Sweet Corn Tortilla Soup**  
Crispy Tortilla Strips

**Crisp Red Romaine Leaf Salad**  
New Mexico Chili Croutons, Shaved Asiago, Marinated Cherry Tomatoes,  
Traditional Dressing

**Butter Lettuce BLT Salad**  
Black Bean, Corn, Pico De Gallo, Queso Fresco, Bacon,  
Avocado Vinaigrette

**Pineapple Cucumber Salad**  
Pineapple, Cucumber, Jicama, Cilantro, Chili-Lime Vinaigrette

**Chile Negro Quesadillas**  
Black Beans, Corn & Mushroom, Pepper Jack, Flour Tortillas,  
Guacamole, Salsa Verde, Salsa Fresca

**Guajillo Chile Chicken Enchiladas**  
Grilled Chicken, Oaxaca Cheese, Shredded Cabbage, Crema

**Campfire Grilled Baja Bass**  
Cilantro Chimichurri, Pickled Radish, Grilled Calabacitas,  
Crushed Yukon Gold Potatoes

**Cheddar & Green Chili Cornbread**  
Whipped Butter, Arizona Honey

**Mini Caramel Flan**

**Tres Leches Shot**

**Mango Dulce Caramel Tart**

**Freshly-Brewed Coffee & Select Teas**

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## LUNCHEON BUFFETS (Continued)

All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.

### BUILD-YOUR-OWN PROTEIN BOWL 72

Roasted Tomato & Lentil Chili  
Sour Cream, White Cheddar, Chives

#### Protein Bowl

##### SALAD BASES

Please select three:

##### COLD SELECTIONS

Baby Tuscan Kale  
Braised Chickpeas  
Basil Pesto Barley

##### HOT SELECTIONS

Tri-Color Quinoa  
Olive Oil Roasted Sweet Potato  
Rice & Lentil Pilaf

##### PROTEINS

Roasted Chicken Breast  
Charred Tofu  
Grilled Shrimp

##### ENHANCEMENTS

(+8 per person)  
Herb Marinated Salmon  
Flank Steak  
<sup>†</sup>Chef Attendant required

##### TOPPINGS

Scallions  
Carrots  
Sprouts  
Dried Corn  
Heirloom Cherry Tomatoes  
Cucumber  
Golden Raisins  
Pumpkin Seeds  
Almonds

##### DRESSINGS

White Balsamic  
Sesame Ginger  
Green Goddess

Green Tea Custard Tart

Mango Passion Mousse Cake

Summer Berry Sour Cream Mousse Shot

Freshly-Brewed Coffee & Select Teas

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## LUNCHEON ENHANCEMENTS

*All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply.*

### INDIVIDUAL POT PIES 15

*Please select two:*

#### Traditional

Chicken, Peas, Carrots, Onions

#### Seafood

Lobster, Crab, Shrimp

#### Vegetarian

Seasonal Vegetables

#### Sheppard's Style

Beef, Potatoes, Corn, Carrots, Peas

#### Southwestern

Green Chili Pork, Onion, Cilantro

#### Chorizo

Potato, Corn, Vegetables

### ALTERNATIVE SOUP SELECTION 10

*Please select one:*

White Bean & Roasted Tomato with Sage Pesto

Chicken Tortilla, Roasted Tomato with Blue Corn Tortilla Strips

Roasted Corn with Cilantro Crème

Creamy Foraged Mushroom with Sherry

Tomato Bisque

Shrimp & Bacon Corn Chowder

Leek & Potato Soup Garlic Croutons, Bacon

### HAND-MADE MALTS & MILKSHAKES\* 12

Classic Chocolate, Strawberry, Vanilla

*\*One Chef Attendant required per 75 guests.*

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## BOXED LUNCHES

*All pricing is per person.*

### LUNCH ON-THE-GO

Two selections \$55  
 Three selections \$62

#### Sandwiches

##### OVEN-ROASTED TURKEY

Applewood Smoked Bacon, Jack Cheese, Chipotle Mayonnaise, Sourdough

##### PEPPERED ROAST BEEF

Provolone, Sherry Caramelized Onion, Arugula, Onion Roll

##### SHAVED COUNTRY HAM

Creamy Deli Mustard, Arugula, Shaved Red Onion, Tomato, Bacon, Havarti, Country Sourdough

##### SLICED CHICKEN

Tomato Pesto, Provolone, Arugula, Ciabatta

##### CAPRESE SANDWICH

Fresh Mozzarella, Beefsteak Tomatoes, Basil Pesto, Balsamic, Focaccia

##### ITALIAN VEGETARIAN SANDWICH

Herb Roasted Vegetables, Whipped Ricotta, Arugula, Tomato Pesto, Country Loaf

#### Wraps

##### GRILLED PORTOBELLO

Roasted Pepper, Spinach, Caramelized Onion Jam, Provolone, Golden Wheat Tortilla

##### CHICKEN SALAD

Shaved Vegetables, Butter Lettuce, Pesto Aioli, Quinoa, Spinach Tortilla

#### Salads

##### GREEK SALAD

Chopped Romaine, Shaved Onions, Marinated Olives, Salami, Pepperoncini, Feta, Oregano Vinaigrette

##### SUPERFOOD

Kale, Quinoa, Wheat Berries, Sweet Potato, Edamame, Goat Cheese, Tomato Vinaigrette

##### SOUTHWEST COBB SALAD

Baby Greens, Roasted Corn, Black Beans, Heirloom Tomatoes, Green Onion, Chipotle Ranch

#### Sides

*Please select one side:*

Pommery Mustard Fingerling Potato Salad

Cous Cous, Tabbouleh, Cucumber, Sun-Dried Tomatoes, Onion

Pasta Salad, Scallions, Corn, Red Peppers, Black Beans, Tomatoes, Cilantro

Quinoa, Black Beans, Corn, Tomato, Feta, Avocado Vinaigrette

#### Includes:

Whole Fruit Potato Chips

Giant Chocolate Chip Cookie

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## PLATED LUNCHEON

All pricing is per person. For groups less than 20 people, a \$15 menu surcharge per person will apply. Plated luncheon pricing includes assorted rolls with sweet creamery butter, one soup or salad, one entrée, one dessert, and freshly brewed coffee and select teas. Additional courses \$8 per person.

### Soups

- WHITE BEAN & ROASTED TOMATO** Sage Pesto
- TOMATO TORTILLA** Fresh Avocado, Blue Corn Tortilla Strips
- MELON GAZPACHO** Hearts of Palm, Herbs
- ROASTED CORN** New Mexico Chili Cream
- CREAMY FORAGED MUSHROOM** Sherry
- CELERY ROOT & APPLE**

### Salads

- BABY ROMAINE**  
Romaine Spears, Olive Oil-Cured Tomato, Croutons, Shaved Parmesan, Caesar Dressing
- CONFIT TOMATOES**  
Burrata, Purple Cress, Rustic Bread, Evoo
- MIXED ORGANIC GREENS**  
Frisée, Cucumbers, Heirloom Tomatoes, Rainbow Carrots, Farm-Fresh Herb Vinaigrette
- BABY BEETS & TINY GREENS**  
Smokey Blue, Strawberries, Candied Nut, Champagne Chive Vinaigrette
- MEDITERRANEAN GREENS**  
Cucumber, Tomatoes, Olives, Barrel-Aged Feta, White Balsamic Dressing
- ROASTED BABY HEIRLOOM CARROTS**  
Petit Greens, Local Chèvre, Almond Maple Vinaigrette

### Entrées

- ORGANIC CHICKEN BREAST** 66  
Pulped Heirloom Tomatoes, Potato Silk
- JIDORI CHICKEN BREAST** 66  
Roasted Cauliflower, Tiny Vegetables, Pearl Onion, Red Pepper Chimichurri
- HERB-ROASTED CHICKEN** 66  
Smoked Mashed Potatoes, Carrot Top Garlic Pesto

- SEARED PACIFIC SALMON** 69  
Asparagus Fricassée, Pee Wee Potatoes, Charred Leeks, Lemon Butter Sauce
- ROASTED RED SNAPPER** 72  
Lentils, Confit Fennel, Baby Asparagus, Fresno Chili, Grilled Lemon Citronette
- PAN-SEARED HALIBUT** 72  
Fregola, Blistered Tomatoes, Seasonal Squash, Spanish Chorizo, Paquillo Vinaigrette
- BRAISED BEEF SHORT RIBS** 72  
Soft Polenta, Asparagus and Tomato Salad, Natural Jus
- PEPPER-CRUSTED HANGER STEAK** 72  
Asparagus, Grilled Onions, Confit Fennel, Natural Jus
- SHORT-RIB RAGU** 62  
Gnocchi, Peas, Onions, Sage
- SWEET POTATO RISOTTO** 57  
Charred Romanesco Broccoli, Mushrooms, Aged Parmesan
- TOASTED GARLIC PAPPARDELLE** 56  
Artichokes, Calabria Chiles, Shaved Ricotta, Citrus

### Desserts

- TAKE FIVE BAR**  
Flourless Chocolate Cake, Pretzel Peanut Butter Crunch, Bittersweet Chocolate Mousse
- LEMON CHEESECAKE PILLOW**  
Basil-Scented Lemon Curd, Vanilla Bean Cheesecake, Strawberry Compote
- TRIPLE CHOCOLATE** 66  
White Chocolate Crèmeux, Milk Chocolate Bavarian, Dark Chocolate Glaze
- HAZELNUT TART** 66  
Hazelnut Custard, Chocolate Ganache, Soft Vanilla Caramel
- STRAWBERRIES & CREAM** 66  
Strawberry Compote Center, Rolled Oat Sponge Cake, Strawberry Cream
- MANDARIN**  
Mandarin Jelly, Coffee Cream, Whipped White Chocolate Chantilly

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- BREAKFAST BUFFETS
- CONTINENTAL BREAKFAST
- COLD BREAKFAST ENHANCEMENTS
- HOT BREAKFAST ENHANCEMENTS
- PLATED BREAKFASTS
- TO-GO BREAKFASTS
- SPECIALTY BREAKS
- BREAK ENHANCEMENTS
- LUNCHEON BUFFETS
- LUNCHEON ENHANCEMENTS
- BOXED LUNCHESES
- PLATED LUNCHEONS
- HORS D'OEUVRES
- COLD RECEPTION STATIONS
- HOT RECEPTION STATIONS
- RECEPTION DESSERTS
- DINNER BUFFETS
- PLATED DINNERS
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## HORS D'OEUVRES

All pricing is per dozen. Minimum of one dozen per selection.

### VEGETARIAN HORS D'OEUVRES

#### Hot

<b>VEGETARIAN SPRING ROLLS</b> Scallion Ponzu	120
<b>PHYLLO-WRAPPED SPINACH &amp; FETA PURSE</b>	120
<b>CHIPOTLE CAULIFLOWER "WINGS"</b> Vegan Ranch	120
<b>HARISSA CHICKPEA FRITTER</b> Preserved Lemon Tzatziki	120
<b>CRISPY GOAT CHEESE</b> Romesco, Saba	120
<b>BLACK BEAN EMPANADA</b> Chimichurri	120

#### Cold

<b>BAKED MINI POTATOES</b> Chive Crème Fraîche	120
<b>BEET &amp; GOAT CHEESE MACARON</b> Pistachio	120
<b>SUN-DRIED TOMATO &amp; CREAM CHEESE CORONET</b>	120
<b>STREET CORN TOAST</b> Cilantro, Fresno	120

### SEAFOOD HORS D'OEUVRES

#### Hot

<b>DUNGENESS CRAB CAKES</b> Lemon, Chive Aioli	144
<b>CRISP CALAMARI</b> Jalapeño Cilantro Dipping Sauce	144
<b>SHRIMP CORN DOG</b> Old Bay Tartar	144
<b>LOBSTER MAC-N-CHEESE FRITTER</b>	144

#### Cold

<b>TUNA TATAKI</b> Wakame and Cucumber Salad	144
<b>SMOKED SALMON TART</b> Caviar, Egg	144
<b>MEXICAN SHRIMP COCKTAIL</b>	144
<b>SALMON POKE</b> Avocado, Ryu, Dark Soy	144
<b>HAMACHI CEVICHE</b> Radish, Apple, Yuzu	144

### SAVORY HORS D'OEUVRES

#### Hot

<b>KALBI-GLAZED PORK BELLY</b>	132
<b>SHORT RIB</b> Black Beans, Jalapeño Glaze, Cotija	132
<b>MINI-BEEF EMPANADAS</b> Chimichurri	132
<b>BUFFALO-STYLE CHICKEN BITES</b> Creamy Blue Cheese Dressing	132
<b>KOREAN-STYLE FRIED CHICKEN NUGGET</b> Cucumber Kimchi	132
<b>'CHICKEN &amp; WAFFLE'</b> Bourbon Barrel Maple	132
<b>DUCK CONFIT CROQUETTE</b>	132
<b>QUESO FUNDIDO CHORIZO MAC FRITTER</b>	132

#### Cold

<b>SEARED-BEEF TENDERLOIN CROSTINI</b> Gorgonzola	132
<b>MELON &amp; SOPPRESSATA</b>	132
<b>MANCHEGO &amp; MEMBRILLO</b> Spanish Chorizo	132
<b>DEVILED EGG</b> Smoked Bacon, Chive	132
<b>BLACK PEPPER GOAT CHEESE FIG PROSCIUTTO CONES</b>	132
<b>GOAT CHEESE TRUFFLES</b> Pepitas, Lime, Chili	132

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SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

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HOT RECEPTION STATIONS

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PLATED DESSERTS

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## COLD RECEPTION STATIONS

All pricing is per person, unless otherwise indicated. For groups less than 20 people, a \$15 menu surcharge per person will apply. All stations must be guaranteed for the full attendance.

### CHARCUTERIE

Cured Salami, Sopressata, Capicola, Prosciutto, Dried Sausage, Cured & Brined Olives, Peppers, Fruit Preserves, Selection of Crusty Bread, English Crackers

### MEZZE

Traditional Hummus, Feta Dip, Baba Ghanoush, Brined Olives, Crisp Romaine, Grilled Vegetables, Toasted Pita Chips

### FARMER'S MARKET CHEESES

Domestic & International Cheeses, Dried Fruits, Grapes, Salted & Candied Nuts, Freshly-Baked Artisan Breads & Crackers

### MARKET FRESH CRUDITÉS

Assorted Baby Vegetables, Peppered Ranch, Roasted Garlic Hummus

### CHILLED SHELLFISH DISPLAY

Pricing is per dozen. Minimum of four dozen per selection.

Poached Colossal Shrimp Cocktail 96  
 East & West Coast Oysters 84  
 Alaskan King Crab Legs 144  
 Little Neck Clams 84  
 Maine Lobster Medallions 156

### BYO WEDGE SALAD

Little Gems & Baby Iceberg

*TOPPINGS:* Tomatoes, Red Onion, Carrot Ribbons, Corn, Black Beans, Avocado, Currants, Blue Cheese, Cheddar, Egg, Walnuts, Pepitas, Chicken, Shrimp, Bacon, Croutons

*DRESSINGS:* Buttermilk Herb, Green Goddess, White Balsamic, Spicy Mustard Vinaigrette

### CURED MEATS & MOZZARELLA

Freshly Sliced Prosciutto & Cured Meats

Burrata, Sliced Mozzarella, Ciliegine Artisan Baked Breads, Marinated Olives, Pickled Vegetables, Sour Cherry Spread, Balsamic Vinegar, Evoo

### BYO GUACAMOLE STATION

Lime Crushed Avocado, Pico de Gallo, Jalapeños, Chicharrones, Puffed Corn, Pomegranate, Cotija, Bacon, Tortilla Chips

### 25 SUSHI BAR

Serving size 5 pieces per person. \$6 per additional piece. <sup>†</sup>Chef attendant required per 150 guests for action station.

Accompaniments Include:

Soy Sauce, Wasabi, Pickled Ginger, Chopsticks

18

#### TIER 1

ASSORTED SUSHI ROLLS

Nigiri Sushi, Tuna, Salmon, Whitefish, Ebi Shrimp, Tako

45

25

#### TIER 2

ASSORTED SUSHI ROLLS

Nigiri Sushi, Tuna, Salmon, Whitefish, Ebi Shrimp, Tako Sashimi (Fresh from the Market)

STEAMED EDAMAME with Sea Salt

55

21

#### TIER 3

ASSORTED CLASSIC & SPECIALTY SUSHI ROLLS

Nigiri Sushi, Tuna, Salmon, Whitefish, Ebi Shrimp, Tako Sashimi (Fresh from the Market)

STEAMED EDAMAME with Sea Salt

SQUID SALAD | SEAWEED SALAD

65

ENHANCEMENTS BELOW MAY BE ADDED TO ANY TIER ABOVE:

Ceviche\*

15/ea

**AHI TUNA** Scallion, Cucumber, Sesame, Nori

**OCTOPUS** Cilantro, Lime, Toasted Garlic

**SEABASS BEET AGUACHILE** Cucumber, Red Onion, Cilantro, Serrano

**SCALLOP & SHRIMP** Orange, Radish, Cucumber

Poke\*

**TUNA POKE BOWL**

Nori, Scallions, Marinated Onions, Cucumber, Sesame, Chili

15

**SALMON POKE BOWL**

Namasu, Nori, Spicy Mayo, Lomi Tomatoes, Crispy Shallots, Sushi Rice

15

**KIMCHI BABY SHRIMP POKE BOWL**

Cucumber, Samjang Vinaigrette, Rainbow Carrots, Wakame, Sushi Rice

15

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BREAK ENHANCEMENTS

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LUNCHEON ENHANCEMENTS

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## HOT RECEPTION STATIONS

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### CARVED RIBEYE\*

Natural Jus, Creamy Horseradish, Sea Salt Pullman Rolls

38 **ADOBO-SPICED TURKEY BREAST\*** 21

Cranberry-Orange Chutney, Jalapeño-Bacon Corn Muffins, Sage Gravy

ADD DEEP-FRIED TURKEY LEGS FOR \$10 PER PERSON

### CHURASSCO GRILL\*

Marinated Cuts of Chargrilled Beef, Pork, Sausage, Chimichurri, Crisp Yucca Fries

40 **SICILIAN PASTA\*** 38

Grill available for outdoor events only.

Please select two:

**CAVATELLI** Lobster Crab Sugo  
**VEGAN MAC** Melted Kale, Garlic Crumb  
**GNOCCHI** Sweet Corn, Truffle Bechamel, Pea Tendrills  
**ORECCHIETTE** Spicy Italian Sausage, Pesto Cream, Sun-dried Tomato, Spinach

### SALT-CRUSTED SEASONAL FISH\*

Baked Whole Seasonal Fish, Cress, Shaved Radish, Fennel

28 **RISOTTO\*** 30

### MESQUITE SMOKED SALMON\*

Guajillo Miso Glaze, Corn Salsa

Please select two:

**ASPARAGUS** Wild Mushroom, Pecorino Romano  
**BUTTERNUT SQUASH** Parmesan, Thyme  
**SMOKED BACON** Roasted Tomato and Local Goat Cheese  
**CRAB** Roasted Fennel, Arugula  
**BABY SHRIMP** Lemon, Charred Peppers, Basil

### WHOLE ROTISSERIE CHICKEN\*

Natural Jus, Buttermilk Biscuits, Hot Honey, Sweet Creamery Butter

21 **ULTIMATE MAC & CHEESE BAR\*** 32

### SMOKEHOUSE MEATS\*

Smoked Meats, House-Made Sauces, Texas Toast

38 **SIZZLIN' FAJITAS\*** 38

Please select two:

Brisket  
 Hot links  
 Pulled pork  
 Bone-in chicken

Please select three sauces:

BBQ  
 Carolina Gold Mustard  
 Tangy Vinegar  
 Chimichurri  
 Spicy BBQ

**PASTAS:** Elbow Macaroni, Orecchiette  
**CHEESES:** Sharp Cheddar, Truffle Gruyère, Fontina & Goat  
**TOPPINGS:** Applewood Smoked Bacon, Country Ham, Prosciutto, Caramelized Onions, Roasted Peppers, Wild Mushrooms, Broccoli Florets, Peas, Parmesan Cheese, Herb-Toasted Breadcrumbs

### TRADITIONAL PAELLA\*

Tender Chicken, Chistorra, Shrimp, Mussels, Scallops, Piquillo Peppers, Valencia Rice in Saffron Broth

35 **STREET CORN STATION** 21

### STREET CORN STATION

Chile, Aioli, Cilantro Lime Queso Fresco, Hot Cheetos, Lime, Crispy Bacon, Crema

**SALSAS:** Charred Tomatillo, Salsa Fresca, Pico de Gallo

Grill available for outdoor events only.

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## HOT RECEPTION STATIONS (Continued)

All pricing is per person, unless otherwise indicated. For groups less than 20 people, a \$15 menu surcharge per person will apply.

### MINI BURGER BAR\*

Two Selections \$37  
Three Selections \$52

Serving size is 1.5 pieces of each option, per person.

For outdoor events, sliders will be cooked using our EVO grill, assembled and served to guests freshly made.

\*One Chef Attendant required per 75 guests.

Please select:

**THE CLASSIC** Ground Rib Eye, Marinated Tomato, Secret Sauce, American Cheese

**HAWAIIAN CHICKEN** Marinated Chicken Breast, Roasted Pineapple, Caramelized Onion Aioli, Kimchi Coleslaw

**SALMON FILLET** Marinated Tomato, Arugula, Shaved Onion, Tzatziki Sauce

**HOT CHICKEN** Pickles, Aioli, Soft Roll

**EL PUERCO** Aged Ham, Pulled Pork, Pickles, Swiss Cheese, Mustard

**ALOO TIKKI** Potato Cake, Cucumber Chutney, Garlic Yogurt, Tomato

**IMPOSSIBLE SLIDER** Soy Pickled Mushrooms, Caramelized Onions, Swiss Cheese, Truffle Aioli

**BLACK BEAN BURGER** Chipotle Aioli, Shredded Slaw

### FLATBREADS

Please select two:

**IMPORTED MEATS** Salami, Pepperoni, Capicola

**MARGARITA** Fresh Tomato, Basil, Mozzarella

**BUFFALO CHICKEN** Alfredo-Ranch Sauce, Pulled Chicken, Blue Cheese Crumbles, Buffalo Drizzle

**NDUJA** Goat Cheese Fondue, Arugula, Pickled Peppers, Saba Drizzle

**TRUFFLE SAUSAGE** Spicy Italian Sausage, Kale, Truffle Fondue, Red Onion

### FRITES & TREATS BAR\*

28

\*One Chef Attendant required per 75 guests.

#### FRITES

Please select three:

- Hand-Cut Sweet Potato Fries
- Wedge-Cut Russet Potato Fries
- Southwest Seasoned Curly Fries
- Tater Tots
- Thick-Cut Idaho Chips
- Root Vegetable Chips

#### CHEESES & MEATS

Please select three:

- Crispy Pork Belly Lardons
- Shredded Short Rib
- Buffalo Chicken
- Pulled Pork
- Tillamook Cheddar
- Parmesan
- Goat Cheese Crumbles

#### DIPS

Please select three:

- Smokey Blue Cheese Fondue
- Onion-Chive Crème Fraiche
- Queso Sauce
- Brown Gravy
- Vegetarian Chili

ADDITIONAL SELECTIONS +5 PER PERSON

### STREET TACOS

38

Barbacoa, Pork Carnitas, Chicken Tinga

Mini Corn & Flour Tortillas

Accompaniments include: Diced Onion, Cilantro, Limes, Salsa Fresca, Pico de Gallo, Salsa Verde, Shredded Cabbage, Grilled Serranos, Cotija Cheese

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## RECEPTION DESSERTS

*For groups less than 20 people, a \$15 menu surcharge per person will apply.*

### SUNDAE STATION\*

*Pricing is per person. Minimum 25 people.  
\*One Chef Attendant required per 75 guests.*

#### ICE CREAM FLAVORS

*Please select two:*

- Vanilla Bean Ice Cream
- Chocolate Ice Cream
- Strawberry Ice Cream
- Cookie Dough Ice Cream
- Dulce de Leche
- Mango Sorbet
- Raspberry Sorbet
- Strawberry Sorbet

#### SAUCES

*Please select two:*

- Dulce de Leche
- Salty Caramel
- Butterscotch
- Chocolate Fudge
- Raspberry

#### TOPPINGS

*Please select five:*

- Dark Chocolate Shavings
- Macerated Berries
- Toasted Coconut
- Candied Pecans
- Crushed Oreos™
- Whipped Cream
- Heath® Toffee Crumbles
- Peanut Butter Cup Chunks
- Roasted Peanuts
- Rainbow Sprinkles

ADDITIONAL SELECTIONS +2 PER PERSON

### 23 SHOTS & SWEETS

*Pricing is per dozen. Minimum of one dozen per selection.*

*Please select four:*

- Strawberry Shortcake Shot
- Chocolate Shot
- Blueberry Panna Cotta Shot
- Peaches & Cream Shot
- Pistachio Sour Cherry Shot
- S'mores Shot
- Salted Caramel Mix Nut Tart
- Chocolate Chip & Pistachio Cannoli
- Traditional Mini NY Cheesecake
- Assorted French Macaroons
- Red Berry Opera Torte
- Chocolate Fudge Cake

### BUILD-YOUR-OWN ICE CREAM SANDWICHES\*

*Pricing is per person. Minimum 25 people.  
\*One Chef Attendant required per 75 guests.*

#### COOKIE FLAVORS

*Please select three:*

- Chocolate Chip, White Chocolate Macadamia, Peanut Butter, Snickerdoodle, Oatmeal

#### ICE CREAM FLAVORS

*Please select two:*

- Vanilla, Chocolate, Strawberry, Dulce de Leche

#### TOPPINGS

*Please select four:*

- Mini Chocolate Chips, Heath® Toffee Crumbles, White Chocolate Chips, Chopped Reeses® Peanut Butter Cups, Crushed Oreos™, Rainbow Sprinkles

ADDITIONAL SELECTIONS +2 PER PERSON

### BUILD-YOUR-OWN S'MORES STATION\*

*Fire pit rental is not included.*

- Traditional Graham Crackers, Hershey's® Chocolate Bars, Crunch® Bars, Reese's® Peanut Butter Cups, Jet-Puffed® Marshmallows

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BREAK ENHANCEMENTS

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LUNCHEON ENHANCEMENTS

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PLATED DESSERTS

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## DINNER BUFFETS

*All pricing is per person. For groups less than 20 people, a \$18 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.*

### TUSCAN TABLE 160

#### Minestrone

Seasonal Vegetables, Petite Pasta, Oregano

#### Marinated Farmer's Tomatoes

Heirloom & Beef Steak Tomatoes, Sweet Melon, Evoo, Balsamic, Basil Leaves

#### Marinated Artichoke Salad

Baby Romaine, Red Onion, Cured Olives, Salami, Pepperocini, Roasted Garlic Vinaigrette

#### Charred Cauliflower & Broccoli Salad

Pistachio, White Truffle Oil, Parmesan, Parsley, Lemon

#### Pasta & Braised Short-Rib

Orecchiette Pasta, Braised Beef Short-Ribs, Wild Mushrooms, Whole Grain Mustard, Truffle Demi-Glace, Shaved Pecorino

#### Seared Mediterranean Sea Bass

Fennel, Blistered Peppers, Piquillo Sauce

#### Roasted Organic Chicken Breast

Creamy Cannelini Bean Fricasee, Gremolata

#### Roasted Heirloom Carrots & Root Vegetables

Golden Raisins, Tomatoes, Country Olives

#### Asparagus

Crispy Prosciutto, Balsamic

#### Crushed Fingerling Potatoes

Citrus, Garlic

#### Tiramisu

Mascarpone Fig Tart

Strawberry Zabaglione

Freshly Brewed Coffee & Select Teas

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## DINNER BUFFETS (Continued)

*All pricing is per person. For groups less than 20 people, a \$18 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.*

### LATIN FLAIR\* 165

**Charred Poblano & Sweet Corn Soup**  
Cilantro Pesto, Freeze-Dried Corn

**Baby Whole Leaf Lechuga Salad**  
Marinated Hearts of Palm, Toasted Pepitas, Queso Fresco, Cherry Tomatoes, Avocado Cilantro-Lime Dressing

**Compressed Watermelon Salad**  
Watermelon, Cantaloupe, Cucumber, Mint & Aji Amarillo Vinaigrette

**Latin Chopped Salad**  
Black Beans, Corn, Fave Beans, Jicama, Cucumber, Red Onion, Cherry Tomatoes, Chiles, Lemon Oregano Vinaigrette

### Fresh Ceviche

*Please select two:*

**SHRIMP** Celery, Clamato, Pico de Gallo, Avocado

**AHI** Scallions, Citrus, Cucumber, Sesame Seed

**MIXTO** Scallop, Grilled Octopus, Serrano, Watermelon Radish, Cucumber, Red Onion

**SNAPPER** Coconut Leche de Tigre, Ginger Yellow Pepper

### Mojo Pork\*

House-Made Tortillas, Chimichurri, Mango BBQ Sauce

*Additional enhancement +15 per person.*

### Charred Achiote Chicken Breast

Pineapple Pico de Gallo

### Carved Picanha\*

Garlic Butter Marinated Sirloin Cap, Blistered Peppers, Grilled Onions

### Smashed Black Beans & Tostones

### Vegetable Paella

Valencia Rice, Saffron, Mushrooms, Peas, Bell Peppers

### Roasted Chayote & Seasonal Squash

### Chile Dusted Broccolini

Baby Tomatoes, Garlic

### Ibarra Cheesecake Shot

### Alfajores

### Guava Empanadas

### Freshly Brewed Coffee & Select Teas

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## DINNER BUFFETS (Continued)

*All pricing is per person. For groups less than 20 people, a \$18 menu surcharge per person will apply. Buffet menus based on a 2-hour duration.*

### MEXICAN COCINA 170

#### Pozole

Braised Chicken, Hominy, Chiles, Radish, Cabbage

#### Guacamole & Salsa Bar

Traditional Guacamole, Salsa Verde, Pineapple Pico, Avocado Salsa, Salsa Fresca, Corn Tortilla Chips

#### Ensalada De Lechugas

Tender Green, Red Romaine, Pepitas, Cotija Cheese, Baby Tomatoes, Chipotle Ranch Dressing

#### Little Gem Lettuce

Cucumber, Radish, Goat Cheese, Chili-Lime Almonds, Chipotle Vinaigrette

#### Sweet Corn Tamales

#### Street Tacos

Tender Marinated Skirt Steak, Small Corn Tortillas, Chopped Onion & Cilantro, Oaxacan Cheese, Fresh Lime Wedges

#### Pork Carnitas

Slow-Roasted Pork Shoulder, Limes, Grilled Jalapeños, Pickled Onion & Cilantro Slaw

#### Grilled Chipotle Snapper

Tomatillo Sauce, Heirloom Tomato Corn Salsa

#### Adobo-Grilled Seasonal Vegetables

Cilantro Lime Rice

#### Mexican-Style Street Corn

Grilled Corn, Chili Aioli, Crema, Cotija, Cilantro

#### Dulce Churros

#### Mango Tequila Tart

#### Mexican Chocolate Cake

#### Freshly Brewed Coffee & Select Teas

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## DINNER BUFFETS (Continued)

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### AMERICAN BISTRO\* 175

#### Baby Iceberg Wedge

Bacon Lardons, Tomato, Chopped Egg, Blue Cheese Dressing

#### Arugula & Chicory Salad

Sweet Citrus, Spiced Cashews, Grilled Pears, Black Garlic Vinaigrette

#### Heirloom Tomato & Buffalo Mozzarella Salad

Grilled Fennel, Lemon Vinaigrette

#### Alaskan Wild Salmon

Lemon Caper Sauce, Grilled Asparagus, Crispy Onions

#### Rosemary Chicken

Tomato Ragout, Caramelized Garlic

#### Prime Rib Carving Station

Natural Jus, Creamy Horseradish, Sea Salt, Pullman Rolls

*†One Chef Attendant required per 150 guests.*

#### Roasted Heirloom Cauliflower

#### Smashed Red Bliss Potatoes

#### Sautéed Green Beans

Roasted Mushrooms, Shallots

#### NY Cheesecake

#### Key Lime Pie

#### Rum Raisin & Pear Bread Pudding

#### Freshly Brewed Coffee & Select Teas

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### COPPER CANYON COOKOUT\* 185

Pork Chile Verde Soup  
Fresh Flour Tortilla Chips

Campfire Salad  
Baby Greens, Grilled Radicchio, Grilled Carrots, Goat Cheese,  
Freeze-Dried Corn, Mesquite Honey Dressing

Western Butter Lettuce Wedge  
Shredded Cheddar, Smoked Bacon, Tear Drop Tomatoes,  
Red Onion, Cornbread Croutons, Jalapeño Ranch

Chuckwagon Sweet Potato Salad  
Roasted Jalapeño, Scallions, Caramelized Onions,  
Honey-Glazed Crushed Pecans

Baked Macaroni 'N' Cheese  
Cheddar, Smoked Provolone, Parmesan

Mesquite Grilled Corn  
with Rosemary Butter

Potato Bar

*POTATOES:* Crushed Yukon's & Rustic Baked Potatoes

*SAUCES:* Gruyere, Truffle Mushroom Gravy

*TOPPING:* Applewood Smoked Bacon, Country Ham,  
Caramelized Onions, Cheddar, Pepper Jack, Scallions,  
Sour Cream, Sweet Creamery Butter, Broccoli Florets

Black Bean & Quinoa Succotash  
Seasonal Squash, Roasted Corn, Black Beans,  
Wild Mushrooms, Quinoa

### Campfire Cookout

Open-flame, mesquite-grilled available for outdoor events only.  
Hand-carved for indoor events.

#### SMOKED BBQ BABY BACK RIBS

BBQ Sauce, Baked Beans, Jalapeño Cornbread

*From the Grill:*

#### USDA PRIME RIB EYE STEAKS

Rosemary Aioli, Horseradish, Soft Rolls, Sweet Creamery Butter

\*One Chef Attendant required per 150 guests.

#### CAMP-FIRED AHI TUNA STEAKS

Seasonal Vegetable Escabeche

\*One Chef Attendant required per 150 guests.

Raspberry Crunch Cake

S'mores Tarts

Apple Cinnamon Cobbler & Vanilla Bean Ice Cream

Freshly Brewed Coffee & Select Teas

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## PLATED DINNERS

*All pricing is per person. For groups less than 20 people, a \$18 menu surcharge per person will apply. Our seafood selections are eco-friendly and sustainable. Due to seasonality, substitutions may occur. Plated dinner pricing includes assorted rolls with sweet creamery butter, freshly brewed coffee and select teas.*

### OPTIONAL COURSE

*Additional +18 per person*

#### Jumbo Lump Crab Cake

Charred Yellow Pepper Aioli

#### Ahi Tuna Crudo

Watermelon Radish, Hawaiian Sea Salt, Wakame Salad, Cracked Pepper, Ahi Amarillo Vinaigrette

#### Soy Glazed Pork Belly

Sweet Potato Purée, Shaved Radish, Brussels

#### Corn Ravioli

Merguez Bolognese, Wilted Greens

#### Sweet Pea Risotto

Crispy Prosciutto, Aged Parmesan

### SALAD

*Plated dinner pricing includes the choice of one à la carte salad selection.*

#### Little Gem Lettuce

Crispy Bacon Lardons, Poached Pear, Crumbled Roaring Forties Blue Cheese, Toasted Pine Nuts, White Balsamic Vinaigrette

#### Tender Baby Lettuce

Marinated Feta, Heirloom Radish, Citrus, Shallot Vinaigrette

#### Beets & Tomatoes

Roasted Beets, Heirloom Tomatoes, Goat Cheese, Crispy Prosciutto, Basil, Pistachio Vinaigrette

#### Baby Romaine

Queso Fresco, Torn Garlic Croutons, Marinated Heirloom Tomatoes, Corn, Black Beans, Chipotle Caesar Vinaigrette

#### Baby Iceberg Wedge

Candied Walnuts and Blistered Grape Tomatoes, Gorgonzola Cheese, Creamy Cracked Black Pepper Dressing

#### Grilled Pear

Arugula, Radicchio, Frisée, Chèvre Mousse, Hazelnuts, Sherry Caramel Vinaigrette

#### Roasted Vegetables

Ancient Grains, Herbs, Baby Lettuces, Roasted Carrots, Red Pepper Tahini Vinaigrette

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### ENTRÉE

<p><b>Prime Rib Eye Steak</b> (Grilled Naturally-Raised USDA) Potato Risotto, Asparagus, Tomato Preserve, Sauce au Poivre</p>	160	<p><b>Brick Chicken Breast</b> Fine Herbs, Sherry Vinegar Glaze, Potato Parmesan, Charred Carrots</p>	145
<p><b>Charred Filet</b> Herbed Yukon Potato Cake, Carrot Purée, Melted Kale, Pickled Pearl Onion, Red Wine Demi</p>	175	<p><b>Smoked Chicken</b> Caramelized Cauliflower, Chimichurri Potatoes, Pipan Rojo</p>	145
<p><b>24-Hr Bourbon Braised Beef Short Ribs</b> Parsnip Potato Purée, Rainbow Carrots, Brussels Sprouts, Natural Jus Reduction, Chive Oil</p>	155	<p><b>Grilled Beef Filet</b> (All Natural) Saffron Marinated Prawn, Ripe Tomato, Smoked Bacon and Pea Puréed Potatoes, Caramelized Onion Jus, Saffron Butter</p>	175
<p><b>Charred Wild Sea Bass</b> Farro, Shaved Fennel, Charred Orange, Roasted Garlic Cream Sauce Chermoula</p>	155	<p><b>Grilled Filet &amp; Wild Sea Bass</b> Parmesan Potato Purée, French Beans, Confit Tomato, Natural Reduction</p>	185
<p><b>Roasted Halibut</b> Fregola Sarda, Preserved Lemon, Zucchini, Scallion, Tomato Confit, Gazpacho</p>	155		
<p><b>Pan-Seared Branzino</b> Papas Bravas, Roasted Garlic-Dill Aioli, Sweet Pepper-Red Onion Escabeche, Espilette Oil</p>	155		
<p><b>Crispy Skin Salmon</b> Cauliflower Purée, Root Vegetable Caponata, Pine Nut, Golden Raisins, Sherry Agriolce</p>	150		
<p><b>Lemon Thyme-Marinaded Chicken</b> Chive Risotto, Charred Spring Onion, Roasted Cauliflower, Preserved Lemon Tomato Citronette</p>	145		

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## PLATED DINNERS (Continued)

*All pricing is per person.  
Plated dinner pricing includes assorted rolls with sweet creamery butter, freshly-brewed coffee and select teas.*

### VEGETARIAN ENTRÉE

**Seasonal Ravioli**  
Truffle Cream Sauce, Sweet Corn, Broccoli Rabe, Parmesan

125

**Mushroom “Scallops”**  
Saffron Risotto, Peppers, Asparagus, Chimichurri, Parmesan

125

**Gnocchi**  
Wilted Kale, Vegan Chorizo, Squash, Tomato Confit, Crispy Onions

125

**Cauliflower Steak**  
Sweet Potato, Crispy Chickpeas, Raisins, Salsa Macha

125

**Handmade Purple Barley Pasta**  
Arugula, Chevre Soubise, Broccoli, Preserved Lemons, Sauce Verge

125

### DUO ENHANCEMENTS

*Add one of these items to your entrée to create a duo.*

**Cold Water Lobster Tail** M.P.  
Herb & Butter-Poached

**Braised Short Rib (5oz)** 30  
Bone Marrow Demi

**Jumbo Prawns** 23  
Two Jumbo U-10 Cold Water Spotted Prawns, Basil-Garlic-Shallot Evoo

**Petit Filet Mignon (4oz)** 35  
Sauce Béarnaise

**Jumbo Lump Crab Cake** 30  
Panko Crusted, Fines Herbs

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## PLATED DESSERTS

*Plated dinner pricing includes the choice of one à la carte dessert selection.*

### DESSERT

#### Cocoa Pod

Milk Chocolate Earl Grey Crèmeux, Dark Chocolate Mousse, Cocoa Nib Brownie, Salted Chocolate Shortbread

#### Summer Berry Pavlova

Lavender Meringue, Vanilla Crème Fraîche, Black Currant, Berry Consomme

#### Modern Opera

Chocolate Almond Cookie, Dark Chocolate Brûlée Center, Whipped Espresso Cream

#### The Strawberry

Strawberry Chocolate Mousse, Yuzu Curd, Vanilla Bean Sponge, Chocolate Soil

#### Milk Chocolate Crunch Bar

Peanut Butter Milk Chocolate Mousse, Rice Krispy Crunch, Bittersweet Chocolate Ganache

#### Chocolate Indulgence

Crunchy Hazelnut Dacquoise, Orange-Infused White Chocolate Cream, 72% Intense Chocolate Mousse

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## BEVERAGES

*All pricing is per drink, unless otherwise indicated.*

### DELUXE BAR 18

FINLANDIA VODKA  
EXOTICO BLANCO TEQUILA  
BACARDI SUPERIOR RUM  
NEW AMSTERDAM GIN  
EVAN WILLIAMS BOURBON  
FAMOUS GROUSE SCOTCH  
CAMPARI

### PREMIUM BAR 20

TITO'S HANDMADE VODKA  
LUNAZUL 100% AGAVE TEQUILA  
CAPTAIN MORGAN SPICED RUM  
BEEFEATER GIN  
JACK DANIELS WHISKEY  
BULLEIT BOURBON  
DEWAR'S WHITE LABEL SCOTCH  
CAMPARI

### LUXURY BAR 27

KETEL ONE  
CASAMIGOS AÑEJO  
CLASE AZUL REPOSADO  
BACARDI GRAN RESERVA 10 YEAR  
THE BOTANIST ISLAY  
WOODFORD RESERVE BOURBON  
KNOB CREEK RYE  
MACALLAN 12 YEAR  
GRAND MARNIER  
APEROL

### CORDIALS 20

### DOMESTIC BEER 10

### IMPORTED BEER 10

### CRAFT & LOCAL BEER 13

### SOFT DRINKS 8

### MINERAL WATERS 8

### BEER OFFERINGS

*Our beer selection changes to reflect seasonal availability and trends. Please ask about current offerings.*

### CRAFT COCKTAIL EXPERIENCES 25

*Enhance your event with custom specialty bars and drinks. Please inquire about options.*

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## WINE LIST

All pricing is per bottle.

### GREEN PARTNERSHIP WINES

Fairmont believes in and supports the sustainability of our planet. As part of our contribution to the green movement, we have partnered with Trinity Oaks to plant a tree for every bottle of wine sold. Please help us to make the world a better place and consider making this wonderful Napa County wine part of your program.

TRINITY OAKS CABERNET SAUVIGNON <i>CA</i>	68
TRINITY OAKS CHARDONNAY <i>CA</i>	68
TRINITY OAKS PINOT GRIGIO <i>CA</i>	68

### CHAMPAGNE & SPARKLING

CAMPO VIEJO <i>Cava, ESP</i>	68
MIONETTO PROSECCO <i>ITA</i>	76
MUMM NAPA BRUT <i>Napa Valley, CA</i>	87
GRANDIAL BLANC DE BLANC CLASSICO <i>FRA</i>	88
MOËT & CHANDON IMPÉRIAL BRUT <i>Champagne, FRA</i>	160
VEUVE CLICQUOT YELLOW LABEL <i>Champagne, FRA</i>	215

### CHARDONNAY

CANYON ROAD <i>CA</i>	64
BONTERRA (ORGANIC) <i>Mendocino, CA</i>	70
HESS SHIRTAIL CREEK <i>Monterey, CA</i>	72
RODNEY STRONG, "CHALK HILL" <i>Sonoma Coast, CA</i>	86
SONOMA CUTRER <i>Russian River Valley, CA</i>	86
THE CALLING <i>Russian River Valley, CA</i>	90
JORDAN <i>Russian River Valley, CA</i>	180

### OTHER WHITES

This selection of white wines represents the light and crisp Varietals featuring notes of bright citrus fruits, melon and pear. These wines will pair well with seafood, shellfish, sushi, herb sand cheeses.

DR. LOOSEN RIESLING <i>Mosel, GER</i>	70
RAMON BILBAO ALBARINO <i>Rias Baixas, ESP</i>	70
VINO ROSÉ <i>Columbia Valley, WA</i>	68
FINI BARONE PINOT GRIGIO <i>Valdadige, ITA</i>	72
KIM CRAWFORD SAUVIGNON BLANC <i>Marlborough, NZL</i>	74
FOUR GRACES PINOT GRIS <i>Willamette Valley, WA</i>	76
LA CREMA SAUVIGNON BLANC <i>Sonoma Coast, CA</i>	84
CHATEAU LA FREYNELLE BLANC <i>Bordeaux, FRA</i>	90

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- WINE LIST

## WINE LIST (Continued)

All pricing is per bottle.

### MERLOT

- H3 HORSE *Heaven Hills, WA*
- DECOY BY DUCKHORN *Sonoma, CA*

### PINOT NOIR

- BONTERRA (ORGANIC) *Mendocino, CA* 🌿
- MEIOMI *CA*
- BANSHEE *Sonoma County, CA*
- ERATH "RESPLENDENT" *OR*

### CABERNET SAUVIGNON

- CANYON ROAD *CA*
- BENZIGER (ORGANIC) *Sonoma County, CA*
- SILVER PALM *CA*
- BERINGER KNIGHTS VALLEY *Sonoma County, CA*
- B.R. COHN *Sonoma County, CA*
- THE CALLING *Alexander Valley, CA*
- NEWTON *Sonoma, CA*

### OTHER REDS

- 75 SEGHEGIO FAMILY ZINFANDEL *Sonoma County, CA*
- 94 PESSIMIST RED BLEND *Paso Robles, CA*
- BODEGAS PALACIO CRIANZA *Rioja, ESP*
- ONE HOPE RED BLEND *CA*
- PIATTELLI MALBEC GRAND RESERVE *ARG*
- NUMANTHIA TERMES TORO TEMPRANILLO *Toro, ESP*

All prices are in US Dollars and are valid through December 31, 2024. A taxable 26% service charge and 8.05% sales tax will be applied to all food and beverage prices. Cellar wines are hand selected by the resort's sommelier to enhance your 5 Diamond event. Each wine may be purchased by the single bottle (7 days' notice suggested) or for large groups (39 days' notice suggested) and are based on availability from the vineyards. Detailed vintage & varietal information is available upon request. One Bartender fee of \$250.00 plus tax will be provided for every 100 guests for up to three hours. Each additional hour will be charged \$50.00 plus tax per hour. A bar setup fee of \$175.00 will be incurred for additional bars that are requested over the Fairmont Scottsdale Princess standard, as well as an additional bartender fee. Cash/No Host Bars will be subject to a \$20 per guest minimum. Pricing included basic mixer set-up, liquor, and beer selections based on consumption per beverage served. Wine is based on consumption for all package, host and cash bars. The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. Fairmont Scottsdale Princess, as licensee, is responsible for the administration of these regulations. It is a Resort policy that liquor may not be brought into the Resort for use in banquet or hospitality functions. Fairmont Scottsdale reserves the right to adjust prices without notice based on market conditions. Arizona State liquor laws permit alcoholic beverage service Monday-Saturday from 6am-2am and 10am-2am on Sunday.





*Fairmont*  
SCOTTSDALE PRINCESS

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