

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.

SPECIAL DIET?

Should you have any special dietary restrictions, please ask our team for any accommodations that need to be met.





• BREAKFAST BUFFETS

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HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

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BREAK ENHANCEMENTS

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BOXED LUNCHESES

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PLATED DESSERTS

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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* 80

Freshly Squeezed Juice ^{V GF}
Orange · Cranberry · Grapefruit

Carved Fruit & Fresh Berries ^{V GF}
Seasonal Locally Grown Assorted

Organic Hard Boiled Eggs ^{GF DF VG}

Organic & Greek Yogurt ^{GF VG}
Strawberry and Vanilla Flavored Yogurt with House-Made Granola

Oatmeal ^V
Dried Fruit · Brown Sugar · Cinnamon

Applewood Smoked Bacon ^{GF DF} &
Chicken Apple Gouda Sausage ^{GF}

Classic Hashbrowns ^{V GF}

Farm Fresh Scrambled Eggs ^{VG GF}
Roasted Tomatoes · Garden Herbs

Omelets

Made to order with choice of:

Whole Eggs

Egg Whites

Pepper Jack Cheese ^{GF VG}

Aged Cheddar Cheese ^{GF VG}

Black Forest Ham ^{GF DF}

Spinach ^V

Sautéed Mushrooms ^{V GF}

Asparagus ^V

Bell Peppers ^V

Caramelized Onions ^V

Diced Tomato

Pico de Gallo ^V

Salsa ^V

Chopped Bacon ^{GF DF}

Chicken Sausage ^{GF DF}

Chorizo ^{GF DF}

*One Chef Attendant required per 75 guests.

Multigrain Muffins, Breakfast Breads & Croissants
Sweet Creamery Butter ^{V GF}

Freshly Brewed Coffee & Select Teas

^V Vegan ^{VG} Vegetarian ^{DF} Dairy-Free ^{GF} Gluten-Free ^{CN} Contains Nuts ^{CS} Contains Shellfish

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

All prices are in US Dollars and are valid through December 31, 2026. Menu items may contain nuts and nut by-products—please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. A taxable 27% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 75 guests, unless otherwise indicated. Full guest count guarantee required.

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BREAKFAST BUFFETS (Continued)

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 72

Freshly Squeezed Juice ^{V GF}
Orange · Cranberry · Grapefruit

Carved Fruit & Fresh Berries ^{V GF}

Organic Greek Yogurt Parfaits ^{GF CN}
Pistachio · Granola · Strawberries · Fresh Berries

Organic Egg Frittata ^{GF VG}
Broccoli · Aged Cheddar · Potato

Avocado Toast ^{VG}
Focaccia · Crumble Feta Cheese · Tomato · Crispy Garbanzo Beans

Farm Fresh Scrambled Eggs ^{VG GF}

Sweet Potato Hash ^V

Thick Sliced Bacon ^{GF DF}

Chef's Selection of Breakfast Pastries ^{VG CN}
Blueberry Muffins
Banana Nut Muffins
Croissants
Chocolate Croissants

Freshly Brewed Coffee & Select Teas

AMERICAN CLASSICS 74

Freshly Squeezed Juice ^{V GF}
Orange · Cranberry · Grapefruit

Cubed Fruit & Fresh Berries ^{V GF}
Melons · Berries

House-made Granola ^{VG}
MILK: Whole ^{VG} · 2% ^{VG} · Non-Fat ^{VG} · Soy ^{V DF} · Almond ^{V DF CN}

Farm-Fresh Scrambled Eggs ^{VG GF}
Roasted Tomatoes · Garden Herbs

Apple Cinnamon French Toast ^{VG}
Warm Vermont Maple Syrup · Sweet Creamery Butter
Softened Whipped Cream

Thick Country Bacon ^{GF DF} & Link Sausage ^{GF DF}

Signature Breakfast Potatoes ^{V DF}
Sweet Pepper · Onion

Chef's Selection of Breakfast Pastries ^{VG CN}
Bear Claws
Cinnamon Buns
Cheese Danish

Freshly Brewed Coffee & Select Teas

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COUNTRY BREAKFAST 77

Freshly Squeezed Juice ^{V GF}
Orange · Cranberry · Grapefruit

Carved Fruit & Fresh Berries ^{VG GF DF}
with Honey & Mint

Organic & Greek Yogurt ^{GF VG}
Strawberry and Vanilla Flavored Yogurt with House-Made Granola

Home-Style Biscuits ^{VG} & Black Pepper Sausage Gravy

Southern Style Grits ^{GF VG}
Cheddar Cheese ^{GF VG} on the Side

Waffles ^{VG}
Sweet Creamery Whipped Butter ^{GF VG} · Warm Maple Syrup ^V · Chocolate Sauce · Strawberry Compote

Please select one:

Buttermilk ^{VG}

Banana ^{VG}

Peanut Butter ^{VG CN}

Maple Pecan ^{VG CN}

Aged Cheddar Cheese Scrambled Eggs ^{GF VG}
with Herbs

Applewood Smoked Bacon & Pork Sausage Patties ^{GF DF}

Country Potatoes ^V
Caramelized Onion · Rosemary

Chef's Selection of Breakfast Pastries

Pecan Sticky Buns ^{CN}
Double Chocolate Chip Muffins ^{VG}
Fruit Filled Turnovers

Freshly Brewed Coffee & Select Teas

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EL DESAYUNO 71

Freshly Squeezed Juice ^{V GF}
Orange · Cranberry · Grapefruit

Mexican-Inspired Pastry Selection ^{VG}
Apple Empanadas · Cinnamon Sugar Orejas · Pepita Cajeta Roll

Hand-Carved Melon ^{V GF}
Agave · Tajín

Bionicos ^{VG CN}
Lechera Sweetened Greek Yogurt · Fresh and Sundried Fruit · Coconut
Almond Granola

Breakfast Tacos ^{VG}
Scrambled Eggs · Tortilla · Queso Fresco · Pico de Gallo
Salsa Fresca ^{V DF GF} · Lime Crushed Avocado

Enhancements ^{GF DF}:
\$8 per person

Carnitas
Smoked Brisket

French Toast ^{VG}
Mexican Chocolate Swirl · Cajeta Drizzle · Warm Maple Syrup

Chicken Jalapeño Sausage ^{DF GF}

Chorizo Con Papas ^{GF DF}

Freshly Brewed Coffee & Select Teas

EARLY RISER 67

Freshly Squeezed Juice ^{V GF}
Orange · Cranberry · Grapefruit

Oatmeal ^{V DF GF}
Dried Fruit · Brown Sugar · Cinnamon

Carved Fruit & Fresh Berries ^{V GF}

Organic Greek Yogurt Parfaits ^{VG}
Sun-Dried Fruit · House-Made Granola

Market Egg White Frittata ^{GF VG}
Roasted Tomatoes · Wild Mushrooms · Spinach · Goat Cheese
Radicchio Salad

Chef's Selection of Breakfast Pastries ^{VG}

Muffins
Croissants
Danish
Sweet Creamery Butter

Freshly Brewed Coffee & Select Teas

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CONTINENTAL BREAKFASTS

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LIFESTYLE CONTINENTAL 58

Freshly Squeezed Juice ^{V GF}
Orange · Cranberry · Grapefruit

Breakfast Breads ^{VG} & Multigrain Muffins

Carved Fruit & Fresh Berries ^{V GF}

Hard Boiled Eggs ^{GF DF VG}

Chia Seed Pudding ^{V GF}
Fresh Fruit · Berry Compote · Pickled Goji Berries

Hand-Crafted Smoothies ^{GF VG}
Tropical Smoothie · Mixed Berry

Freshly Brewed Coffee & Select Teas

PRINCESS CONTINENTAL 52

Freshly Squeezed Juice ^{V GF}
Orange · Cranberry · Grapefruit

Carved Fruit & Fresh Berries ^{V GF}

Organic & Greek Yogurt ^{GF VG}
Strawberry and Vanilla Flavored Yogurt with House-Made Granola

Chef's Selection of Breakfast Pastries ^{VG CN}
Apple Danish ^{VG}
Cherry Danish
Chocolate Croissants
Classic Croissants
Multigrain & Sourdough Toast ^{VG}
Sweet Creamery Butter
Preserves
Sweet Butter

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:

Smoked Salmon ^{DF GF}

AZ Citrus-Cured ^{DF GF}

Truffle-Beet Cured ^{DF GF}

Accompaniments to include:

Hard Boiled Eggs • Plain & Everything Bagels ^{VG} • Cream Cheese ^{GF VG}

Sliced Red Onion ^{V GF} • Ripe Tomatoes ^{V GF} • Capers ^{V DF GF}

(Toaster Provided)

FRESH FRUIT PARFAITS ^{VG} 12

Agave • Mint • Berries

GREEK YOGURT PARFAITS ^{VG} 14

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

MUESLI PARFAITS ^{VG} 12

Citrus Curd • Roasted Pepitas • Crispy Quinoa • Berries • Dried Fruit

SMOOTHIES* 18

Please select two:

Orange - Peach - Mango ^{GF VG}

Gingersnap Date ^{VG}

Chocolate - Peanut Butter ^{GF VG CN}

Very Berry ^{GF VG}

Strawberry - Banana ^{GF VG}

*One Chef Attendant required.

HARD-BOILED ORGANIC EGGS ^{GF VG} 48

Pricing is per dozen. Minimum of one dozen.

DONUT TIME ^{VG} 10/pp

Assorted Fresh Donuts

Minimum of 6 dozen ordered.

BREAKFAST BOWLS 18

Please select one:

BYO Yogurt Bowl

Plain Greek Yogurt ^{GF}

Strawberry Greek Yogurt ^{GF}

Cubed Seasonal Melons ^V

Mixed Berries

Assorted Granola ^{DF VG}

Dried Fruits

Coconut Flake

Chia Seeds

Flax Seeds

Fruit Compote ^{VG}

BYO Açai Bowl

Banana Chips

Dried Fruit Medley

Vanilla Almond Granola ^{CN}

Açaí Sorbet ^V

Fresh Berries

Agave

Almond Butter

BYO Muesli

Agave

Oatmeal Muesli

Sundried Fruit

Almonds

Crushed Pistachios

Chia Seeds

Hemp Hearts

Citrus Marmalade ^{VG}

Shaved Chocolate

Berries

*One Chef Attendant required per 75 guests.

HOT BREAKFAST BOWLS 19

Please select one:

Power Bowl ^{GF DF}

Quinoa • Kale • Mushrooms • Italian Sausage • Red Pepper Vinaigrette

Poached Egg

Mesquite Brisket Hash Bowl ^{GF}

Baby Potatoes • Pickled Onions • Salsa Verde • Cotija • Poached Egg

Farro

5-Spice Pork Belly • Charred Sweet Potato • Charred Cabbage

Soy Caramel • Poached Egg

Shakshuka ^{VG}

Fire Roasted Tomatoes • Chickpeas • Kale • Feta • Focaccia

Poached Egg

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HOT BREAKFAST ENHANCEMENTS

All pricing is per person unless otherwise indicated. For groups less than 20 people, an \$10 menu surcharge per person will apply.

MADE-TO-ORDER EGGS & OMELETS* 28

Whole Egg • Egg Whites

Made to order with choice of:

Pepper Jack Cheese ^{GF VG}
Cheddar Cheese ^{GF VG}
Black Forest Ham
Spinach ^V
Sautéed Mushrooms ^{V GF}
Asparagus ^V
Bell Peppers ^V

Caramelized Onions ^{V DF GF}
Pico de Gallo ^{V GF}
Chopped Bacon
Chorizo
Diced Tomato
Chicken Sausage

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

INDIVIDUAL SAVORY QUICHES 16

Please select one:

Roasted Tomato & Wild Mushroom ^{VG}

Aged Cheddar

Honey Ham

Caramelized Onion • Gruyère

Egg Whites ^{VG}

Sun-Dried Tomatoes • Spinach • Goat Cheese

Grilled Vegetable ^{VG}

Zucchini • Portabello • Eggplant • Herb-Chive Cream Cheese

Southwest Vegetable ^{VG}

Poblano Corn • Pico de Gallo • Red Peppers • Oaxaca Cheese

Spiced Crema

Chorizo

Potato • Queso

FARMHOUSE EGGS BENEDICT 18

Please select one:

Buttermilk Biscuit

Smoked Brisket • Poached Eggs • Poblano Pepper Hollandaise

Classic

Sourdough English Muffin • Cured Ham • Hollandaise

Benny Bowl

Cornbread • Cured Pork Shoulder • Poached Egg • Chipotle Hollandaise

*One Chef Attendant optional.

BREAKFAST PROTEINS ^{GF} 13

Please select one:

Smoked Bacon ^{GF DF}

Farmer Sausage ^{GF}

Turkey Bacon ^{GF}

Turkey Jalapeño Sausage ^{GF}

Chicken Gouda Sausage ^{GF}

SCRAMBLED EGGS ^{GF VG} 15

Farm-Fresh Scrambled Eggs • Roasted Tomatoes • Garden Herbs

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BREAKFAST FAVORITES 18

French Toast ^{VG}

Warm Vermont Maple Syrup • Sweet Creamery Butter
Whipped Cream

Please select one:

Banana Bread
Lemon Poppy
Blueberry
Marble Swirl

Buttermilk Waffle ^{VG}

Strawberry Compote ^V • Sweet Creamery Whipped Butter ^{GF}

Warm Maple Syrup • Chocolate Sauce

Please select one:

Classic Buttermilk
Cinnamon Cocoa Nib
Peanut Butter
Maple Pecan ^{CN}
Liege

Pancakes ^{VG}

Maple and Prickly Pear Syrups ^V • Sweet Creamery Butter ^{GF}

Please select one:

Buttermilk
Chocolate Chip
Strawberry Pistachio ^{CN}
Blueberry

*One Chef Attendant required per 75 guests.

Available as an action station.

BREAKFAST SANDWICHES 15

Please select one:

Sausage

Egg • Cheddar • English Muffin

Bacon

Egg • Cheddar • English Muffin

Chorizo

Egg • Potato • Burrito • Salsa • Salsa Verde

+\$2 Soyriso

Breakfast Burrito ^{VG}

Egg • Pepper Jack • Pepper • Onion • Tortilla • Salsa ^V • Salsa
Salsa Verde

Ham

Egg • Swiss • Croissant

Southwest Chicken Sausage

Egg • Pepper Jack • Soft Roll • Aioli

STEEL-CUT OATMEAL ^V 12

Milk • Brown Sugar • Raisins • Cinnamon • Dried Fruit

Pecans ^{CN} • Honey ^{VG}

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PLATED BREAKFASTS

All pricing is per person. For groups less than 10 people, an \$12 menu surcharge per person will apply.

GOOD MORNING ARIZONA 50

Freshly Squeezed Orange Juice ^{V GF}

Organic Yogurt Parfait ^{V GF}
AZ Citrus • Pepita Granola

Southwest Frittata ^{GF VG}

Chicken Jalapeño Sausage ^{GF DF}

Rustic Potatoes ^{V DF}
with Herbs

Mexican Inspired Pastry Selection ^{VG CN}
Sweet Creamery Butter

Freshly Brewed Coffee & Select Teas

WEST COAST BISTRO 48

Freshly Squeezed Orange Juice ^{V GF}

Melon & Berry Parfait ^{GF VG}
Mint • Arizona Honey

California Spinach & Gruyère Quiche ^{VG}
Roasted Campari Tomato Jam • Petite Garden Salad • Herb Vinaigrette

Herb-Smashed Yukon Gold Potatoes ^{V DF}

Chef's Selection of Breakfast Pastries/Muffins ^{VG CN}
Sweet Creamery Butter

Freshly Brewed Coffee & Select Teas

THE CLASSICS 46

Freshly Squeezed Orange Juice ^{V GF}

Farm-Fresh Scrambled Eggs ^{GF VG}
Snipped Garden Herbs • Olive Oil Roasted Tomatoes

Signature Breakfast Potatoes ^{V DF}
Sweet Peppers • Onion

Choice of:

Applewood Smoked Bacon ^{GF DF}

Farmer's Sausage ^{GF DF}

Chef's Selection of Breakfast Pastries/Muffins ^{VG CN}
Sweet Creamery Butter

Freshly Brewed Coffee & Select Teas

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TO-GO BREAKFAST

All pricing is per person. Add bacon to any breakfast sandwich +\$3 per person.

BREAKFAST ON-THE-GO

One selection	\$38
Two selections	\$45

Please select your option:

Sausage
Egg · Cheddar on an English Muffin

Bacon
Egg · Cheddar on English Muffin

Breakfast Burrito ^{VG}
Egg · Pepper Jack with Salsa ^V · Peppers · Onions · Avocado Salsa ^V

Chorizo Burrito
Egg · Potato · Salsa · Salsa Verde
+\$2 Soyrito

Includes:

Whole Fruit

Granola Bar ^{VG CN}

Yogurt ^{GF}

Freshly-Brewed Coffee & Select Teas

^V Vegan ^{VG} Vegetarian ^{DF} Dairy-Free ^{GF} Gluten-Free ^{CN} Contains Nuts ^{CS} Contains Shellfish

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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

PLATED DESSERTS

BEVERAGES

WINE LIST

SPECIAL BREAKS

All pricing is per person. For groups less than 20 people, a \$8 menu surcharge per person will apply.
Specialty Break menus based on a 30-minute duration. For each additional 30 minutes, menu price increase of \$10 per person will apply.

LEMONADE STAND 28

Rosemary Agave • Strawberry Lime & Arnold Palmer Lemonades
Meyer Lemon Bar ^{VG}
Lemon Vanilla Shortbread ^{VG}
Lemon Poppy Bundt Cake ^{VG}
Freshly Brewed Coffee & Select Teas

ENERGY 32

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

BAKE SALE 28

Freshly Baked Cookies ^{VG}
 Chunky Chocolate
 Oatmeal Raisin
 Snickerdoodle

Fudge Brownies ^{VG}
Butterscotch Blondies ^{VG}
Assorted Whoopie Pies ^{VG}

Freshly Brewed Coffee & Select Teas

AFTER SCHOOL SPECIAL 29

Please select three:
Assorted Whole Fruits ^V ^{GF}
Individual Crudité ^V ^{GF} • Roasted Eggplant Labneh ^{VG} ^{GF}
Mini Grilled Cheeses ^{VG}
Buffalo Chicken Bites & Buttermilk Ranch
Peanut Butter & Jelly Cookie Sandwich ^{VG} ^{CN}

Freshly Brewed Coffee & Select Teas

SMOOTHIE BAR 32

Smoothies
 Tropical ^{VG} ^{GF}
 Very Berry ^{VG} ^{GF}
 Peanut Butter Chocolate Crumble ^{CN}

Fruit Skewers with Agave Yogurt Dipping Sauce ^{VG} ^{GF}

Raw Chocolate Protein Bar • Cranberry Almond Granola Bar ^{CN}

Freshly Brewed Coffee & Select Teas

CHOCOLATE BLACKOUT 29

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

ARIZONA TRAILS 32

Assorted Whole Seasonal Fruit
Build-Your-Own Trail Mix

 Granola ^{DF} ^{VG} ^{CN}
 Pumpkin Seeds ^V
 Dried Fruits ^V
 M&M's

 Roasted Almonds ^{CN}
 Cashews ^{CN}
 Pecans ^{CN}
 Toasted Shredded Coconut ^V

Beef Jerky
House-Made Muesli Bar ^V ^{CN}

Freshly Brewed Coffee & Select Teas

CARNIVAL TREATS 29

Please select three:
Cotton Candy ^V ^{GF} (Server Attendant fee: \$150)
Pretzel Bites ^{VG}
Mini Turkey Corn Dogs
 Dipping Sauces: Ketchup ^V • Yellow Mustard ^V • Cheese Sauce ^{VG}
Kettle Corn (Server Attendant fee: \$150)
Funnel Cake with Spiced Sugar ^{VG} • Powdered
Homemade Cracker Jacks ^{VG} ^{GF} ^{CN}

Freshly Brewed Coffee & Select Teas

NATURE'S FINEST 34

Fresh Juices ^V ^{GF}
 Watermelon Prickly Pear
 Beet Detox
 Carrot Ginger

Assorted Dried Fruit & Nuts ^{CN}
Strawberry & Honeydew with Chantilly Cream ^{VG} ^{GF}
Vegan Energy Bars

Freshly Brewed Coffee & Select Teas

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BREAKFAST BUFFETS

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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

PLATED DESSERTS

BEVERAGES

WINE LIST

SPECIAL BREAKS (Continued)

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.

SOUTH OF THE BORDER 42

Build-Your-Own Nachos
Beef Machaca & Chicken Verde GF DF

Accompaniments to include:

- Corn Tortilla Chips V GF
- Queso Sauce VG
- Guacamole V GF DF
- Pickled Chiles V
- Salsa Fresca V
- Black Beans V
- Fresh Jalapeño V
- Cotija Crema GF VG

Churros VG
Ibarra Chocolate Cake VG
Flan Shot GF VG
Chipotle Ganache Tart VG

Freshly-Brewed Coffee & Select Teas

KERNEL CART 22

Popcorn (Server Attendant fee: \$150)

Please select two:

- | | |
|--------------|-------------------|
| Natural V GF | Kettle Corn GF VG |
| Butter GF VG | Truffle Bacon Fat |

FLAVORING:

Please select three:

- | | |
|------------------------|---------------------------|
| Jalapeño Cheddar GF VG | Tajín V |
| Sea Salt V | Rosemary Dijon V |
| Parmesan Cheese GF | Truffle Bacon |
| BBQ Spice V | Buffalo Bleu Cheese GF VG |
| Southwest Spice V | |

V Vegan VG Vegetarian DF Dairy-Free GF Gluten-Free CN Contains Nuts CS Contains Shellfish

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BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

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LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHEES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

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RECEPTION DESSERTS

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PLATED DESSERTS



BEVERAGES

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BREAK ENHANCEMENTS

All pricing is per person. For each additional 30 minutes, menu price increase of \$10 per person will apply.

*For groups less than 20 people, a \$8 menu surcharge per person will apply. Break Enhancements are menus based on a 30-minute duration.

WARM SOFT PRETZELS* ^{VG}	12	ASSORTED WHOLE FRUIT ^V 	6
Yellow Mustard ^V • Beer Cheese ^{VG}		Pricing is per piece.	
Pricing is per pretzel.			
HUMMUS & PITA CHIPS* ^V	15	SLICED FRESH FRUIT* ^V 	14
Pricing is per person.		Pricing is per person.	
CHIPS, SALSA & GUACAMOLE* ^{V GF DF}	23	ASSORTED BAGELS ^{VG}	96
Pricing is per person.		Assorted Flavored Cream Cheeses ^{GF VG}	
DOMESTIC CHEESE PLATTER* ^{GF VG}	21	Pricing is per dozen.	
Pricing is per person.		ASSORTED FRESHLY BAKED MUFFINS ^{VG}	96
SIGNATURE MIXED NUTS ^{CN}	45	Pricing is per dozen.	
Pricing is per pound.		ASSORTED FRESHLY BAKED PASTRIES ^{VG}	96
BAR MIX & HARD PRETZELS	40	Pricing is per dozen.	
Pricing is per pound.		ASSORTED FRESHLY BAKED COOKIES ^{VG}	96
HOME-MADE GRANOLA BARS ^{VG CN}	96	Pricing is per dozen.	
Pricing is per dozen.		FUDGE BROWNIES & BLONDIES ^{VG}	96
		Pricing is per dozen.	
		WHOOPIE PIES ^{VG}	108
		Pricing is per dozen.	
		Vanilla	
		Chocolate	
		Red Velvet	
		BUILD-YOUR-OWN TRAIL MIX ^{VG CN}	21
		Pricing is per person.	
		CHOCOLATE-DIPPED STRAWBERRIES ^{GF VG}	96
		Pricing is per dozen.	
		FRESH DONUTS ^{VG}	10/pp
		Pricing is per person. Minimum of 6 dozen ordered.	

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BREAKFAST BUFFETS

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TO-GO BREAKFASTS

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LUNCHEON ENHANCEMENTS

BOXED LUNCHEES

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PLATED DESSERTS

BEVERAGES

WINE LIST

BREAK ENHANCEMENTS (Continued)

FRESHLY BREWED COFFEE & TEA	
Freshly Brewed Regular & Decaffeinated Coffee	
Selection Health & Wellness Teas	
GALLON	145
HALF GALLON	72
<i>One gallon serves approximately 20 cups.</i>	

MINERAL WATER	9
330 ML Glass Sparkling or	
330 ML Paperboard Still	
<i>Pricing is per bottle.</i>	

SOFT DRINKS	9
<i>Pricing is per can.</i>	

GATORADE	11
<i>Pricing is per can.</i>	

RED BULL	11
Regular & Sugar-free	
<i>Pricing is per can.</i>	

FRESHLY BREWED UNSWEETENED ICED TEA	115
<i>Pricing is per gallon.</i>	

FRESH LEMONADE OR PRICKLY PEAR LEMONADE	115
<i>Pricing is per gallon.</i>	

FRUIT-INFUSED WATER	72
<i>Pricing is per gallon.</i>	

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LUNCHEON ENHANCEMENTS

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PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

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 84

Cajun Red Bean Soup ^{GF}

Farm-Fresh Greens ^{V CN}

Rainbow Carrots · Grape Tomatoes · Radish · Candied Pecans ^{CN}
Buttermilk Dressing ^{GF VG}

Country Potato Salad ^{GF DF}

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

Deviled Egg Macaroni Salad ^{VG}

Green Onions · Dijon Aioli · Paprika

Sliced Watermelon ^{V GF}

Smoked Beef Brisket ^{GF DF}

BBQ Sauce ^{V GF} · Jalapeño Pineapple Coleslaw ^{VG GF} · Soft Rolls ^{VG}

[†]One Chef Attendant required per 150 guests.

Rotisserie-Style Chicken ^{GF DF}

Natural Jus · Caramelized Onions · Black Eyed Peas

Blackened Steelhead ^{GF}

Sweet Corn Tomato Salad · Ground Mustard Remoulade

Pimento Mac & Cheese Cobbler ^{VG}

Herb Crust

Jalapeño Cheddar Cornbread ^{VG}

& Flaky Buttermilk Biscuits ^{VG}

Sweet Creamery Butter

Cinnamon Roll Bread Pudding

Caramel Sauce

Bourbon Caramel Pecan Tart ^{VG CN}

Banana Pudding Shot ^{VG}

Freshly Brewed Coffee & Select Teas

LITTLE HAVANA 82

Cuban Black Bean Soup ^{V GF}

Shrimp Agua Chile Ceviche ^{GF DF CS}

Avocado · Tajín

Cuban Greens ^{V GF}

Baby Romaine · Marinated Garbanzo Beans · Tomatoes · Plantains
Sour Orange Vinaigrette

Pimento Potato Salad ^{VG GF}

Bermuda Onions · Black Olives · Spicy Mustard · Dill

Tomato & Black Bean Salad ^{V GF}

Cucumber · Corn · Charred Pineapple · Cumin · Orange Zest · Cilantro

Achiote Rubbed Cod

Key Lime Butter Sauce

Pollo Saltado ^{DF}

Tomatoes · Charred Onions · Peppers · Soy Jus

Smoked Pork Carnitas ^{DF GF}

Grilled Onions · Aji Amarillo BBQ

Black Beans & Arroz Amarillo ^{V GF}

Pan de Bono & Artisan Rolls ^{VG}

Sweet Creamery Butter

Guava Cheese Pastelitos ^{VG}

Dulce de Leche Cheesecake ^{VG}

Cinnamon Rice Pudding Parfait ^{GF VG}

Freshly Brewed Coffee & Select Teas

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BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

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HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

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LUNCHEON ENHANCEMENTS

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HORS D'OEUVRES

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HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

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 82

Potato & Leek Soup

Garlic Croutons ^{VG} • Bacon

Locally Farmed Greens Salad ^{V GF CN}

Arugula • Heirloom Radicchio • Fennel • Pistachio
Pickled Golden Raisins • Minus 8 Ver Jus

Charred Carrots Salad ^{VG CN}

Farro • Caramelized Shallots • Goat Cheese • Smoked Almonds
Spicy Orange Vinaigrette

Chilled Iceberg Salad ^{V GF}

Fresh Corn • Tomatoes • Herbs • Chive-Shallot Dressing ^V

Wild Honey, Pommery Mustard-Glazed

Chicken Breasts ^{DF GF}

Roasted Garlic Smoked Cheddar

Whipped Potatoes ^{GF VG}

Seasonal Vegetables ^V

Roasted Baby Beets • Charred Onions

Pesto-Rubbed Alaskan Wild Salmon ^{GF}

Artichokes • Marinated Olives • Toasted Garlic • Smoked Tomato Fondue

Pressed Short-Rib Grilled Cheese Sandwiches

Bel Paese • Butter-Brushed Sourdough Bread

Artisanal Rolls ^{VG}

Sweet Creamery Butter

Meyer Lemon Custard Tarts ^{VG}

Warm Stone Fruit Cobbler ^{VG}

Chocolate Pecan Tarts ^{VG CN}

Freshly Brewed Coffee & Select Teas

THE ULTIMATE DELI 75

Tomato Soup ^{VG}

Garlic and Cheese Croutons

Baby Greens Salad ^{GF VG}

Sweet Onions • Beefsteak Tomatoes • Crumbled Feta Cheese
Buttermilk Ranch Dressing • Cracked Dijon Vinaigrette ^{DF}

Lemon & Thyme Potato Salad ^{DF GF VG}

Baby Kale & Romaine Caesar ^{GF}

Fried Chickpeas, Caesar Dressing

Please select three:

Gourmet Hot Sandwiches

GRIDDLED OVERSIZED REUBEN Deli Rye

PHILLY CHEESE STEAK Onions • Provolone • Soft Roll

ITALIAN BEEF House-Made Giardinara • Provolone • Jus

PATTY MELT Seeded Rye

GRILLED VEGETABLE CHEESESTEAK ^{VG} Portobella Mushrooms
Peppers • Onions • Pepper Jack Fondue • Hoagie

BACON TURKEY MELT Pesto • Provolone • Grilled Onions
Green Chile Bread

BRIOCHE GRILLED CHEESE ^{VG} Havarti • Smoked Gouda
Provolone • Garlic Butter

Hand-Crafted Cold Sandwiches

GRINDER Artisan-Cured Meats • Herb Vinaigrette

Heirloom Tomatoes • Shaved Lettuce

BLT Bacon • Beefsteak Tomatoes • Avocado Aioli

Crisp Iceberg Lettuce • Sesame Hogie

ROASTED CHICKEN SALAD Grapes • Celery • Sprouts • Croissant

TURKEY CLUB Roasted Turkey • Bacon • Swiss Cheese • Lettuce

Ripe Tomato • Pesto Aioli • Brioche

PEPPERED ROAST BEEF Bacon Onion Jam • Blue Cheese
Horseradish Mayo • Rosemary Focaccia

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

TAVERN HAM WRAP

Bermuda Onion • Swiss Cheese • Arugula • Grain Mustard Wrap

Assorted Pickles ^V

House-Seasoned Kettle Chips ^V with Caramelized Onion Dip ^{GF VG}

Apple Crumble Bar ^{VG CN}

Carrot Cake ^{VG CN} with Cream Cheese Frosting

Soft-Baked Chocolate Tart ^{VG}

Freshly Brewed Coffee & Select Teas

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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

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HORS D'OEUVRES

COLD RECEPTION STATIONS

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RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

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 76

White Bean & Green Chicken Chili

Salads

COBB Chopped Iceberg • Hard Boiled Eggs • Cheddar Cheese
Tomatoes • Bacon • Marinated Black Beans • Red Wine Vinaigrette

ORZO PASTA Cucumber • Shaved Vegetables • Feta Cheese
Heirloom Tomatoes • Basil Dressing

GRILLED PINEAPPLE COLESLAW ^{VG} Poppyseed Dressing

Sides

French Fries ^{V GF} • Ketchup ^{GF DF}
Ranch Kettle Chips • BBQ Root Chips

Neapolitan Cheesecake ^{VG}

Coconut Cream Pies ^{VG}

Flourless Chocolate Cake ^{GF VG}

Freshly-Brewed Coffee & Select Teas

Burger Bar

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

Please select two:

BACON All-Beef Patty • Mushrooms • Onion Jam
Jalapeño Bacon • Swiss Cheese • Soft Bun

CLASSIC 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

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PLATED DESSERTS

BEVERAGES

WINE LIST

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 78

Green Chili Sweet Corn Tortilla Soup ^{DF}
Crispy Tortilla Strips

Crisp Red Romaine Leaf Salad ^{GF VG}
New Mexico Chili Croutons • Shaved Parmesan
Marinated Cherry Tomatoes • Traditional Dressing

Butter Lettuce BLT Salad ^{GF}
Black Bean • Corn • Pico De Gallo • Queso Fresco • Bacon
Marinated Tomatoes • Pickled Onions • Avocado Vinaigrette

Ensalada de Coditos ^{VG}
Elbow Pasta • Creamy Mayo Dressing • Vegetables

Guajillo Chile Chicken Enchiladas ^{GF}
Tinga Chicken • Oaxaca Cheese • Shredded Cabbage • Crema
Pico de Gallo

Carne Asada Street Tacos
Small Flour Tortillas • Chopped Onion and Cilantro • Avocado
Cotija • Fresh Lime Wedges • Salsa Moccjete • Pico de Gallo

Roasted Mahi Mahi
Tomatillo Pepita Sauce • Mango Salsa

Grilled Calabacitas ^{V GF}
Peppers • Onions

Cilantro Lime Rice ^{GF DF}

Cheddar & Green Chili Cornbread ^{VG}
Sweet Creamery Butter • Arizona Honey

Mini Caramel Flan ^{GF VG}

Tres Leches Shot ^{VG}

Mexican Chocolate Tart

Freshly-Brewed Coffee & Select Teas

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BREAKFAST BUFFETS

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PLATED BREAKFASTS

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WINE LIST

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 77

Roasted Tomato & Lentil Chili ^{GF VG}
Sour Cream ^{GF VG} · White Cheddar ^{GF VG}

Protein Bowl

SALAD BASES

Please select three:
(Additional Bases +8 per person)

COLD SELECTIONS

Baby Tuscan Kale ^{V GF}
Basil Pesto Barley ^{VG}
Roasted Garlic Hummus ^{V GF}
Little Gem ^{V GF}

HOT SELECTIONS

Braised Chickpeas ^{V GF}
Olive Oil Roasted
Tri-Color Quinoa ^{V GF}
Sweet Potato ^{V GF}
Rice & Lentil Pilaf ^{V GF}
Yakisoba Noodles ^{VG}

PROTEINS

Please select three:

Roasted Chicken Breast ^{GF}
Charred Tofu ^{V GF}
Diced Flank Steak ^{GF}
Chicken Shawarma Meatballs
Falafel ^{V GF}
Herb Marinated Salmon ^{GF}
Lemongrass Shrimp ^{GF CS}

TOPPINGS

Scallions ^{V GF}
Shredded Carrots ^{V GF}
Sprouts ^{V GF}
Dried Corn ^{V GF}
Heirloom Cherry Tomatoes ^{V GF}
Cucumber ^{V GF}
Pico de Gallo ^{V GF}
Golden Raisins ^{V GF}
Black Beans ^{V GF}
Almonds ^{CN}
Feta

DRESSINGS

White Balsamic ^{V GF}
Sesame Ginger ^{V GF}
Avocado Green Goddess ^{GF VG}
Tajín Vinaigrette ^{GF}

Green Tea Custard Tart ^{VG}

Mango Passion Mousse Cake ^{VG}

Summer Berry Sour Cream Mousse Shot ^{GF VG}

Freshly-Brewed Coffee & Select Teas

^V Vegan ^{VG} Vegetarian ^{DF} Dairy-Free ^{GF} Gluten-Free ^{CN} Contains Nuts ^{CS} Contains Shellfish

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Please inquire about sustainable or organic menu alternatives. A taxable 27% service charge and 8.05% sales tax will be applied to all food and beverage prices.
Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 75 guests, unless otherwise indicated. Full guest count guarantee required.





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

PLATED DESSERTS

BEVERAGES

WINE LIST

LUNCHEON ENHANCEMENTS

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

INDIVIDUAL POT PIES 16

Please select two:

Traditional

Chicken • Peas • Carrots • Onions

Seafood ^{CS}

Lobster • Crab • Shrimp

Vegetarian ^{VG}

Seasonal Vegetables

Shepherd's Style

Beef • Potatoes • Corn • Carrots • Peas

Southwestern

Green Chili Pork • Onion • Cilantro

Chorizo

Potato • Corn • Vegetables

ALTERNATIVE SOUP SELECTION 12

Please select one:

White Bean & Roasted Tomato ^{DF GF VG} with Sage Pesto

Chicken Tortilla, Roasted Tomato ^{GF} with Tortilla Strips

Roasted Corn ^{GF VG} with Cilantro Crème

Creamy Foraged Mushroom ^{VG} with Sherry

Tomato Bisque ^{GF VG}

Shrimp & Bacon Corn Chowder ^{CS}

Leek & Potato Soup ^{Garlic Croutons VG} • Bacon

VEGAN ENTRÉES 18

Please select one:

Eggplant Moussaka ^{V CN}

Green Lentil • Chunky Arrabiatta • Vegan Béchamel

Whipped Potatoes • Cashew Cheese

Vegan Ropa Vieja ^{GF V}

Tempeh • Olives • Peppers • Garbanzo Beans • Crushed Tomatoes

Capers • Lime

Chili Negro Enchiladas ^{GF V}

Black Beans • Corn and Mushroom • "Cheese" • Tortillas

Guacamole • Salsa Verde • Pico de Gallo

HAND-MADE MALTS & MILKSHAKES* 15

Classic Chocolate • Strawberry • Vanilla ^{GF VG}

*One Chef Attendant required per 75 guests.

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- HORS D'OEUVRES
- COLD RECEPTION STATIONS
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- BEVERAGES
- WINE LIST

BOXED LUNCHES

All pricing is per person.

LUNCH ON-THE-GO

Two selections \$58
Three selections \$65

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 • Sourdough

ROASTED CHICKEN

Pesto • Provolone • Beefsteak Tomato • Arugula • Focaccia

CAPRESE SANDWICH VG

Fresh Mozzarella • Beefsteak Tomatoes • Basil Pesto VG
Balsamic • Focaccia

ITALIAN VEGETARIAN SANDWICH VG

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

Wraps

GRILLED PORTOBELLO VG

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

CHICKEN SALAD

Shaved Vegetables • Butter Lettuce • Pesto Aioli • Quinoa
Spinach Tortilla GF

SHAWARMA CHICKEN DF

Romaine Lettuce • Shaved Onions • Beefsteak Tomato
Roasted Garlic Lemon Aioli • Sun-Dried Tomato Wrap

Salads

GREEK SALAD GF

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

SUPERFOOD VG GF

Rustic Greens • Kale • Roasted Broccoli • Sweet Potato
Tear Drop Tomato • Feta • Pomegranate Vinaigrette

SOUTHWEST COBB SALAD VG GF

Baby Greens • Roasted Corn • Black Beans • Heirloom Tomatoes
Chopped Egg • Green Onion • Chipotle Ranch

CHICKEN CAESAR SALAD

Chopped Romaine • Marinated Tomatoes • Garlic Croutons
Shaved Parmesan Cheese • Traditional Dressing

V Vegan VG Vegetarian DF Dairy-Free GF Gluten-Free CN Contains Nuts CS Contains Shellfish

Sides

Please select one side:

Pommery Mustard Fingerling Potato Salad GF VG

Cous Cous DF VG

Tabbouleh • Cucumber • Sun-Dried Tomatoes • Onion

Pasta Salad DF VG

Scallions • Corn • Red Peppers • Black Beans • Tomatoes • Cilantro

Quinoa GF VG

Black Beans • Corn • Tomato • Feta • Avocado Vinaigrette

Includes:

Whole Fruit Potato Chips

Giant Chocolate Chip Cookie

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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

PLATED DESSERTS

BEVERAGES

WINE LIST

PLATED LUNCHEON

All pricing is per person. For groups less than 20 people, a \$10 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** GF VG Sage Pesto
- TOMATO TORTILLA** DF GF VG Fresh Avocado • Tortilla Strips
- MELON GAZPACHO** V DF GF Hearts of Palm • Herbs
- ROASTED CORN** GF New Mexico Chili Cream
- CREAMY FORAGED MUSHROOM** Sherry
- CELERY ROOT & APPLE** DF GF

Salads

- BABY ROMAINE** VG Romaine Spears • Olive Oil-Cured Tomato • Croutons
Shaved Parmesan • Caesar Dressing
- CONFIT TOMATOES** VG Burrata • Cucumber • Caramelized Stone Fruit • Calabrian Chili
Country Sourdough
- MIXED ORGANIC GREENS** V DF GF Frisée • Cucumbers • Heirloom Tomatoes • Rainbow Carrots
Farm-Fresh Herb Vinaigrette
- BABY BEETS & TINY GREENS** GF CN Smokey Blue • Strawberries • Candied Nut
Champagne Chive Vinaigrette
- MEDITERRANEAN GREENS** GF VG Cucumber • Tomatoes • Olives • Barrel-Aged Feta
White Balsamic Dressing
- WATERMELON FETA** V Sesame Crunch • Cucumber • Basil • Avocado Vinaigrette
- ROASTED BABY HEIRLOOM CARROTS** GF VG Petit Greens • Local Chèvre • Almond Maple Vinaigrette

Entrées

- CHIPOTLE MARINATED CHICKEN** GF Wild Rice • Cilantro Lime Citronette
- JIDORI CHICKEN BREAST** GF Tamarind Rice • Baby Vegetables • Makhani Sauce

- SEARED PACIFIC SALMON** GF Asparagus Fricassée • Pee Wee Potatoes • Charred Leeks
Lemon Butter Sauce 74
- ROASTED RED SNAPPER** DF GF Belgium Lentils • Confit Fennel • Asparagus
Spicy Piquillo Emulsion • Grilled Lemon Citronette 78
- PAN-SEARED HALIBUT** DF GF Fregola • Blistered Tomatoes • Seasonal Squash • Spanish Chorizo
Puttanesca Sauce 78
- BRAISED BEEF SHORT RIBS** Soft Polenta • Asparagus and Tomato Salad • Natural Jus 80
- PEPPER-CRUSTED FLAT IRON STEAK** DF CN Roasted Mushrooms and Asparagus • Romesco • Shallot Jam 80
- NY STRIP STEAK** GF Smoked Mashed Potatoes • Chimichurri • Roasted Vegetables 80
- SHORT-RIB RAGU** Gnocchi • Peas • Onions 70
- VEGETABLE ENCHILADAS** V GF Mushroom and Spinach Enchilada • Salsa Verde • Baby Squash
Charred Corn • Black Bean Pico 65
- SWEET POTATO RISOTTO** GF VG Charred Romanesco Broccoli • Mushrooms • Aged Parmesan 65
- TOASTED GARLIC PAPPARDELLE** VG Artichokes • Chard Calabria Chiles • Citrus 65

Desserts

- TAKE FIVE BAR** VG CN Flourless Chocolate Cake • Pretzel Peanut Butter Crunch
Bittersweet Chocolate Mousse
- LEMON CHEESECAKE PILLOW** VG Basil-Scented Lemon Curd • Vanilla Bean Cheesecake
Strawberry Compote
- TRIPLE CHOCOLATE** VG White Chocolate Crèmeux • Milk Chocolate Bavarian
Dark Chocolate Ganache
- HAZELNUT TART** VG CN Hazelnut Custard • Chocolate Ganache • Soft Vanilla Caramel
- STRAWBERRIES & CREAM** VG Yuzu Curd Center • Rolled Oat Sponge Cake
Strawberry Mousse

V Vegan VG Vegetarian DF Dairy-Free GF Gluten-Free CN Contains Nuts CS Contains Shellfish
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- COLD BREAKFAST ENHANCEMENTS
- HOT BREAKFAST ENHANCEMENTS
- PLATED BREAKFASTS
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- SPECIALTY BREAKS
- BREAK ENHANCEMENTS
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- LUNCHEON ENHANCEMENTS
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- HORS D'OEUVRES
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- PLATED DINNERS
- PLATED DESSERTS
- BEVERAGES
- WINE LIST

HORS D'OEUVRES

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

VEGETARIAN HORS D'OEUVRES

- Hot
- VEGETARIAN SPRING ROLLS ^{DF VG} Dragon Sauce 120
 - PHYLLO-WRAPPED SPINACH & FETA PURSE ^{VG} 120
 - CAULIFLOWER “WINGS” ^{VG} Creamy Buffalo Sauce 120
 - HARISSA CHICKPEA FRITTER ^{V GF} Avocado Chutney 120
 - CRISPY GOAT CHEESE ^{VG} Romesco · Saba 120
 - BLACK BEAN EMPANADA ^{VG} Chimichurri 120

- Cold
- BAKED MINI POTATOES ^{GF} Chive Crème Fraîche · Bacon 120
 - BEET & GOAT CHEESE MACARON ^{VG CN} Pistachio 120
 - SUN-DRIED TOMATO & CREAM CHEESE CORONET ^{VG} 120
 - STREET CORN TOAST ^{VG} Cilantro · Fresno 120
 - CANTALOUPE GAZPACHO SHOOTER ^{V GF} 120

SEAFOOD HORS D'OEUVRES

- Hot
- DUNGENESS CRAB CAKES ^{DF CS} Lemon · Chive Aioli 144
 - CRISP CALAMARI Sweet and Sour Dusted 144
 - SHRIMP CORN DOG ^{CS} Old Bay Tartar 144
 - LOBSTER MAC-N-CHEESE FRITTER ^{CS} 144

- Cold
- TUNA TATAKI Wasabi · Black Garlic Shoyu · Masago 144
 - SMOKED SALMON TART Caviar · Egg 144
 - MEXICAN SHRIMP COCKTAIL ^{DF CS} 144
 - ANGRY TUNA CONE Avocado · Togarashi · Cilantro 144
 - SALMON POKE Avocado · Ryu · Dark Soy 144
 - HAMACHI ^{DF GF} Radish · Apple · Yuzu 144
 - LEMONGRASS SHRIMP TACO ^{CS} Sriracha Aioli 144

SAVORY HORS D'OEUVRES

- Hot
- 5 SPICE PORK BELLY KATSU ^{DF} Cracked Pepper Sauce 132
 - SHORT RIB ^{GF} Black Beans · Jalapeño Glaze · Cotija 132
 - MINI-BEEF EMPANADAS Chimichurri 132
 - REUBEN SPRING ROLLS Beer Mustard 132
 - KOREAN-STYLE FRIED CHICKEN NUGGET ^{DF} Cucumber Kimchi 132
 - MINI CHEDDAR JALAPEÑO CORNDOG Chipotle Ketchup 132
 - DUCK CONFIT CROQUETTE Truffle Aioli 132
 - QUESO FUNDIDO CHORIZO MAC FRITTER 132

- Cold
- SEARED-BEEF TENDERLOIN CROSTINI 132
 - Crostini · Gorgonzola · Pickled Mustard Seed
 - MELON & SOPPRESSATA ^{GF DF} 132
 - MANCHEGO & MEMBRILLO ^{GF} Spanish Chorizo 132
 - DEVILED EGG ^{DF} Smoked Bacon · Chive 132
 - BLACK PEPPER GOAT CHEESE FIG PROSCIUTTO CONES 132
 - WATERMELON LOLLIPOP ^{VG} 132
 - Pepita Lime Crunch · Whipped Goat Cheese
 - EVERYTHING GOUGERE 132
 - Smoked Salmon Cream Cheese · Dill · Hot Honey
 - CURRY CHICKEN SALAD Za'atar Pita 132
 - BUFFALO CHICKEN SALAD Phyllo 132

V Vegan VG Vegetarian DF Dairy-Free GF Gluten-Free CN Contains Nuts CS Contains Shellfish

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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 LUNCHEES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

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. [†]Chef attendant required where indicated.

CHARCUTERIE

Cured Salami • Sopressata • Capicola • Prosciutto • Dried Sausage
Cured & Brined Olives • Peppers • Fruit Preserves [✓]
Selection of Crusty Bread • English Crackers

MEZZE [✓]

Traditional Hummus [✓] GF • Feta Dip ^{GF} • Eggplant Labneh ^{GF}
Brined Olives [✓] GF • Grilled Vegetables [✓] GF • Toasted Pita Chips ^{DF} VG

FARMER'S MARKET CHEESES

Domestic & International Cheeses ^{GF} VG • Dried Fruits [✓] • Grapes [✓]
Salted & Candied Nuts ^{DF} GF ^{CN} • Freshly-Baked Artisan Breads
& Crackers ^{VG}

MARKET FRESH CRUDITÉS [✓]

Assorted Baby Vegetables [✓] GF • Peppered Ranch ^{GF} VG
Roasted Garlic Hummus [✓] GF

CHILLED SHELLFISH DISPLAY ^{DF} GF ^{CS}

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

Poached Colossal Shrimp Cocktail 144
Coastal Oyster Selection [†]5 dozen minimum 108
Alaskan King Crab Legs 156
Little Neck Clams 84
Maine Lobster Medallions 156

BYO WEDGE SALAD

Little Gems & Baby Iceberg

TOPPINGS

Tomatoes	Cranberries	Chicken
Red Onion	Blue Cheese	Shrimp
Carrot	Cheddar	Bacon
Corn	Egg	Croutons
Black Beans	Candied Walnuts	
Avocado	Pepitas	

DRESSINGS

Buttermilk Herb ^{GF} VG	White Balsamic [✓] GF
Green Goddess ^{DF} VG	Spicy Mustard Vinaigrette [✓] GF

CURED MEATS & MOZZARELLA

Freshly Sliced Prosciutto & Cured Meats

Burrata ^{GF}	Pickled Vegetables [✓]
Sliced Mozzarella ^{GF}	Fruit Spread [✓]
Ciliegine ^{GF}	Balsamic Vinegar [✓]
Artisan Baked Breads ^{VG}	Evoos [✓]
Marinated Olives [✓]	

BYO GUACAMOLE STATION

Lime Crushed Avocado [✓] GF	Pomegranate [✓] GF
Pico de Gallo [✓] GF	Cotija ^{GF} VG
Jalapeños [✓] GF	Bacon ^{GF}
Chicharrones ^{GF}	Tortilla Chips [✓] GF
Puffed Corn [✓] GF	

[✓] Vegan ^{VG} Vegetarian ^{DF} Dairy-Free ^{GF} Gluten-Free ^{CN} Contains Nuts ^{CS} Contains Shellfish

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SUSHI BAR

Serving size 4 pieces per person. \$6 per additional piece. [†]Chef attendant required per 150 guests for action station.

Accompaniments Include:

Soy Sauce [✓] • Wasabi [✓] • Pickled Ginger [✓] • Chopsticks

TIER 1

ASSORTED SUSHI ROLLS 50
Nigiri Sushi • Tuna • Salmon • Whitefish • Ebi Shrimp • Tako

TIER 2

ASSORTED SUSHI ROLLS 60
Nigiri Sushi • Tuna • Salmon • Whitefish • Ebi Shrimp
Tako Sashimi (Fresh from the Market)
STEAMED EDAMAME [✓] with Sea Salt

TIER 3

ASSORTED CLASSIC & SPECIALTY SUSHI ROLLS 70
Nigiri Sushi • Tuna • Salmon • Whitefish • Ebi Shrimp
Tako Sashimi (Fresh from the Market)
STEAMED EDAMAME with Sea Salt
SQUID SALAD | SEAWEED SALAD [✓]

ENHANCEMENTS BELOW MAY BE ADDED TO ANY TIER ABOVE:

Ceviche^{*} 16/ea

AHI TUNA ^{DF} GF Scallion • Cucumber • Sesame • Nori

OCTOPUS Charred Pineapple • Parsley • Lemon • Roasted Peppers

SEABASS BEET AGUACHILE ^{GF} ^{DF} ^{CS} Cucumber • Red Onion
Cilantro • Serrano

SHRIMP AGUA CHILE ^{GF} ^{DF} ^{CS} Red Onion • Sliced Cucumber
Cilantro • Lime • Jalapeño

Poke^{*}

TUNA POKE BOWL ^{DF} 16
Nori • Scallions • Marinated Onions • Cucumber • Sesame
Chili • Sushi Rice

SALMON POKE BOWL ^{DF} 16
Namasu • Nori • Spicy Mayo • Lomi Tomatoes • Crispy Shallots
Sushi Rice • Edamame

KIMCHI BABY SHRIMP POKE BOWL ^{DF} ^{CS} 16
Cucumber • Samjang Vinaigrette • Rainbow Carrots • Wakame
Sushi Rice



BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

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HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

HOT RECEPTION STATIONS

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CARVED RIBEYE*

Natural Jus • Creamy Horseradish ^{GF} ^{VG} • Pullman Rolls ^{VG}
[†]One Chef Attendant required.

PROSCIUTTO WRAPPED PORK LOIN ^{GF} ²⁸

Fennel Lemon Salad • Fig Mustard
[†]One Chef Attendant required.

CHURASSCO GRILL*

Marinated Cuts of Chargrilled Beef • Pork • Sausage • Chimichurri
Crisp Yucca Fries ^V ^{DF} ^{GF}
Grill available for outdoor events only. [†]One Chef Attendant required.

SALT-CRUSTED SEASONAL FISH* ^{GF} ^{DF}

Baked Whole Seasonal Fish • Cress • Shaved Radish • Fennel
[†]One Chef Attendant required.

ACHIOTE GLAZED SALMON ^{GF} ^{DF}

Mesquite Smoked • Pomegranate Radish Slaw
[†]One Chef Attendant required.

CRACKED PEPPER FRIED CHICKEN

Mini Cheddar Biscuits • White Lightning Coleslaw
Bread & Butter Pickles • Hot Honey

WHOLE ROTISSERIE CHICKEN* ^{GF} ^{DF}

Buttermilk Biscuits ^{VG} • Sweet Butter • Brown Gravy
[†]One Chef Attendant required.

SMOKEHOUSE MEATS*

Smoked Meats • House-Made Sauces • Texas Toast ^{VG}

Please select two:

Brisket ^{GF}
Pulled Pork ^{GF}
Bone-in Chicken ^{GF}
Jalapeño Cheddar Sausage ^{GF}
Linguica Sausage ^{GF}
Turkey Breast ^{GF}
Picanha Sirloin ^{GF}

Please select three:

BBQ ^V ^{GF}
Carolina Gold Mustard ^V ^{GF}
Tangy Vinegar ^V ^{GF}
Chimichurri ^V ^{GF}
Spicy BBQ ^V ^{GF}

Enhancement: Tomahawk Steak +\$18 per person.
[†]One Chef Attendant required.

TRADITIONAL PAELLA* ^{DF} ^{GF} ^{CS}

Tender Chicken • Chistorra • Shrimp • Mussels • Scallops
Piquillo Peppers • Valencia Rice in Saffron Broth
[†]One Chef Attendant required.

POTATO BAR ^{GF}

CRUSHED GARLIC YUKON POTATOES

SAUCES: Gruyère • Truffle Mushroom Gravy
TOPPINGS: Applewood Smoked Bacon • Country Ham
Caramelized Onions • Cheddar • Pepper Jack • Scallions
Sour Cream • Fine Herbs • Roasted Broccoli

TOSTADA STATION

[†]One Chef Attendant required per selection.
Select Two \$32 | Select Three \$45

TINGA CHICKEN ^{DF} Corn Tortilla • Frijoles Negros • Mango Pico
Guajillo Aioli • Lime

CARNITAS Corn Tortillas • Crushed Avocado • Cabbage

Pickled Onion • Tomatillo Crema • Cilantro

MACHACA Corn Tortillas • Refried Beans • Pico de Gallo • Radish

Jalapeño • Salsa Roja • Queso Fresco

HAMACHI ^{DF} Corn Tortillas • Avocado • Yuzu Ponzu • Salsa Macha

Furikake Aioli • Serrano • Cilantro

AHI TUNA ^{DF} Wonton Chips • Avocado Mousse • Scallion

Sriracha Aioli • Tobiko • Togarashi

ADOBO-SPICED TURKEY BREAST* ²³

Cranberry-Orange Chutney ^{VG} • Jalapeño-Bacon Corn Muffins ^{VG}

Sage Gravy [†]One Chef Attendant required.

SICILIAN PASTA* ³⁸

^{††}Chef Attendant optional. Please select two:

CAVATELLI ^{CS} Lobster • Roasted Fennel • Tomatoes • Crab Sugo

VEGAN MAC ^V Melted Kale • Garlic Crumb

TORTELLINI ^{VG} Sweet Corn • Truffle Bechamel • Pea Tendrills

GNOCCHI Sage • Cured Ham • Brown Butter Cream • Lemon

ORECCHIETTE Spicy Italian Sausage • Pesto Cream

Sun-dried Tomato • Spinach

RIGATONI VODKA ^{VG} Pecorino • Torn Basil

RISOTTO* ³²

[†]One Chef Attendant required. Please select two:

ASPARAGUS ^{GF} ^{VG} Wild Mushroom • Pecorino Romano • Black Truffle

BUTTERNUT SQUASH ^{GF} ^{VG} Parmesan • Thyme

SMOKED BACON ^{GF} Roasted Tomato • Local Goat Cheese

ROASTED BEET & LEEK ^{GF} ^{VG}

CRAB ^{GF} ^{CS} Sweet Corn • Tarragon • Lemon

FRUTTI DI MARE ^{GF} ^{CS} Shrimp • Mussels • Parsley • Saffron • Lemon

ULTIMATE MAC & CHEESE BAR* ³²

PASTAS: Elbow Macaroni • Orecchiette

CHEESES: Sharp Cheddar • Truffle Gruyère ^{VG} • Fontina Chèvre

TOPPINGS: Applewood Smoked Bacon • Country Ham • Peas

Caramelized Onions • Roasted Peppers • Wild Mushrooms ^V

Broccoli Florets ^V • Parmesan • Herb-Toasted Breadcrumbs

ELOTE STATION ²¹

Chile • Aioli • Cilantro Lime Queso Fresco ^{GF} ^{VG} • Lime • Crema ^{GF} ^{VG}

^{††}Chef Attendant optional.

POUTINE BAR ²⁴

BASES: Steak Fries • Tater Tots

TOPPINGS: Chopped Brisket • Cheese Curds • Caramelized Onions

Scallions • Jalapeños • Wild Mushrooms • Shredded Cheddar

Blue Cheese • Rosemary Gravy

^V Vegan ^{VG} Vegetarian ^{DF} Dairy-Free ^{GF} Gluten-Free ^{CN} Contains Nuts ^{CS} Contains Shellfish

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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
- PLATED DESSERTS
- BEVERAGES
- WINE LIST

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 \$35
Three Selections \$50

Serving size is 1 pieces of each option, per person.

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

**Chef Attendant optional.

Please select:

THE CLASSIC Ground Rib Eye · Marinated Tomato · Secret Sauce
American Cheese

HAWAIIAN CHICKEN Teriyaki Marinated Chicken
Roasted Pineapple Slaw · Kimchi Aioli

TRUFFLE MELT Ground Waygu · Caramelized Onions and Cabbage
Havarti · Truffle Aioli

JALAPEÑO POPPER Shredded Rotisserie Chicken
Jalapeño Cream Cheese · Pickled Onions · Bacon Crisps

SALMON BLT Marinated Tomato · Arugula · Shaved Onion
Brown Sugar Bacon · Sriracha Aioli

HOT CHICKEN Sweet Heat Dusted Chicken · Pickles · Aioli
Soft Roll

SMOKED PORK Smoked Pork · Carolina Gold BBQ
Jalapeño Bacon · Slaw

IMPOSSIBLE SHAWARMA SLIDER Tzatziki · Cucumber
Onion · Feta

BLACK BEAN BURGER ^{VG} Chipotle Aioli · Brussel Slaw

FLATBREADS

32

Please select two:

IMPORTED MEATS Salami · Pepperoni · Capicola · Pepperoncini

MARGARITA ^{VG} Fresh Tomato · Basil · Mozzarella

BUFFALO CHICKEN Alfredo-Ranch Sauce · Blue Cheese Crumbles
Buffalo Drizzle

SPINACH ARTICHOKE ^{VG} Sun-Dried Tomatoes · Parmesan Cream

TANDOORI CHICKEN Peppers · Onions · Cilantro
Masala Sauce · Yogurt

TRUFFLE SAUSAGE Spicy Italian Sausage · Kale · Truffle Fondue
Red Onion

FRITES & TREATS BAR*

32

FRITES ^{V GF}

Please select two:

Sweet Potato Tots ^V
Traditional Straight Cut ^V
Wedge-Cut Russet ^V
Curly Fries ^V

Waffle Fries ^V
Tater Tots ^V
Thick-Cut Idaho Chips ^V

CHEESES & MEATS ^{GF}

Please select three:

Crispy Pork Belly Lardons
Shredded Short Rib
Buffalo Chicken
Pulled Pork
Carne Asada
Popcorn Chicken

Shredded Tillamook Cheddar
Parmesan
Herb Goat Cheese Crumbles

DIPS & SAUCES

Please select three:

Smokey Blue Cheese Fondue ^{VG}
Onion-Chive
Crème Fraiche ^{GF VG}
Queso Sauce ^{VG}

Avocado Salsa ^{V GF}
Brown Gravy ^{DF}
Vegetarian Chili ^{GF VG}

ADDITIONAL SELECTIONS +8 PER PERSON

STREET TACOS

42

Barbacoa ^{GF DF} · Pork Carnitas ^{GF DF} · Chicken Tinga ^{GF DF}

Mini Corn ^{GF VG} & Flour Tortillas ^{VG}

Accompaniments include: Diced Onion · Cilantro · Limes
Salsa Fresca ^V · Pico de Gallo ^V · Salsa Verde ^V
Shredded Cabbage ^V · Grilled Serranos ^V · Cotija Cheese ^{GF VG}

SIZZLIN' FAJITAS*

40

Marinated Chicken ^{DF GF} · Tender Sirloin Beef Strips ^{DF GF}
Grilled Pepper · Onions · Trio of Signature Salsas · Fresh Guacamole
Mexican Crema · Fresh Lime · House-Made Flour Tortillas

SALSAS: Charred Tomatillo · Salsa Fresca · Pico de Gallo

Grill available for outdoor events only.

**Chef Attendant optional.

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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 LUNCHEES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

RECEPTION DESSERTS

For groups less than 20 people, a \$15 menu surcharge per person will apply.
¹Chef attendant required where indicated.

SUNDAE STATION*

Pricing is per person. Minimum 25 people.
¹One Chef Attendant required per 75 guests.

ICE CREAM FLAVORS

Please select two:

- | | |
|--------------------------------------|---------------------------------|
| Vanilla Bean Ice Cream ^{GF} | Dulce de Leche ^{GF} |
| Chocolate Ice Cream ^{GF} | Mango Sorbet ^{DF} |
| Strawberry Ice Cream ^{GF} | Raspberry Sorbet ^{DF} |
| Cookie Dough Ice Cream | Strawberry Sorbet ^{DF} |

SAUCES

Please select two:

- | | |
|---|---|
| Dulce de Leche | Chocolate Fudge ^{GF} ^{VG} |
| Salty Caramel ^{GF} ^{VG} | Raspberry ^V |
| Butterscotch | |

TOPPINGS

Please select five:

- | | |
|---|--|
| Dark Chocolate Shavings ^V | Whipped Cream ^{GF} ^{VG} |
| Macerated Berries ^V | Heath® Toffee Crumbles ^{VG} |
| Toasted Coconut ^V | Peanut Butter Cup Chunks ^{VG} ^{CN} |
| Candied Pecans ^V ^{CN} | Roasted Peanuts ^{CN} |
| Crushed Oreos™ ^V ^{DF} | Rainbow Sprinkles ^V |

ADDITIONAL SELECTIONS +4 PER PERSON

SHOTS & SWEETS

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

Please select four:

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

23 BUILD-YOUR-OWN ICE CREAM SANDWICHES*

Pricing is per person. Minimum 25 people.
¹One Chef Attendant required per 75 guests.

COOKIE FLAVORS

Please select three:

- | | |
|---|-----------------------------|
| Chocolate Chip ^{VG} | Snickerdoodle ^{VG} |
| White Chocolate Macadamia ^{VG} ^{CN} | Oatmeal ^{VG} |
| Peanut Butter ^{VG} ^{CN} | |

ICE CREAM FLAVORS

Please select two:

- | | |
|-----------|----------------|
| Vanilla | Strawberry |
| Chocolate | Dulce de Leche |

TOPPINGS

Please select four:

- | | |
|--|--|
| Mini Chocolate Chips ^{GF} ^{VG} | Chopped Reeses® |
| Heath® Toffee Crumbles ^{VG} | Peanut Butter Cups ^{VG} ^{CN} |
| White Chocolate Chips | Rainbow Sprinkles |
| Crushed Oreos™ ^V ^{DF} | |

ADDITIONAL SELECTIONS +2 PER PERSON

BUILD-YOUR-OWN S'MORES STATION*

Fire pit rental is not included.

- | | |
|---|---|
| Traditional Graham Crackers ^{VG} | Reese's® Peanut Butter Cups ^{VG} ^{CN} |
| Hershey's® Chocolate Bars ^{VG} | Jet-Puffed® Marshmallows ^{GF} |

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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 170

Minestrone ^{DF VG}
Seasonal Vegetables • Petite Pasta • Oregano

Marinated Farmer's Tomatoes ^{V DF GF}
Heirloom & Beef Steak Tomatoes • Sweet Melon • Evoo • Balsamic • Basil Leaves

Marinated Artichoke Salad ^{GF}
Baby Romaine • Red Onion • Cured Olives • Salami • Pepperoncini • Roasted Garlic Vinaigrette

Charred Cauliflower & Broccoli Salad ^{GF VG CN}
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 ^{DF GF}
Fennel • Blistered Peppers • Piquillo Sauce

Roasted Organic Chicken Breast ^{DF GF}
Creamy Cannelini Bean Fricassée • Gremolata • Marinated Tomatoes

Roasted Heirloom Carrots & Root Vegetables ^{V DF GF}
Golden Raisins • Tomatoes • Country Olives

Asparagus ^{DF GF}
Crispy Prosciutto • Balsamic

Crushed Fingerling Potatoes ^{V DF GF}
Citrus • Garlic

Tiramisu ^{VG}
Mascarpone Fig Tart ^{VG}
Strawberry Zabaglione ^{GF VG}

Freshly Brewed Coffee & Select Teas

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LUNCHEON ENHANCEMENTS

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• DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

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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* 180

Charred Poblano & Sweet Corn Soup ^{GF VG}

Cilantro Pesto ^{V DF GF} • Freeze-Dried Corn ^{V DF GF}

Baby Whole Leaf Lechuga Salad ^{VG CN}

Marinated Hearts of Palm • Toasted Pepitas • Cherry Tomatoes • Avocado Cilantro-Lime Dressing ^{V DF GF}

Compressed Watermelon Salad ^{DG GF VG}

Watermelon • Cantaloupe • Cucumber • Mint & Aji Amarillo Vinaigrette

Latin Chopped Salad ^{DF GF VG}

Red Beans • Cucumber • Corn • Cherry Tomatoes • Diced Red Bell Pepper • Red Onion • Black Olives • Cotija • Oregano Vinaigrette

Fresh Ceviche

Please select two:

SHRIMP ^{DF GF CS} Celery • Clamato • Pico de Gallo • Avocado

AHI ^{DF} Scallions • Citrus • Cucumber • Sesame Seed

SCALLOP & GRILLED OCTOPUS ^{DF GF CS} Agua Chile • Serrano • Watermelon Radish • Cucumber • Red Onion

SNAPPER ^{DF GF} Coconut Leche de Tigre • Ginger Yellow Pepper • Charred Pineapple

Charred Achiote Chicken Breast ^{DF GF}

Pineapple Pico de Gallo

Carved Picanha* ^{DF GF}

Garlic Marinated Sirloin Cap • Blistered Peppers • Grilled Onions

[†]Chef Attendant required.

Smashed Black Beans & Tostones ^{V DF GF}

Vegetable Paella ^{V DF GF}

Valencia Rice • Saffron • Mushrooms • Peas • Bell Peppers

Roasted Chayote & Seasonal Squash ^{V DF GF}

Chile Dusted Broccolini ^{V DF GF}

Baby Tomatoes • Garlic

Ibarra Cheesecake Shot ^{VG}

Alfajores ^{VG}

Guava Empanadas ^{VG}

Freshly Brewed Coffee & Select Teas

^V Vegan ^{VG} Vegetarian ^{DF} Dairy-Free ^{GF} Gluten-Free ^{CN} Contains Nuts ^{CS} Contains Shellfish

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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 188

Pozole ^{DF GF}
Braised Chicken • Hominy • Chiles • Radish • Cabbage

Guacamole & Salsa Bar
Traditional Guacamole ^{V DF GF} • Salsa Verde ^{V DF GF} • Pineapple Pico ^{V DF GF} • Avocado Salsa ^{V DF GF} • Salsa Fresca ^{V DF GF} • Chicharones
Corn Tortilla Chips ^{V GF}

Pineapple Cucumber Salad ^{V GF}
Pineapple • Cucumber • Mango • Tomato • Cilantro • Chili-Lime Vinaigrette

Charred Little Gem Lettuce ^{VG GF}
Corn • Cucumber • Pickled Onions • Radish • Queso Añejo • Spicy Avocado Vinaigrette

Sweet Corn Tamales ^{GF VG}

Mesquite Grilled Flat Iron ^{DF}
Serrano Toreado • Morita Lime Vinaigrette
^{†Grill Attendant required.}

Pastor Pork Carnitas ^{GF}
Pickled Onion Pineapple Slaw • Cebollita Asada • Flour Tortillas

Grilled Chipotle Snapper ^{DF GF}
Pescado a la Veracruzana • Chunky Tomato • Onion • Bell Peppers • Olives • Capers

Adobo-Grilled Seasonal Vegetables ^{V GF}

Arroz Rojo

Frijoles Puercos

Esquites ^{GF}
Grilled Corn • Chili Aioli • Crema • Cotija • Cilantro

Dulce Churros ^{VG}
Mango Tequila Tart ^{VG}
Mexican Chocolate Cake ^{VG CN}

Freshly Brewed Coffee & Select Teas

^V Vegan ^{VG} Vegetarian ^{DF} Dairy-Free ^{GF} Gluten-Free ^{CN} Contains Nuts ^{CS} Contains Shellfish

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DINNER BUFFETS (Continued)

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Buffet menus based on a 2-hour duration.

AMERICAN BISTRO* 185

Baby Iceberg Wedge
Bacon Lardons • Tomato • Chopped Egg • Blue Cheese Dressing GF VG

Arugula & Chicory Salad V DF GF CN
Sweet Citrus • Spiced Cashews • Grilled Pears • Black Garlic Vinaigrette

Heirloom Tomato & Buffalo Mozzarella Salad GF VG
Grilled Fennel • Lemon Vinaigrette

Alaskan Wild Salmon GF
Lemon Caper Sauce • Grilled Artichokes

Truffle Roasted Chicken
Thyme Jus • Caramelized Garlic

Prime Rib Carving Station
Natural Jus • Creamy Horseradish • Sea Salt • Pullman Rolls

*One Chef Attendant required per 150 guests.

Roasted Heirloom Cauliflower VG GF
Harissa Vinaigrette • Crumbled Feta

Goat Cheese Dauphinoise Potatoes VG GF

Sautéed Green Beans V DF GF
Roasted Mushrooms • Shallots • Saba

NY Cheesecake VG
Key Lime Pie VG
Rum Raisin & Pear Bread Pudding VG

Freshly Brewed Coffee & Select Teas

V Vegan VG Vegetarian DF Dairy-Free GF Gluten-Free CN Contains Nuts CS Contains Shellfish

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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.

COPPER CANYON COOKOUT* 205

Southwest Corn Chowder ^{VG}
Tortilla Strips • Green Chilies • Sour Cream

Campfire Salad ^{GF VG}
Baby Greens • Grilled Radicchio • Grilled Carrots • Goat Cheese
Freeze-Dried Corn • Mesquite Honey Dressing

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

Chuckwagon Sweet Potato Salad ^{GF VG CN}
Roasted Jalapeño • Scallions • Caramelized Onions • Grilled Broccoli
Honey-Glazed Crushed Pecans

Baked Macaroni ‘N’ Cheese ^{VG}
Cheddar • Gouda

Mesquite Grilled Corn ^{GF VG}
with Rosemary Butter

Potato Bar

POTATOES: Crushed Yukon’s & Rustic Baked Potatoes ^{V DF GF}
SAUCES: Gruyère ^{VG} • Truffle Mushroom Gravy
TOPPINGS: Applewood Smoked Bacon • Country Ham
Caramelized Onions ^{V GF} • Cheddar • Pepper Jack • Scallions
Sour Cream ^{GF VG} • Sweet Creamery Butter • Broccoli Florets ^{V DF GF}

Black Bean & Quinoa Succotash ^{V DF GF}
Seasonal Squash • Roasted Corn • Black Bean
Wild Mushrooms • Quinoa

Campfire Cookout
Open-flame, mesquite-grilled available for outdoor events only.

SMOKED BBQ BABY BACK RIBS
BBQ Sauce • Jalapeño Cornbread

From the Grill:
USDA PRIME RIB EYE STEAKS
Rosemary Aioli ^{GF VG} • Soft Rolls ^{VG} • Sweet Creamery Butter
Creamy Horseradish
**One Chef Attendant required per 150 guests.*

CAMP-FIRED POLLO ASADO ^{GF DF}
Salsa Verde • Charred Peppers • Pickled Onions

Texas Crunch Cake
Cow Tail Caramel Tart
S’mores Tarts ^{VG}
Apple Cinnamon Cobbler & Vanilla Bean Ice Cream ^{VG}
Freshly Brewed Coffee & Select Teas

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BREAKFAST BUFFETS

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SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHEES

PLATED LUNCHEONS

HORS D'OEUVRES

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HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

• PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

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 +21 per person

Jumbo Lump Crab Cake ^{DF CS}
Charred Yellow Pepper Aioli

Ahi Tuna Crudo ^{DF}
Watermelon Radish • Hawaiian Sea Salt • Wakame Salad • Cracked Pepper • Ahi Amarillo Vinaigrette

Soy Glazed Pork Belly ^{DF}
Sweet Potato Purée • Shaved Radish • Brussels

Corn Ravioli
Merguez Bolognese • Wilted Greens

Ricotta Cannelloni ^{VG}
Spinach • Tomato Ragu • Parmesan Fondue

Black Truffle Risotto ^{GF}
Crispy Prosciutto • Aged Parmesan • Asparagus • Barrel Aged Balsamic

SALAD

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

Tuscan Lettuce ^{GF CN}
Bacon Lardons • Poached Pear • Crumbled Roaring Forties Blue Cheese • Toasted Pine Nuts • White Balsamic Vinaigrette

Tender Baby Lettuce ^{GF VG}
Marinated Feta • Heirloom Radish • Citrus • Cucumber • Cherry Tomato • Shallot Vinaigrette

Beet Salad ^{VG CN}
Soft Boiled Egg • Goat Cheese • Citrus • Bitter Greens • Crispy Quinoa Pistachio Crunch • Pomegranate Emulsion

Baby Romaine ^{VG}
Queso Fresco • Torn Garlic Croutons • Marinated Heirloom Tomatoes • Corn • Black Beans • Chipotle Caesar Vinaigrette

Baby Iceberg Wedge ^{GF VG CN}
Candied Walnuts • Blistered Grape Tomatoes • Gorgonzola Cheese • Creamy Cracked Black Pepper Dressing

Grilled Pear ^{VG CN}
Arugula • Radicchio • Frisée • Chèvre Mousse • Hazelnuts • Sherry Caramel Vinaigrette

Roasted Vegetables ^{V DF}
Ancient Grains • Herbs • Baby Lettuces • Roasted Carrots • Red Pepper Tahini Vinaigrette

V Vegan VG Vegetarian DF Dairy-Free GF Gluten-Free CN Contains Nuts CS Contains Shellfish

*NOTE: Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness. All prices are in US Dollars and are valid through December 31, 2026. Menu items may contain nuts and nut by-products—please advise your Catering Manager of any allergies. Please inquire about sustainable or organic menu alternatives. A taxable 27% service charge and 8.05% sales tax will be applied to all food and beverage prices. Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 75 guests, unless otherwise indicated. Full guest count guarantee required.



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BREAK ENHANCEMENTS

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LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D'OEUVRES

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ENTRÉE

Prime Rib Eye Steak ^{GF} (Grilled Naturally-Raised USDA) Potato Risotto • Asparagus Tomato Preserve • Sauce au Poivre	175	Smoked Chicken ^{GF DF} Caramelized Cauliflower • Chimichurri Potatoes • Pipan Rojo	150
Charred Filet Creamy Polenta • Brussels Sprouts Soy Marinated Wild Mushrooms • Red Wine Glaze	180	Grilled Beef Filet ^{GF CS} (All Natural) Saffron Marinated Prawn • Ripe Tomato Smoked Bacon and Pea Puréed Potatoes • Caramelized Onion Jus Saffron Butter	180
Miso Glazed Short Rib Black Garlic • Potato and Celery Root Purée • Baby Bok Choy	165	Grilled Filet & Wild Sea Bass ^{GF} Parmesan Potato Purée • French Beans • Confit Tomato Natural Reduction	190
Charred Sea Bass ^{GF DF} Braised Greens • Smoked Pork • Sweet Potato • Lemon	165		
Roasted Halibut ^{GF} Zucchini • Confit Potatoes • Preserved Tomatoes Garlic Cream Sauce • Chermoula	160		
Pan-Seared Grouper ^{DF} Papas Bravas • Roasted Garlic-Dill Aioli Sweet Pepper-Red Onion Escabeche • Espillette Oil	160		
Arctic Char ^{GF} Sweet Corn Purée • Black Lentils • Chorizo • Chard • Lemon	155		
Lemon Thyme-Marinated Chicken ^{GF} Chive Risotto • Charred Spring Onion • Roasted Cauliflower Preserved Lemon Tomato Citronette	150		

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VEGETARIAN ENTRÉE

Ravioli ^{VG}
Truffle Cream Sauce • Baby Vegetables • Broccoli Rabe Pesto
Parmesan

Bucanti & Burrata ^{VG}
Carrot Bolognese • Cracked Black Pepper • Basil • Evoo

Gnocchi ^{V DF GF}
Wilted Kale • Vegan Chorizo • Squash • Tomato Confit
Crispy Onions

Cauliflower Steak ^{V DF GF}
Sweet Potato • Crispy Chickpeas • Raisins • Salsa Macha

Handmade Purple Barley Pasta ^{VG}
Arugula • Chèvre Soubise • Broccoli • Preserved Lemons
Sauce Vergé

DUO ENHANCEMENTS

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

Butter Poached Lobster Tail ^{GF CS} M.P.

Braised Short Rib (5oz) ^{GF DF} 35
Natural Reduction

Jumbo Prawns ^{DF GF CS} 25
Two Jumbo U-10 Cold Water Spotted Prawns
Basil-Garlic-Shallot Evoo

Petit Filet Mignon (4oz) ^{GF} 40
Sauce Béarnaise

Jumbo Lump Crab Cake ^{DF CS} 32
Panko Crusted • Citrus Remoulade • Fines Herbs

^V Vegan ^{VG} Vegetarian ^{DF} Dairy-Free ^{GF} Gluten-Free ^{CN} Contains Nuts ^{CS} Contains Shellfish

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PLATED DESSERTS

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

DESSERT

Cocoa Pod ^{VG}
Earl Grey Crèmeux • Dark Chocolate Mousse • Brownie • Salted Chocolate Shortbread

Summer Berry Pavlova ^{VG}
Lavender Meringue • Vanilla Crème Fraîche • Black Currant • Berry Consomme

The Strawberry ^{VG}
Strawberry Chocolate Mousse • Yuzu Curd • Vanilla Bean Sponge • Chocolate Soil

Milk Chocolate Crunch Bar ^{VG}
Peanut Butter Milk Chocolate Mousse • Rice Krispy Crunch • Bittersweet Chocolate Ganache

Chocolate Indulgence ^{VG CN}
Crunchy Hazelnut Dacquoise • Orange-Infused White Chocolate Cream • 72% Intense Chocolate Mousse

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DELUXE BAR 19

DEEP EDDY VODKA
LUNAZUL BLANCO TEQUILA
BACARDI SUPERIOR RUM
NEW AMSTERDAM GIN
EVAN WILLIAMS BOURBON
FAMOUS GROUSE SCOTCH

PREMIUM BAR 22

TITO'S HANDMADE VODKA
BEEFEATER GIN
BACARDI SUPERIOR RUM
CAPTAIN MORGAN SPICED RUM
HERRADURA SILVER TEQUILA
OLD FORESTER 86 BOURBON
JACK DANIEL'S TENNESSEE WHISKEY
DEWAR'S WHITE LABEL SCOTCH

SUPER PREMIUM BAR 24

ELYX VODKA
CITADELLE GIN
PLANTERAY 3 STAR RUM
ESPOLÓN BLANCO TEQUILA
DON JULIO REPOSADO TEQUILA
MAKER'S MARK WHISKY
MONKEY SHOULDER SCOTCH

LUXURY BAR 29

BELVEDERE VODKA
BOTANIST ISLAY GIN
DIPLOMÁTICO RESERVE RUM
PATRÓN SILVER
CLASE AZUL REPOSADO
CASAMIGOS AÑEJO
MICHTER'S WHISKEY
BULLEIT RYE WHISKEY
MACALLAN 12 YEAR SCOTCH

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 27

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

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• WINE LIST

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

FREIXENET <i>Cava Brut Catalonia, 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
EOS ESTATE <i>CA</i>	67
BONTERRA (ORGANIC) <i>Mendocino, CA</i>	70
HESS SHIRTAIL CREEK <i>Monterey, CA</i>	72
KENDALL-JACKSON VINTNER'S RESERVE <i>CA</i>	84
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
SILVER GATE SAUVIGNON BLANC <i>CA</i>	64
KIM CRAWFORD SAUVIGNON BLANC <i>Marlborough, NZL</i>	74
FOUR GRACES PINOT GRIS <i>Willamette Valley, WA</i>	76
DECOY SAUVIGNON BLANC <i>Sonoma County, CA</i>	82
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)

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MERLOT

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

PINOT NOIR

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

CABERNET SAUVIGNON

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

OTHER REDS

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

- 83
- 76
- 74
- 76
- 84
- 92

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