

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

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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	Bell Peppers <small>V</small>
Egg Whites	Caramelized Onions <small>V</small>
Pepper Jack Cheese <small>GF VG</small>	Diced Tomato
Aged Cheddar Cheese <small>GF VG</small>	Pico de Gallo <small>V</small>
Black Forest Ham <small>GF DF</small>	Salsa <small>V</small>
Spinach <small>V</small>	Chopped Bacon <small>GF DF</small>
Sautéed Mushrooms <small>V GF</small>	Chicken Sausage <small>GF DF</small>
Asparagus <small>V</small>	Chorizo <small>GF DF</small>

[†]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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Buffet menus based on a 2-hour duration.

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

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

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BREAKFAST BUFFETS (Continued)

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Buffet menus based on a 2-hour duration.

EL DESAYUNO 71

Freshly Squeezed Juice VG GF
Orange • Cranberry • Grapefruit

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

Hand-Carved Melon VG 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 VG 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 VG GF
Orange • Cranberry • Grapefruit

Oatmeal VG DF GF
Dried Fruit • Brown Sugar • Cinnamon

Carved Fruit & Fresh Berries VG

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

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

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

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

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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 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.

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 Açaí Bowl

Banana Chips

Dried Fruit Medley

Vanilla Almond Granola CN

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

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

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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 <small>GF VG</small>	Caramelized Onions <small>V DF GF</small>
Cheddar Cheese <small>GF VG</small>	Pico de Gallo <small>V GF</small>
Black Forest Ham	Chopped Bacon
Spinach <small>V</small>	Chorizo
Sautéed Mushrooms <small>V GF</small>	Diced Tomato
Asparagus <small>V</small>	Chicken Sausage
Bell Peppers <small>V</small>	

*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 • Portobello • 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

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

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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 Soyrizo

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

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

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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 Soyrizo

Includes:

Whole Fruit

Granola Bar VG CN

Yogurt GF

Freshly-Brewed Coffee & Select Teas

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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 Crudités 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
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

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 LUNCHES

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

Butter GF VG

Kettle Corn GF VG

Truffle Bacon Fat

FLAVORING:

Please select three:

Jalapeño Cheddar GF VG

Sea Salt V

Parmesan Cheese GF

BBQ Spice V

Southwest Spice V

Tajín V

Rosemary Dijon V

Truffle Bacon

Buffalo Bleu Cheese GF VG

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 LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

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

Yellow Mustard V • Beer Cheese VG

ASSORTED WHOLE FRUIT V

6

Pricing is per piece.

HUMMUS & PITA CHIPS* V

15

Pricing is per person.

SLICED FRESH FRUIT* V

14

Pricing is per person.

CHIPS, SALSA & GUACAMOLE* V GF DF

23

Pricing is per person.

ASSORTED BAGELS VG

96

Assorted Flavored Cream Cheeses GF VG

Pricing is per dozen.

DOMESTIC CHEESE PLATTER* GF VG

21

Pricing is per person.

ASSORTED FRESHLY BAKED MUFFINS VG

96

Pricing is per dozen.

SIGNATURE MIXED NUTS CN

45

Pricing is per pound.

ASSORTED FRESHLY BAKED PASTRIES VG

96

Pricing is per dozen.

BAR MIX & HARD PRETZELS

40

Pricing is per pound.

ASSORTED FRESHLY BAKED COOKIES VG

96

Pricing is per dozen.

HOME-MADE GRANOLA BARS VG CN

96

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

13

Pricing is per person.

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

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BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

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HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

• BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

BREAK ENHANCEMENTS (Continued)

FRESHLY BREWED COFFEE & TEA

Freshly Brewed Regular & Decaffeinated Coffee

Selection Health & Wellness Teas

145

GALLON

72

HALF GALLON

One gallon serves approximately 20 cups.

MINERAL WATER

9

330 ML Glass Sparkling or

330 ML Paperboard Still

Pricing is per bottle.

SOFT DRINKS

9

Pricing is per can.

GATORADE

11

Pricing is per can.

RED BULL

11

Regular & Sugar-free

Pricing is per can.

FRESHLY BREWED

115

UNsweetened ICED TEA

Pricing is per gallon.

FRESH LEMONADE OR

115

PRICKLY PEAR LEMONADE

Pricing is per gallon.

FRUIT-INFUSED WATER

72

Pricing is per gallon.

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TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

• LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

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 • Tajin

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

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 LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

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

GRILLED OVERSIZED REUBEN Deli Rye

PHILLY CHEESE STEAK Onions · Provolone · Soft Roll

ITALIAN BEEF House-Made Giardenara · 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 Högig

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

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 LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

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 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

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 LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

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.*

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 Mocajete • 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

^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

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

• **LUNCHEON BUFFETS**

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

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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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BREAKFAST BUFFETS

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HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

• LUNCHEON ENHANCEMENTS

BOXED LUNCHES

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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.

¹Chef 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

¹One Chef Attendant required per 75 guests.

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 LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

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

PEPPED 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

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HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

• 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 creamy 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

SEARED PACIFIC SALMON GF

Asparagus Fricassée • Pee Wee Potatoes • Charred Leeks
Lemon Butter Sauce

ROASTED RED SNAPPER DF GF

Belgian Lentils • Confit Fennel • Asparagus
Spicy Piquillo Emulsion • Grilled Lemon Citronette

PAN-SEARED HALIBUT DF GF

Fregola • Blistered Tomatoes • Seasonal Squash • Spanish Chorizo
Puttanesca Sauce

BAKED BEEF SHORT RIBS

Soft Polenta • Asparagus and Tomato Salad • Natural Jus

PEPPER-CRUSTED FLAT IRON STEAK DF CN

Roasted Mushrooms and Asparagus • Romesco • Shallot Jam

NY STRIP STEAK GF

Smoked Mashed Potatoes • Chimichurri • Roasted Vegetables

SHORT-RIB RAGU

Gnocchi • Peas • Onions

VEGETABLE ENCHILADAS V GF

Mushroom and Spinach Enchilada • Salsa Verde • Baby Squash
Charred Corn • Black Bean Pico

SWEET POTATO RISOTTO GF VG

Charred Romanesco Broccoli • Mushrooms • Aged Parmesan

TOasted GARLIC PAPPARDELLE VG

Artichokes • Chard Calabria Chiles • Citrus

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

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CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

• **HORS D'OEUVRES**

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

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

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HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

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 ^V
Selection of Crusty Bread • English Crackers

30

MEZZE

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

21

FARMER'S MARKET CHEESES

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

26

MARKET FRESH CRUDITÉS

Assorted Baby Vegetables ^{V GF} • Peppered Ranch ^{GF VG}
Roasted Garlic Hummus ^{V GF}

21

CHILLED SHELLFISH DISPLAY

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

23

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 ^{V GF}
Green Goddess ^{DF VG}	Spicy Mustard Vinaigrette ^{V GF}

CURED MEATS & MOZZARELLA

Freshly Sliced Prosciutto & Cured Meats

Burrata ^{GF}	Pickled Vegetables ^V
Sliced Mozzarella ^{GF}	Fruit Spread ^V
Ciliegine ^{GF}	Balsamic Vinegar ^V
Artisan Baked Breads ^{VG}	Evo ^V
Marinated Olives ^V	

35

BYO GUACAMOLE STATION

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

25

^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 LUNCHES

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

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. | [‡]Chef attendant optional where indicated.

CARVED RIBEYE*

Natural Jus • Creamy Horseradish ^{GF VG} • Pullman Rolls ^{VG}

[†]One Chef Attendant required.

39

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

PROSCIUTTO WRAPPED PORK LOIN ^{GF} 28

Fennel Lemon Salad • Fig Mustard

[†]One Chef Attendant required.

28

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.

40

SALT-CRUSTED SEASONAL FISH* ^{GF DF} 30

Baked Whole Seasonal Fish • Cress • Shaved Radish • Fennel

[†]One Chef Attendant required.

30

ACHIOTE GLAZED SALMON ^{GF DF} 30

Mesquite Smoked • Pomegranate Radish Slaw

[†]One Chef Attendant required.

30

CRACKED PEPPER FRIED CHICKEN 25

Mini Cheddar Biscuits • White Lightning Coleslaw

Bread & Butter Pickles • Hot Honey

25

WHOLE ROTISSERIE CHICKEN* ^{GF DF} 23

Buttermilk Biscuits ^{VG} • Sweet Butter • Brown Gravy

[†]One Chef Attendant required.

23

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}

Linguiça 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}

40

Enhancement: Tomahawk Steak +\$18 per person.

[†]One Chef Attendant required.

TRADITIONAL PAELLA* ^{DF GF CS} 38

Tender Chicken • Chistorra • Shrimp • Mussels • Scallops

Piquillo Peppers • Valencia Rice in Saffron Broth

[†]One Chef Attendant required.

38

POTATO BAR ^{GF} 24

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

24

ULTIMATE MAC & CHEESE BAR*

[†]One Chef Attendant required.

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

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

^{††}Chef Attendant optional.

POUTINE BAR

BASES: Steak Fries • Tater Tots

TOPPINGS: Chopped Brisket • Cheese Curds • Caramelized Onions

Scallions • Jalapeños • Wild Mushrooms • Shredded Cheddar

Blue Cheese • Rosemary Gravy

21

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CONTINENTAL BREAKFAST

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HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

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*

†One Chef Attendant required per 75 guests.

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:

Smoky Blue Cheese Fondue VG
Onion-Chive
Crème Fraîche 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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CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

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.

[†]Chef attendant required where indicated.

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 GF
Chocolate Ice Cream GF
Strawberry Ice Cream GF
Cookie Dough Ice Cream

Dulce de Leche GF
Mango Sorbet DF
Raspberry Sorbet DF
Strawberry Sorbet DF

SAUCES

Please select two:

Dulce de Leche
Salty Caramel GF VG
Butterscotch

Chocolate Fudge GF VG
Raspberry V

TOPPINGS

Please select five:

Dark Chocolate Shavings V
Macerated Berries V
Toasted Coconut V
Candied Pecans V CN
Crushed Oreos™ V DF

Whipped Cream GF VG
Heath® Toffee Crumbles VG
Peanut Butter Cup Chunks VG CN
Roasted Peanuts CN
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 Shot VG
Blueberry Panna Cotta Shot VG
Peaches & Cream Shot VG
Pistachio Sour
Cherry Shot VG CN
S'mores Shot VG
Salted Caramel
Nut Tart VG CN

Chocolate Chip & Pistachio Cannoli VG CN
Mini NY Cheesecake VG
Assorted French Macaroons VG CN
Red Berry Opera Torte VG
Chocolate Fudge Cake VG

120

BUILD-YOUR-OWN

ICE CREAM SANDWICHES*

23

Pricing is per person. Minimum 25 people.

[†]One Chef Attendant required per 75 guests.

COOKIE FLAVORS

Please select three:

Chocolate Chip VG
White Chocolate Macadamia VG CN
Peanut Butter VG CN
Snickerdoodle VG
Oatmeal VG

ICE CREAM FLAVORS

Please select two:

Vanilla
Chocolate
Strawberry
Dulce de Leche

TOPPINGS

Please select four:

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

ADDITIONAL SELECTIONS +2 PER PERSON

BUILD-YOUR-OWN

S'MORES STATION*

21

Fire pit rental is not included.

Traditional Graham Crackers VG
Hershey's® Chocolate Bars VG

Reese's® Peanut Butter Cups VG CN
Jet-Puffed® Marshmallows GF

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.

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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 LUNCHES

PLATED LUNCHEONS

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HOT RECEPTION STATIONS

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• **DINNER BUFFETS**

PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

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 Cannellini 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

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

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• **DINNER BUFFETS**

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WINE LIST

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)

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.

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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WINE LIST

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

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

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• PLATED DINNERS

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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

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• **PLATED DINNERS**

PLATED DESSERTS

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WINE LIST

PLATED DINNERS (Continued)

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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.

ENTRÉE

Prime Rib Eye Steak <small>GF</small> (Grilled Naturally-Raised USDA) Potato Risotto · Asparagus Tomato Preserve · Sauce au Poivre	175	Smoked Chicken <small>GF DF</small> Caramelized Cauliflower · Chimichurri Potatoes · Pipan Rojo	150
Charred Filet Creamy Polenta · Brussels Sprouts Soy Marinated Wild Mushrooms · Red Wine Glace	180	Grilled Beef Filet <small>GF CS</small> (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 <small>GF</small> Parmesan Potato Purée · French Beans · Confit Tomato Natural Reduction	190
Charred Sea Bass <small>GF DF</small> Braised Greens · Smoked Pork · Sweet Potato · Lemon	165		
Roasted Halibut <small>GF</small> Zucchini · Confit Potatoes · Preserved Tomatoes Garlic Cream Sauce · Chermoula	160		
Pan-Seared Grouper <small>DF</small> Papas Bravas · Roasted Garlic-Dill Aioli Sweet Pepper-Red Onion Escabeche · Espielle Oil	160		
Arctic Char <small>GF</small> Sweet Corn Purée · Black Lentils · Chorizo · Chard · Lemon	155		
Lemon Thyme-Marinated Chicken <small>GF</small> Chive Risotto · Charred Spring Onion · Roasted Cauliflower Preserved Lemon Tomato Citronette	150		

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• **PLATED DINNERS**

PLATED DESSERTS

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WINE LIST

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

Ravioli <small>VG</small>	150
Truffle Cream Sauce • Baby Vegetables • Broccoli Rabe Pesto Parmesan	
Bucanti & Burrata <small>VG</small>	150
Carrot Bolognese • Cracked Black Pepper • Basil • Evoo	
Gnocchi <small>V DF GF</small>	150
Wilted Kale • Vegan Chorizo • Squash • Tomato Confit Crispy Onions	
Cauliflower Steak <small>V DF GF</small>	150
Sweet Potato • Crispy Chickpeas • Raisins • Salsa Macha	
Handmade Purple Barley Pasta <small>VG</small>	150
Arugula • Chèvre Soubise • Broccoli • Preserved Lemons Sauce Verge	

DUO ENHANCEMENTS

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

Butter Poached Lobster Tail <small>GF CS</small>	M.R.
Braised Short Rib (5oz) <small>GF DF</small>	35
Natural Reduction	
Jumbo Prawns <small>DF GF CS</small>	25
Two Jumbo U-10 Cold Water Spotted Prawns Basil-Garlic-Shallot Evoo	
Petit Filet Mignon (4oz) <small>GF</small>	40
Sauce Béarnaise	
Jumbo Lump Crab Cake <small>DF CS</small>	32
Panko Crusted • Citrus Remoulade • Fines Herbs	

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• **PLATED DESSERTS**

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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

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.



BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHES

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

• BEVERAGES

WINE LIST

BEVERAGES

All pricing is per drink, unless otherwise indicated.

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
ESPOLÒN 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 9

MINERAL WATERS 9

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.

All prices are in US Dollars and are valid through December 31, 2026. A taxable 27% 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.

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

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PLATED DESSERTS

BEVERAGES

• 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 CA

68

TRINITY OAKS CHARDONNAY CA

68

TRINITY OAKS PINOT GRIGIO CA

68

CHAMPAGNE & SPARKLING

FREIXENET Cava Brut Catalonia, ESP

68

MIONETTO PROSECCO ITA

76

MUMM NAPA BRUT Napa Valley, CA

87

GRANDIAL BLANC DE BLANC CLASSICO FRA

88

CHANDON BRUT SPARKLING CA

85

MOËT & CHANDON IMPÉRIAL BRUT Champagne, FRA

160

VEUVE CLICQUOT YELLOW LABEL Champagne, FRA

215

CHARDONNAY

CANYON ROAD CA

64

EOS ESTATE CA

67

BONTERRA (ORGANIC) Mendocino, CA

70

HESS SHIRTAIL CREEK Monterey, CA

72

KENDALL-JACKSON VINTNER'S RESERVE CA

84

RODNEY STRONG, "CHALK HILL" Sonoma Coast, CA

86

SONOMA CUTRER Russian River Valley, CA

86

THE CALLING Russian River Valley, CA

90

JORDAN Russian River Valley, CA

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 Mosel, GER

70

RAMON BILBAO ALBARINO Rias Baixas, ESP

70

VINO ROSÉ Columbia Valley, WA

68

FINI BARONE PINOT GRIGIO Valdadige, ITA

72

SILVER GATE SAUVIGNON BLANC CA

64

KIM CRAWFORD SAUVIGNON BLANC Marlborough, NZL

74

FOUR GRACES PINOT GRIS Willamette Valley, WA

76

DECAY SAUVIGNON BLANC Sonoma County, CA

82

LA CREMA SAUVIGNON BLANC Sonoma Coast, CA

84

CHATEAU LA FREYNELLE BLANC Bordeaux, FRA

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

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

OTHER REDS

75	SEGHEZIO FAMILY ZINFANDEL <i>Sonoma County, CA</i>	83
94	PESSIMIST RED BLEND <i>Paso Robles, CA</i>	76
	BODEGAS PALACIO CRIANZA <i>Rioja, ESP</i>	74
	ONE HOPE RED BLEND <i>CA</i>	76
64	PIATTELLI MALBEC GRAND RESERVE <i>ARG</i>	84
80	NUMANTHIA TERMES TORO TEMPRANILLO <i>Toro, ESP</i>	92

CABERNET SAUVIGNON

CANYON ROAD <i>CA</i>	64
SILVER GATE <i>CA</i>	66
BENZIGER (ORGANIC) <i>Sonoma County, CA</i>	70
SILVER PALM <i>CA</i>	74
CARMEL ROAD <i>Monterey County, CA</i>	85
TERRAZAS RESERVA <i>Mendoza, ARG</i>	86
DAOU <i>Paso Robles, CA</i>	92
BERINGER KNIGHTS VALLEY <i>Sonoma County, CA</i>	98
THE CALLING <i>Alexander Valley, CA</i>	106

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