

*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.





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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 <sup>V GF</sup>  
Orange · Cranberry · Grapefruit

Carved Fruit & Fresh Berries <sup>V GF</sup>  
Seasonal Locally Grown Assorted

Organic Hard Boiled Eggs <sup>GF DF VG</sup>

Organic & Greek Yogurt <sup>GF VG</sup>  
Strawberry and Vanilla Flavored Yogurt with House-Made Granola

Oatmeal <sup>V</sup>  
Dried Fruit · Brown Sugar · Cinnamon

Applewood Smoked Bacon <sup>GF DF</sup> &  
Chicken Apple Gouda Sausage <sup>GF</sup>

Classic Hashbrowns <sup>V GF</sup>

Farm Fresh Scrambled Eggs <sup>VG GF</sup>  
Roasted Tomatoes · Garden Herbs

### Omelets

Made to order with choice of:

Whole Eggs

Egg Whites

Pepper Jack Cheese <sup>GF VG</sup>

Aged Cheddar Cheese <sup>GF VG</sup>

Black Forest Ham <sup>GF DF</sup>

Spinach <sup>V</sup>

Sautéed Mushrooms <sup>V GF</sup>

Asparagus <sup>V</sup>

Bell Peppers <sup>V</sup>

Caramelized Onions <sup>V</sup>

Pico de Gallo <sup>V</sup>

Salsa <sup>V</sup>

Chopped Bacon <sup>GF DF</sup>

Chicken Sausage <sup>GF DF</sup>

Chorizo <sup>GF DF</sup>

\*One Chef Attendant required per 75 guests.

Multigrain Muffins, Breakfast Breads & Croissants  
Sweet Creamery Butter <sup>V GF</sup>

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> 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)

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### RUSTIC FARM-TO-TABLE 72

Freshly Squeezed Juice <sup>V GF</sup>  
Orange · Cranberry · Grapefruit

Carved Fruit & Fresh Berries <sup>V GF</sup>

Organic Greek Yogurt Parfaits <sup>GF CN</sup>  
Pistachio · Granola · Strawberries · Fresh Berries

Organic Egg Frittata <sup>GF VG</sup>  
Broccoli · Aged Cheddar · Potato

Avocado Toast <sup>VG</sup>  
Focaccia · Crumble Feta Cheese · Tomato · Crispy Garbanzo Beans

Farm Fresh Scrambled Eggs <sup>VG GF</sup>

Sweet Potato Hash <sup>V</sup>

Thick Sliced Bacon <sup>GF DF</sup>

Chef's Selection of Breakfast Pastries <sup>VG CN</sup>  
Blueberry Muffins  
Banana Nut Muffins  
Croissants  
Chocolate Croissants

Freshly Brewed Coffee & Select Teas

### AMERICAN CLASSICS 74

Freshly Squeezed Juice <sup>V GF</sup>  
Orange · Cranberry · Grapefruit

Cubed Fruit & Fresh Berries <sup>V GF</sup>  
Melons · Berries

House-made Granola <sup>VG</sup>  
MILK: Whole <sup>VG</sup> · 2% <sup>VG</sup> · Non-Fat <sup>VG</sup> · Soy <sup>V DF</sup> · Almond <sup>V DF CN</sup>

Farm-Fresh Scrambled Eggs <sup>VG GF</sup>  
Roasted Tomatoes · Garden Herbs

Apple Cinnamon French Toast <sup>VG</sup>  
Warm Vermont Maple Syrup · Sweet Creamery Butter  
Softened Whipped Cream

Thick Country Bacon <sup>GF DF</sup> & Link Sausage <sup>GF DF</sup>

Signature Breakfast Potatoes <sup>V DF</sup>  
Sweet Pepper · Onion

Chef's Selection of Breakfast Pastries <sup>VG CN</sup>  
Bear Claws  
Cinnamon Buns  
Cheese Danish

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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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.

### COUNTRY BREAKFAST 77

Freshly Squeezed Juice <sup>V GF</sup>  
Orange · Cranberry · Grapefruit

Carved Fruit & Fresh Berries <sup>VG GF DF</sup>  
with Honey & Mint

Organic & Greek Yogurt <sup>GF VG</sup>  
Strawberry and Vanilla Flavored Yogurt with House-Made Granola

Home-Style Biscuits <sup>VG</sup> & Black Pepper Sausage Gravy

Southern Style Grits <sup>GF VG</sup>  
Cheddar Cheese <sup>GF VG</sup> on the Side

Waffles <sup>VG</sup>  
Sweet Creamery Whipped Butter <sup>GF VG</sup> · Warm Maple Syrup <sup>V</sup> · Chocolate Sauce · Strawberry Compote

Please select one:

Buttermilk <sup>VG</sup>

Banana <sup>VG</sup>

Peanut Butter <sup>VG CN</sup>

Maple Pecan <sup>VG CN</sup>

Aged Cheddar Cheese Scrambled Eggs <sup>GF VG</sup>  
with Herbs

Applewood Smoked Bacon & Pork Sausage Patties <sup>GF DF</sup>

Country Potatoes <sup>V</sup>  
Caramelized Onion · Rosemary

Chef's Selection of Breakfast Pastries

Pecan Sticky Buns <sup>CN</sup>

Double Chocolate Chip Muffins <sup>VG</sup>

Fruit Filled Turnovers

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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### EL DESAYUNO 71

Freshly Squeezed Juice <sup>V GF</sup>  
Orange · Cranberry · Grapefruit

Mexican-Inspired Pastry Selection <sup>VG</sup>  
Apple Empanadas · Cinnamon Sugar Orejas · Pepita Cajeta Roll

Hand-Carved Melon <sup>V GF</sup>  
Agave · Tajin

Bionicos <sup>VG CN</sup>  
Lechera Sweetened Greek Yogurt · Fresh and Sundried Fruit · Coconut Almond Granola

Breakfast Tacos <sup>VG</sup>  
Scrambled Eggs · Tortilla · Queso Fresco · Pico de Gallo Salsa Fresca <sup>V DF GF</sup> · Lime Crushed Avocado

Enhancements <sup>GF DF</sup>:  
\$8 per person

Carnitas  
Smoked Brisket

French Toast <sup>VG</sup>  
Mexican Chocolate Swirl · Cajeta Drizzle · Warm Maple Syrup

Chicken Jalapeño Sausage <sup>DF GF</sup>

Chorizo Con Papas <sup>GF DF</sup>

Freshly Brewed Coffee & Select Teas

### EARLY RISER 67

Freshly Squeezed Juice <sup>V GF</sup>  
Orange · Cranberry · Grapefruit

Oatmeal <sup>V DF GF</sup>  
Dried Fruit · Brown Sugar · Cinnamon

Carved Fruit & Fresh Berries <sup>V GF</sup>

Organic Greek Yogurt Parfaits <sup>VG</sup>  
Sun-Dried Fruit · House-Made Granola

Market Egg White Frittata <sup>GF VG</sup>  
Roasted Tomatoes · Wild Mushrooms · Spinach · Goat Cheese Radicchio Salad

Chef's Selection of Breakfast Pastries <sup>VG</sup>  
Muffins  
Croissants  
Danish  
Sweet Creamery Butter

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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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 <sup>V GF</sup>  
Orange · Cranberry · Grapefruit

Breakfast Breads <sup>VG</sup> & Multigrain Muffins

Carved Fruit & Fresh Berries <sup>V GF</sup>

Hard Boiled Eggs <sup>GF DF VG</sup>

Chia Seed Pudding <sup>V GF</sup>  
Fresh Fruit · Berry Compote · Pickled Goji Berries

Hand-Crafted Smoothies <sup>GF VG</sup>  
Tropical Smoothie · Mixed Berry

Freshly Brewed Coffee & Select Teas

### PRINCESS CONTINENTAL 52

Freshly Squeezed Juice <sup>V GF</sup>  
Orange · Cranberry · Grapefruit

Carved Fruit & Fresh Berries <sup>V GF</sup>

Organic & Greek Yogurt <sup>GF VG</sup>  
Strawberry and Vanilla Flavored Yogurt with House-Made Granola

Chef's Selection of Breakfast Pastries <sup>VG CN</sup>  
Apple Danish <sup>VG</sup>  
Cherry Danish  
Chocolate Croissants  
Classic Croissants  
Multigrain & Sourdough Toast <sup>VG</sup>  
Sweet Creamery Butter  
Preserves  
Sweet Butter

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> 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 <sup>DF GF</sup>
- AZ Citrus-Cured <sup>DF GF</sup>
- Truffle-Beet Cured <sup>DF GF</sup>

Accompaniments to include:

- Hard Boiled Eggs · Plain & Everything Bagels <sup>VG</sup> · Cream Cheese <sup>GF VG</sup>
- Sliced Red Onion <sup>V GF</sup> · Ripe Tomatoes <sup>V GF</sup> · Capers <sup>V DF GF</sup>
- (Toaster Provided)

### FRESH FRUIT PARFAITS <sup>VG</sup> 12

Agave · Mint · Berries

### GREEK YOGURT PARFAITS <sup>VG</sup> 14

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

### MUESLI PARFAITS <sup>VG</sup> 12

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

### SMOOTHIES\* 18

Please select two:

- Orange - Peach - Mango <sup>GF VG</sup>
- Gingersnap Date <sup>VG</sup>
- Chocolate - Peanut Butter <sup>GF VG CN</sup>
- Very Berry <sup>GF VG</sup>
- Strawberry - Banana <sup>GF VG</sup>

\*One Chef Attendant required.

### HARD-BOILED ORGANIC EGGS <sup>GF VG</sup> 48

Pricing is per dozen. Minimum of one dozen.

### BREAKFAST BOWLS 18

Please select one:

#### BYO Yogurt Bowl

- Plain Greek Yogurt <sup>GF</sup>
- Strawberry Greek Yogurt <sup>GF</sup>
- Cubed Seasonal Melons <sup>V</sup>
- Mixed Berries
- Assorted Granola <sup>DF VG</sup>

- Dried Fruits
- Coconut Flake
- Chia Seeds
- Flax Seeds
- Fruit Compote <sup>VG</sup>

#### BYO Açai Bowl

- Banana Chips
- Dried Fruit Medley
- Vanilla Almond Granola <sup>CN</sup>
- Açai Sorbet <sup>V</sup>

- Fresh Berries
- Agave
- Almond Butter

#### BYO Muesli

- Agave
- Oatmeal Muesli
- Sundried Fruit
- Almonds
- Crushed Pistachios

- Chia Seeds
- Hemp Hearts
- Citrus Marmalade <sup>VG</sup>
- Shaved Chocolate
- Berries

\*One Chef Attendant required per 75 guests.

### HOT BREAKFAST BOWLS 19

Please select one:

#### Power Bowl <sup>GF DF</sup>

- Quinoa · Kale · Mushrooms · Italian Sausage · Red Pepper Vinaigrette
- Poached Egg

#### Mesquite Brisket Hash Bowl <sup>GF</sup>

- Baby Potatoes · Pickled Onions · Salsa Verde · Cotija · Poached Egg

#### Farro

- 5-Spice Pork Belly · Charred Sweet Potato · Charred Cabbage
- Soy Caramel · Poached Egg

#### Shakshuka <sup>VG</sup>

- Fire Roasted Tomatoes · Chickpeas · Kale · Feta · Focaccia
- Poached Egg

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> 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 <sup>GF VG</sup>	Caramelized Onions <sup>V DF GF</sup>
Cheddar Cheese <sup>GF VG</sup>	Pico de Gallo <sup>V GF</sup>
Black Forest Ham	Chopped Bacon
Spinach <sup>V</sup>	Chorizo
Sautéed Mushrooms <sup>V GF</sup>	Salsa
Asparagus <sup>V</sup>	Chicken Sausage
Bell Peppers <sup>V</sup>	

\*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 <sup>VG</sup>

Aged Cheddar

Honey Ham

Caramelized Onion · Gruyère

Egg Whites <sup>VG</sup>

Sun-Dried Tomatoes · Spinach · Goat Cheese

Grilled Vegetable <sup>VG</sup>

Zucchini · Portabello · Eggplant · Herb-Chive Cream Cheese

Southwest Vegetable <sup>VG</sup>

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 <sup>GF</sup> 13

Please select one:

Smoked Bacon <sup>GF DF</sup>

Farmer Sausage <sup>GF</sup>

Turkey Bacon <sup>GF</sup>

Turkey Jalapeño Sausage <sup>GF</sup>

Chicken Gouda Sausage <sup>GF</sup>

### SCRAMBLED EGGS <sup>GF VG</sup> 15

Farm-Fresh Scrambled Eggs · Roasted Tomatoes · Garden Herbs

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

### BREAKFAST FAVORITES 18

French Toast <sup>VG</sup>

Warm Vermont Maple Syrup · Sweet Creamery Butter  
Whipped Cream

Please select one:

Banana Bread

Lemon Poppy

Blueberry

Marble Swirl

Buttermilk Waffle <sup>VG</sup>

Strawberry Compote <sup>V</sup> · Sweet Creamery Whipped Butter <sup>GF</sup>  
Warm Maple Syrup · Chocolate Sauce

Please select one:

Classic Buttermilk

Cinnamon Cocoa Nib

Peanut Butter

Maple Pecan <sup>CN</sup>

Liege

Pancakes <sup>VG</sup>

Maple and Prickly Pear Syrups <sup>V</sup> · Sweet Creamery Butter <sup>GF</sup>

Please select one:

Buttermilk

Chocolate Chip

Strawberry Pistachio <sup>CN</sup>

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 <sup>VG</sup>

Egg · Pepper Jack · Pepper · Onion · Tortilla · Salsa <sup>V</sup> · Salsa  
Salsa Verde

Ham

Egg · Swiss · Croissant

Southwest Chicken Sausage

Egg · Pepper Jack · Soft Roll · Aioli

### STEEL-CUT OATMEAL <sup>V</sup> 12

Milk · Brown Sugar · Raisins · Cinnamon · Dried Fruit

Pecans <sup>CN</sup> · Honey <sup>VG</sup>

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Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 75 guests, unless otherwise indicated. Full guest count guarantee required.



## 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 <sup>V GF</sup>

Organic Yogurt Parfait <sup>V GF</sup>  
AZ Citrus · Pepita Granola

Southwest Frittata <sup>GF VG</sup>

Chicken Jalapeño Sausage <sup>GF DF</sup>

Rustic Potatoes <sup>V DF</sup>  
with Herbs

Mexican Inspired Pastry Selection <sup>VG CN</sup>  
Sweet Creamery Butter

Freshly Brewed Coffee & Select Teas

### WEST COAST BISTRO 48

Freshly Squeezed Orange Juice <sup>V GF</sup>

Melon & Berry Parfait <sup>GF VG</sup>  
Mint · Arizona Honey

California Spinach & Gruyère Quiche <sup>VG</sup>  
Roasted Campari Tomato Jam · Petite Garden Salad · Herb Vinaigrette

Herb-Smashed Yukon Gold Potatoes <sup>V DF</sup>

Chef's Selection of Breakfast Pastries/Muffins <sup>VG CN</sup>  
Sweet Creamery Butter

Freshly Brewed Coffee & Select Teas

### THE CLASSICS 46

Freshly Squeezed Orange Juice <sup>V GF</sup>

Farm-Fresh Scrambled Eggs <sup>GF VG</sup>  
Snipped Garden Herbs · Olive Oil Roasted Tomatoes

Signature Breakfast Potatoes <sup>V DF</sup>  
Sweet Peppers · Onion

Choice of:

Applewood Smoked Bacon <sup>GF DF</sup>

Farmer's Sausage <sup>GF DF</sup>

Chef's Selection of Breakfast Pastries/Muffins <sup>VG CN</sup>  
Sweet Creamery Butter

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

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BREAK ENHANCEMENTS

LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHESES

PLATED LUNCHEONS

HORS D'OEUVRES

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HOT RECEPTION STATIONS

RECEPTION DESSERTS

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PLATED DESSERTS

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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 <sup>VG</sup>

Egg · Pepper Jack with Salsa <sup>V</sup> · Peppers · Onions · Avocado Salsa <sup>V</sup>

#### Chorizo Burrito

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

Includes:

Whole Fruit

Granola Bar <sup>VG CN</sup>

Yogurt <sup>GF</sup>

Freshly-Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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## 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 <sup>VG</sup>  
Lemon Vanilla Shortbread <sup>VG</sup>  
Lemon Poppy Bundt Cake <sup>VG</sup>  
Freshly Brewed Coffee & Select Teas

### ENERGY 32

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

### BAKE SALE 28

Freshly Baked Cookies <sup>VG</sup>  
Chunky Chocolate  
Oatmeal Raisin  
Snickerdoodle

Fudge Brownies <sup>VG</sup>  
Butterscotch Blondies <sup>VG</sup>  
Assorted Whoopie Pies <sup>VG</sup>

Freshly Brewed Coffee & Select Teas

### AFTER SCHOOL SPECIAL 29

Please select three:

Assorted Whole Fruits <sup>V GF</sup>  
Individual Crudités <sup>V GF</sup> · Roasted Eggplant Labneh <sup>VG GF</sup>  
Mini Grilled Cheeses <sup>VG</sup>

Buffalo Chicken Bites & Buttermilk Ranch  
Peanut Butter & Jelly Cookie Sandwich <sup>VG CN</sup>

Freshly Brewed Coffee & Select Teas

### SMOOTHIE BAR 32

Smoothies  
Tropical <sup>VG GF</sup>  
Very Berry <sup>VG GF</sup>  
Peanut Butter Chocolate Crumble <sup>CN</sup>

Fruit Skewers with Agave Yogurt Dipping Sauce <sup>VG GF</sup>

Raw Chocolate Protein Bar · Cranberry Almond Granola Bar <sup>CN</sup>

Freshly Brewed Coffee & Select Teas

### CHOCOLATE BLACKOUT 29

Chocolate Chip Cookies <sup>VG</sup>  
Chocolate Brownies with Fudge <sup>VG</sup>  
Triple Chocolate Cookie <sup>VG</sup>  
Chocolate Raspberry Verrine <sup>VG</sup>  
Salted Caramel Chocolate Tart <sup>VG</sup>  
Freshly Brewed Coffee & Select Teas

### ARIZONA TRAILS 32

Assorted Whole Seasonal Fruit  
Build-Your-Own Trail Mix

Granola <sup>DF VG CN</sup>  
Pumpkin Seeds <sup>V</sup>  
Dried Fruits <sup>V</sup>  
M&M's

Roasted Almonds <sup>CN</sup>  
Cashews <sup>CN</sup>  
Pecans <sup>CN</sup>  
Toasted Shredded Coconut <sup>V</sup>

Beef Jerky  
House-Made Muesli Bar <sup>V CN</sup>

Freshly Brewed Coffee & Select Teas

### CARNIVAL TREATS 29

Please select three:

Cotton Candy <sup>V GF</sup> (Server Attendant fee: \$150)

Pretzel Bites <sup>VG</sup>

Mini Turkey Corn Dogs

Dipping Sauces: Ketchup <sup>V</sup> · Yellow Mustard <sup>V</sup> · Cheese Sauce <sup>VG</sup>

Kettle Corn (Server Attendant fee: \$150)

Churro Twist with a choice of Spiced Cinnamon Sugar  
or Berry Powdered Sugar

Homemade Cracker Jacks <sup>VG GF CN</sup>

Freshly Brewed Coffee & Select Teas

### NATURE'S FINEST 34

Fresh Juices <sup>V GF</sup>  
Watermelon Prickly Pear  
Beet Detox  
Carrot Ginger

Assorted Dried Fruit & Nuts <sup>CN</sup>

Strawberry & Honeydew with Chantilly Cream <sup>VG GF</sup>

Vegan Energy Bars

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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BREAKFAST BUFFETS

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COLD BREAKFAST ENHANCEMENTS

HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

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LUNCHEON ENHANCEMENTS

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## 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 <sup>GF DF</sup>

*Accompaniments to include:*

Corn Tortilla Chips <sup>V GF</sup>

Queso Sauce <sup>VG</sup>

Guacamole <sup>V GF DF</sup>

Pickled Chiles <sup>V</sup>

Salsa Fresca <sup>V</sup>

Black Beans <sup>V</sup>

Fresh Jalapeño <sup>V</sup>

Cotija Crema <sup>GF VG</sup>

Churros <sup>VG</sup>

Ibarra Chocolate Cake <sup>VG</sup>

Flan Shot <sup>GF VG</sup>

Chipotle Ganache Tart <sup>VG</sup>

Freshly-Brewed Coffee & Select Teas

### KERNEL CART 22

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

Please select two:

Natural <sup>V GF</sup>

Butter <sup>GF VG</sup>

Kettle Corn <sup>GF VG</sup>

Truffle Parmesan

FLAVORING:

Please select three:

Jalapeño Cheddar <sup>GF VG</sup>

Sea Salt <sup>V</sup>

Parmesan Cheese <sup>GF</sup>

BBQ Spice <sup>V</sup>

Southwest Spice <sup>V</sup>

Tajín <sup>V</sup>

Rosemary Dijon <sup>V</sup>

Truffle Bacon

Buffalo Bleu Cheese <sup>GF VG</sup>

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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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.

<b>WARM SOFT PRETZELS*</b> <sup>VG</sup>	12	<b>ASSORTED WHOLE FRUIT</b> <sup>V</sup>	6
Yellow Mustard <sup>V</sup> • Beer Cheese <sup>VG</sup>		Pricing is per piece.	
Pricing is per pretzel.			
<b>HUMMUS &amp; PITA CHIPS*</b> <sup>V</sup>	15	<b>SLICED FRESH FRUIT*</b> <sup>V</sup>	14
Pricing is per person.		Pricing is per person.	
<b>CHIPS, SALSA &amp; GUACAMOLE*</b> <sup>V GF DF</sup>	23	<b>ASSORTED BAGELS</b> <sup>VG</sup>	96
Pricing is per person.		Assorted Flavored Cream Cheeses <sup>GF VG</sup>	
		Pricing is per dozen.	
<b>DOMESTIC CHEESE PLATTER*</b> <sup>GF VG</sup>	21	<b>ASSORTED FRESHLY BAKED MUFFINS</b> <sup>VG</sup>	96
Pricing is per person.		Pricing is per dozen.	
<b>SIGNATURE MIXED NUTS</b> <sup>CN</sup>	45	<b>ASSORTED FRESHLY BAKED PASTRIES</b> <sup>VG</sup>	96
Pricing is per pound.		Pricing is per dozen.	
<b>BAR MIX &amp; HARD PRETZELS</b>	40	<b>ASSORTED FRESHLY BAKED COOKIES</b> <sup>VG</sup>	96
Pricing is per pound.		Pricing is per dozen.	
<b>HOME-MADE GRANOLA BARS</b> <sup>VG CN</sup>	96	<b>FUDGE BROWNIES &amp; BLONDIES</b> <sup>VG</sup>	96
Pricing is per dozen.		Pricing is per dozen.	
		<b>WHOOPIE PIES</b> <sup>VG</sup>	108
		Pricing is per dozen.	
		Vanilla	
		Chocolate	
		Red Velvet	
		<b>BUILD-YOUR-OWN TRAIL MIX</b> <sup>VG CN</sup>	21
		Pricing is per person.	
		<b>CHOCOLATE-DIPPED STRAWBERRIES</b> <sup>GF VG</sup>	96
		Pricing is per dozen.	
		<b>FRESH DONUTS</b> <sup>VG</sup>	13
		Pricing is per person.	

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## BREAK ENHANCEMENTS (Continued)

### FRESHLY BREWED COFFEE & TEA

Freshly Brewed Regular & Decaffeinated Coffee  
Selection Health & Wellness Teas

GALLON	145
HALF GALLON	72

*One gallon serves approximately 20 cups.*

### MINERAL WATER

330 ML Glass Sparkling or  
330 ML Paperboard Still  
*Pricing is per bottle.*

9

### SOFT DRINKS

*Pricing is per can.*

9

### GATORADE

*Pricing is per can.*

11

### RED BULL

Regular & Sugar-free  
*Pricing is per can.*

11

### FRESHLY BREWED UNSWEETENED ICED TEA

*Pricing is per gallon.*

115

### FRESH LEMONADE OR PRICKLY PEAR LEMONADE

*Pricing is per gallon.*

115

### FRUIT-INFUSED WATER

*Pricing is per gallon.*

72

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## LUNCHEON BUFFETS

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

### SOUTHERN STYLE 84

Cajun Red Bean Soup <sup>GF</sup>

Farm-Fresh Greens <sup>V CN</sup>

Rainbow Carrots · Grape Tomatoes · Radish · Candied Pecans <sup>CN</sup>  
Buttermilk Dressing <sup>GF VG</sup>

Country Potato Salad <sup>GF DF</sup>

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

Deviled Egg Macaroni Salad <sup>VG</sup>

Green Onions · Dijon Aioli · Paprika

Sliced Watermelon <sup>V GF</sup>

Smoked Beef Brisket <sup>GF DF</sup>

BBQ Sauce <sup>V GF</sup> · Jalapeño Pineapple Coleslaw <sup>VG GF</sup> · Soft Rolls <sup>VG</sup>

†One Chef Attendant required per 150 guests.

Rotisserie-Style Chicken <sup>GF DF</sup>

Natural Jus · Caramelized Onions · Black Eyed Peas

Blackened Steelhead <sup>GF</sup>

Sweet Corn Tomato Salad · Ground Mustard Remoulade

Pimento Mac & Cheese Cobbler <sup>VG</sup>

Herb Crust

Jalapeño Cheddar Cornbread <sup>VG</sup>

& Flaky Buttermilk Biscuits <sup>VG</sup>

Sweet Creamery Butter

Cinnamon Roll Bread Pudding

Caramel Sauce

Bourbon Caramel Pecan Tart <sup>VG CN</sup>

Banana Pudding Shot <sup>VG</sup>

Freshly Brewed Coffee & Select Teas

### LITTLE HAVANA 82

Cuban Black Bean Soup <sup>V GF</sup>

Shrimp Agua Chile Ceviche <sup>GF DF CS</sup>

Avocado · Tajín

Cuban Greens <sup>V GF</sup>

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

Pimento Potato Salad <sup>VG GF</sup>

Bermuda Onions · Black Olives · Spicy Mustard · Dill

Tomato & Black Bean Salad <sup>V GF</sup>

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

Achiote Rubbed Cod

Key Lime Butter Sauce

Pollo Saltado <sup>DF</sup>

Tomatoes · Charred Onions · Peppers · Soy Jus

Smoked Pork Carnitas <sup>DF GF</sup>

Grilled Onions · Aji Amarillo BBQ

Black Beans & Arroz Amarillo <sup>V GF</sup>

Pan de Bono & Artisan Rolls <sup>VG</sup>

Sweet Creamery Butter

Guava Cheese Pastelitos <sup>VG</sup>

Dulce de Leche Cheesecake <sup>VG</sup>

Cinnamon Rice Pudding Parfait <sup>GF VG</sup>

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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## LUNCHEON BUFFETS (Continued)

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

### RUSTIC FARMER'S TABLE 82

Potato & Leek Soup  
Garlic Croutons <sup>VG</sup> · Bacon

Locally Farmed Greens Salad <sup>V GF CN</sup>  
Arugula · Heirloom Radicchio · Fennel · Pistachio  
Pickled Golden Raisins · Minus 8 Ver Jus

Charred Carrots Salad <sup>VG CN</sup>  
Farro · Caramelized Shallots · Goat Cheese · Smoked Almonds  
Spicy Orange Vinaigrette

Chilled Iceberg Salad <sup>V GF</sup>  
Fresh Corn · Tomatoes · Herbs · Chive-Shallot Dressing <sup>V</sup>

Wild Honey, Pommery Mustard-Glazed  
Chicken Breasts <sup>DF GF</sup>

Roasted Garlic Smoked Cheddar  
Whipped Potatoes <sup>GF VG</sup>

Seasonal Vegetables <sup>V</sup>  
Roasted Baby Beets · Charred Onions

Pesto-Rubbed Alaskan Wild Salmon <sup>GF</sup>  
Artichokes · Marinated Olives · Toasted Garlic · Smoked Tomato Fondue

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

Artisanal Rolls <sup>VG</sup>  
Sweet Creamery Butter

Meyer Lemon Custard Tarts <sup>VG</sup>

Warm Stone Fruit Cobbler <sup>VG</sup>

Chocolate Pecan Tarts <sup>VG CN</sup>

Freshly Brewed Coffee & Select Teas

### THE ULTIMATE DELI 75

Tomato Soup <sup>VG</sup>  
Garlic and Cheese Croutons

Baby Greens Salad <sup>GF VG</sup>  
Sweet Onions · Beefsteak Tomatoes · Crumbled Feta Cheese  
Buttermilk Ranch Dressing · Cracked Dijon Vinaigrette <sup>DF</sup>

Lemon & Thyme Potato Salad <sup>DF GF VG</sup>

Baby Kale & Romaine Caesar <sup>GF</sup>  
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 Giardenara · Provolone · Jus

**PATTY MELT** Seeded Rye

**GRILLED VEGETABLE CHEESESTEAK** <sup>VG</sup> Portobella Mushrooms  
Peppers · Onions · Pepper Jack Fondue · Hoagie

**BACON TURKEY MELT** Pesto · Provolone · Grilled Onions  
Green Chile Bread

**BRIOCHE GRILLED CHEESE** <sup>VG</sup> 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 <sup>V</sup>

House-Seasoned Kettle Chips <sup>V</sup> with Caramelized Onion Dip <sup>GF VG</sup>

Apple Crumble Bar <sup>VG CN</sup>

Carrot Cake <sup>VG CN</sup> with Cream Cheese Frosting

Soft-Baked Chocolate Tart <sup>VG</sup>

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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## LUNCHEON BUFFETS (Continued)

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

### CAR HOP BURGER BAR 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** <sup>VG</sup> Poppyseed Dressing

#### 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

#### Sides

French Fries <sup>V GF</sup> · Ketchup <sup>GF DF</sup>  
Ranch Kettle Chips · BBQ Root Chips

Neapolitan Cheesecake <sup>VG</sup>

Coconut Cream Pies <sup>VG</sup>

Flourless Chocolate Cake <sup>GF VG</sup>

Freshly-Brewed Coffee & Select Teas

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HOT BREAKFAST ENHANCEMENTS

PLATED BREAKFASTS

TO-GO BREAKFASTS

SPECIALTY BREAKS

BREAK ENHANCEMENTS

• LUNCHEON BUFFETS

LUNCHEON ENHANCEMENTS

BOXED LUNCHEONS

PLATED LUNCHEONS

HORS D'OEUVRES

COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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## LUNCHEON BUFFETS (Continued)

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

### SOUTHWESTERN 78

Green Chili Sweet Corn Tortilla Soup <sup>DF</sup>  
Crispy Tortilla Strips

Crisp Red Romaine Leaf Salad <sup>GF VG</sup>  
New Mexico Chili Croutons · Shaved Parmesan  
Marinated Cherry Tomatoes · Traditional Dressing

Butter Lettuce BLT Salad <sup>GF</sup>  
Black Bean · Corn · Pico De Gallo · Queso Fresco · Bacon  
Marinated Tomatoes · Pickled Onions · Avocado Vinaigrette

Ensalada de Coditos <sup>VG</sup>  
Elbow Pasta · Creamy Mayo Dressing · Vegetables

Guajillo Chile Chicken Enchiladas <sup>GF</sup>  
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 Moccajete · Pico de Gallo

Roasted Mahi Mahi  
Tomatillo Pepita Sauce · Mango Salsa

Grilled Calabacitas <sup>V GF</sup>  
Peppers · Onions

Cilantro Lime Rice <sup>GF DF</sup>

Cheddar & Green Chili Cornbread <sup>VG</sup>  
Sweet Creamery Butter · Arizona Honey

Mini Caramel Flan <sup>GF VG</sup>

Tres Leches Shot <sup>VG</sup>

Mexican Chocolate Tart

Freshly-Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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HOT BREAKFAST ENHANCEMENTS

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## LUNCHEON BUFFETS (Continued)

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

### BUILD-YOUR-OWN PROTEIN BOWL 77

Roasted Tomato & Lentil Chili <sup>GF VG</sup>  
Sour Cream <sup>GF VG</sup> · White Cheddar <sup>GF VG</sup>

#### Protein Bowl

##### SALAD BASES

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

##### COLD SELECTIONS

Baby Tuscan Kale <sup>V GF</sup>  
Basil Pesto Barley <sup>VG</sup>  
Roasted Garlic Hummus <sup>V GF</sup>  
Little Gem <sup>V GF</sup>

##### HOT SELECTIONS

Braised Chickpeas <sup>V GF</sup>  
Olive Oil Roasted  
Tri-Color Quinoa <sup>V GF</sup>  
Sweet Potato <sup>V GF</sup>  
Rice & Lentil Pilaf <sup>V GF</sup>  
Yakisoba Noodles <sup>VG</sup>

##### PROTEINS

Please select three:

Roasted Chicken Breast <sup>GF</sup>  
Charred Tofu <sup>V GF</sup>  
Diced Flank Steak <sup>GF</sup>  
Chicken Shawarma Meatballs  
Falafel <sup>V GF</sup>  
Herb Marinated Salmon <sup>GF</sup>  
Lemongrass Shrimp <sup>GF CS</sup>

##### TOPPINGS

Scallions <sup>V GF</sup>  
Shredded Carrots <sup>V GF</sup>  
Sprouts <sup>V GF</sup>  
Dried Corn <sup>V GF</sup>  
Heirloom Cherry Tomatoes <sup>V GF</sup>  
Cucumber <sup>V GF</sup>  
Pico de Gallo <sup>V GF</sup>  
Golden Raisins <sup>V GF</sup>  
Black Beans <sup>V GF</sup>  
Almonds <sup>CN</sup>  
Feta

##### DRESSINGS

White Balsamic <sup>V GF</sup>  
Sesame Ginger <sup>V GF</sup>  
Avocado Green Goddess <sup>GF VG</sup>  
Tajin Vinaigrette <sup>GF</sup>

Green Tea Custard Tart <sup>VG</sup>

Mango Passion Mousse Cake <sup>VG</sup>

Summer Berry Sour Cream Mousse Shot <sup>GF VG</sup>

Freshly-Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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## LUNCHEON ENHANCEMENTS

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

### INDIVIDUAL POT PIES 16

Please select two:

#### Traditional

Chicken · Peas · Carrots · Onions

#### Seafood <sup>CS</sup>

Lobster · Crab · Shrimp

#### Vegetarian <sup>VG</sup>

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 <sup>DF GF VG</sup> with Sage Pesto

Chicken Tortilla, Roasted Tomato <sup>GF</sup> with Tortilla Strips

Roasted Corn <sup>GF VG</sup> with Cilantro Crème

Creamy Foraged Mushroom <sup>VG</sup> with Sherry

Tomato Bisque <sup>GF VG</sup>

Shrimp & Bacon Corn Chowder <sup>CS</sup>

Leek & Potato Soup <sup>Garlic Croutons VG</sup> · Bacon

### VEGAN ENTRÉES 18

Please select one:

#### Eggplant Moussaka <sup>V CN</sup>

Green Lentil · Chunky Arrabiatta · Vegan Béchamel  
Whipped Potatoes · Cashew Cheese

#### Vegan Ropa Vieja <sup>GF V</sup>

Tempeh · Olives · Peppers · Garbanzo Beans · Crushed Tomatoes  
Capers · Lime

#### Chili Negro Enchiladas <sup>GF V</sup>

Black Beans · Corn and Mushroom · "Cheese" · Tortillas  
Guacamole · Salsa Verde · Pico de Gallo

### HAND-MADE MALTS & MILKSHAKES\* 15

Classic Chocolate · Strawberry · Vanilla <sup>GF VG</sup>

\*One Chef Attendant required per 75 guests.

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## 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 <sup>VG</sup>

Fresh Mozzarella · Beefsteak Tomatoes · Basil Pesto <sup>VG</sup>  
Balsamic · Focaccia

##### ITALIAN VEGETARIAN SANDWICH <sup>VG</sup>

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

#### Wraps

##### GRILLED PORTOBELLO <sup>VG</sup>

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

##### CHICKEN SALAD

Shaved Vegetables · Butter Lettuce · Pesto Aioli · Quinoa  
Spinach Tortilla <sup>GF</sup>

##### SHAWARMA CHICKEN <sup>DF</sup>

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

#### Salads

##### GREEK SALAD <sup>GF</sup>

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

##### SUPERFOOD <sup>VG GF</sup>

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

##### SOUTHWEST COBB SALAD <sup>VG GF</sup>

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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## 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** <sup>GF VG</sup> Sage Pesto
- TOMATO TORTILLA** <sup>DF GF VG</sup> Fresh Avocado · Tortilla Strips
- MELON GAZPACHO** <sup>V DF GF</sup> Hearts of Palm · Herbs
- ROASTED CORN** <sup>GF</sup> New Mexico Chili Cream
- CREAMY FORAGED MUSHROOM** Sherry
- CELERY ROOT & APPLE** <sup>DF GF</sup>

### Salads

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

### Entrées

- CHIPOTLE MARINATED CHICKEN** <sup>GF</sup> 70  
Wild Rice · Cilantro Lime Citronette
- JIDORI CHICKEN BREAST** <sup>GF</sup> 70  
Tamarind Rice · Baby Vegetables · Makhani Sauce

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

### Desserts

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

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- BREAKFAST BUFFETS
- CONTINENTAL BREAKFAST
- COLD BREAKFAST ENHANCEMENTS
- HOT BREAKFAST ENHANCEMENTS
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## HORS D'OEUVRES

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

### VEGETARIAN HORS D'OEUVRES

Hot

<b>VEGETARIAN SPRING ROLLS</b> <sup>DF VG</sup> Dragon Sauce	120
<b>PHYLLO-WRAPPED SPINACH &amp; FETA PURSE</b> <sup>VG</sup>	120
<b>CAULIFLOWER "WINGS"</b> <sup>VG</sup> Creamy Buffalo Sauce	120
<b>HARISSA CHICKPEA FRITTER</b> <sup>V GF</sup> Avocado Chutney	120
<b>CRISPY GOAT CHEESE</b> <sup>VG</sup> Romesco · Saba	120
<b>BLACK BEAN EMPANADA</b> <sup>VG</sup> Chimichurri	120

Cold

<b>BAKED MINI POTATOES</b> <sup>GF</sup> Chive Crème Fraîche · Bacon	120
<b>BEET &amp; GOAT CHEESE MACARON</b> <sup>VG CN</sup> Pistachio	120
<b>SUN-DRIED TOMATO &amp; CREAM CHEESE CORONET</b> <sup>VG</sup>	120
<b>STREET CORN TOAST</b> <sup>VG</sup> Cilantro · Fresno	120
<b>CANTALOUPE GAZPACHO SHOOTER</b> <sup>V GF</sup>	120

### SEAFOOD HORS D'OEUVRES

Hot

<b>DUNGENESS CRAB CAKES</b> <sup>DF CS</sup> Lemon · Chive Aioli	144
<b>CRISP CALAMARI</b> Sweet and Sour Dusted	144
<b>SHRIMP CORN DOG</b> <sup>CS</sup> Old Bay Tartar	144
<b>LOBSTER MAC-N-CHEESE FRITTER</b> <sup>CS</sup>	144

Cold

<b>TUNA TATAKI</b> Wasabi · Black Garlic Shoyu · Masago	144
<b>SMOKED SALMON TART</b> Caviar · Egg	144
<b>MEXICAN SHRIMP COCKTAIL</b> <sup>DF CS</sup>	144
<b>ANGRY TUNA CONE</b> Avocado · Togarashi · Cilantro	144
<b>SALMON POKE</b> Avocado · Ryu · Dark Soy	144
<b>HAMACHI</b> <sup>DF GF</sup> Radish · Apple · Yuzu	144
<b>LEMONGRASS SHRIMP TACO</b> <sup>CS</sup> Sriracha Aioli	144

### SAVORY HORS D'OEUVRES

Hot

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

Cold

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

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## COLD RECEPTION STATIONS

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

### CHARCUTERIE 30

Cured Salami · Sopressata · Capicola · Prosciutto · Dried Sausage  
Cured & Brined Olives · Peppers · Fruit Preserves <sup>V</sup>  
Selection of Crusty Bread · English Crackers

### MEZZE 21

Traditional Hummus <sup>V GF</sup> · Feta Dip <sup>GF</sup> · Eggplant Labneh <sup>GF</sup>  
Brined Olives <sup>V GF</sup> · Grilled Vegetables <sup>V GF</sup> · Toasted Pita Chips <sup>DF VG</sup>

### FARMER'S MARKET CHEESES 26

Domestic & International Cheeses <sup>GF VG</sup> · Dried Fruits <sup>V</sup> · Grapes <sup>V</sup>  
Salted & Candied Nuts <sup>DF GF CN</sup> · Freshly-Baked Artisan Breads  
& Crackers <sup>VG</sup>

### MARKET FRESH CRUDITÉS 21

Assorted Baby Vegetables <sup>V GF</sup> · Peppered Ranch <sup>GF VG</sup>  
Roasted Garlic Hummus <sup>V GF</sup>

### CHILLED SHELLFISH DISPLAY <sup>DF GF CS</sup>

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

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

### BYO WEDGE SALAD 23

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 <sup>GF VG</sup>	White Balsamic <sup>V GF</sup>
Green Goddess <sup>VG</sup>	Spicy Mustard Vinaigrette <sup>V GF</sup>

### CURED MEATS & MOZZARELLA 35

Freshly Sliced Prosciutto & Cured Meats

Burrata <sup>GF</sup>	Pickled Vegetables <sup>V</sup>
Sliced Mozzarella <sup>GF</sup>	Fruit Spread <sup>V</sup>
Ciliegine <sup>GF</sup>	Balsamic Vinegar <sup>V</sup>
Artisan Baked Breads <sup>VG</sup>	Evoo <sup>V</sup>
Marinated Olives <sup>V</sup>	

### BYO GUACAMOLE STATION 25

Lime Crushed Avocado <sup>V GF</sup>	Pomegranate <sup>V GF</sup>
Pico de Gallo <sup>V GF</sup>	Cotija <sup>GF VG</sup>
Jalapeños <sup>V GF</sup>	Bacon <sup>GF</sup>
Chicharrones <sup>GF</sup>	Tortilla Chips <sup>V GF</sup>
Puffed Corn <sup>V GF</sup>	

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> 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 LUNCHEAS

PLATED LUNCHEONS

HORS D'OEUVRES

• COLD RECEPTION STATIONS

HOT RECEPTION STATIONS

RECEPTION DESSERTS

DINNER BUFFETS

PLATED DINNERS

PLATED DESSERTS

BEVERAGES

WINE LIST

### 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 <sup>V</sup> · Wasabi <sup>V</sup> · Pickled Ginger <sup>V</sup> · Chopsticks

#### TIER 1 50

ASSORTED SUSHI ROLLS

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

#### TIER 2 60

ASSORTED SUSHI ROLLS

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

STEAMED EDAMAME <sup>V</sup> with Sea Salt

#### TIER 3 70

ASSORTED CLASSIC & SPECIALTY SUSHI ROLLS

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

STEAMED EDAMAME with Sea Salt

SQUID SALAD | SEAWEED SALAD <sup>V</sup>

### ENHANCEMENTS BELOW MAY BE ADDED TO ANY TIER ABOVE:

Ceviche\* 16/ea

**AHI TUNA** <sup>DF GF</sup> Scallion · Cucumber · Sesame · Nori

**OCTOPUS** Charred Pineapple · Parsley · Lemon · Roasted Peppers

**SEABASS BEET AGUACHILE** <sup>GF DF</sup> Cucumber · Red Onion  
Cilantro · Serrano

**SHRIMP AGUA CHILE** <sup>GF DF CS</sup> Red Onion · Sliced Cucumber  
Cilantro · Lime · Jalapeño

### Poke\*

**TUNA POKE BOWL** <sup>DF</sup>

Nori · Scallions · Marinated Onions · Cucumber · Sesame  
Chili · Sushi Rice

**SALMON POKE BOWL** <sup>DF</sup>

Namasu · Nori · Spicy Mayo · Lomi Tomatoes · Crispy Shallots  
Sushi Rice · Edamame

**KIMCHI BABY SHRIMP POKE BOWL** <sup>DF CS</sup>

Cucumber · Samjang Vinaigrette · Rainbow Carrots · Wakame  
Sushi Rice



BREAKFAST BUFFETS

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HOT RECEPTION STATIONS

RECEPTION DESSERTS

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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 <sup>GF VG</sup> · Pullman Rolls <sup>VG</sup>

†One Chef Attendant required.

### PROSCIUTTO WRAPPED PORK LOIN <sup>GF</sup> 28

Fennel Lemon Salad · Fig Mustard

†One Chef Attendant required.

### CHURASSCO GRILL\*

Marinated Cuts of Chargrilled Beef · Pork · Sausage · Chimichurri  
Crisp Yucca Fries <sup>V DF GF</sup>

Grill available for outdoor events only. †One Chef Attendant required.

### SALT-CRUSTED SEASONAL FISH\* <sup>GF DF</sup> 30

Baked Whole Seasonal Fish · Cress · Shaved Radish · Fennel

†One Chef Attendant required.

### ACHIOTE GLAZED SALMON <sup>GF DF</sup> 30

Mesquite Smoked · Pomegranate Radish Slaw

†One Chef Attendant required.

### CRACKED PEPPER FRIED CHICKEN 25

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

### WHOLE ROTISSERIE CHICKEN\* <sup>GF DF</sup> 23

Buttermilk Biscuits <sup>VG</sup> · Sweet Butter · Brown Gravy

†One Chef Attendant required.

### SMOKEHOUSE MEATS\* 40

Smoked Meats · House-Made Sauces · Texas Toast <sup>VG</sup>

Please select two:

Brisket <sup>GF</sup>

Pulled Pork <sup>GF</sup>

Bone-in Chicken <sup>GF</sup>

Jalapeño Cheddar

Sausage <sup>GF</sup>

Linguica Sausage <sup>GF</sup>

Turkey Breast <sup>GF</sup>

Picanha Sirloin <sup>GF</sup>

Please select three:

BBQ <sup>V GF</sup>

Carolina Gold Mustard <sup>V GF</sup>

Tangy Vinegar <sup>V GF</sup>

Chimichurri <sup>V GF</sup>

Spicy BBQ <sup>V GF</sup>

Enhancement: Tomahawk Steak +\$18 per person.

†One Chef Attendant required.

### TRADITIONAL PAELLA\* <sup>DF GF CS</sup> 38

Tender Chicken · Chistorra · Shrimp · Mussels · Scallops

Piquillo Peppers · Valencia Rice in Saffron Broth

†One Chef Attendant required.

### POTATO BAR <sup>GF</sup> 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

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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Chef Attendant required where indicated for \$150 per attendant. One Chef Attendant required per 75 guests, unless otherwise indicated. Full guest count guarantee required.

### TOSTADA STATION 39

†One Chef Attendant required per selection.

Select Two \$32 | Select Three \$45

**TINGA CHICKEN** <sup>DF</sup> 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** <sup>DF</sup> Corn Tortillas · Avocado · Yuzu Ponzu · Salsa Macha

Furikake Aioli · Serrano · Cilantro

**AHI TUNA** <sup>DF</sup> Wonton Chips · Avocado Mousse · Scallion

Sriracha Aioli · Tobiko · Togarashi

### ADOBO-SPICED TURKEY BREAST\* 23

Cranberry-Orange Chutney <sup>VG</sup> · Jalapeño-Bacon Corn Muffins <sup>VG</sup>

Sage Gravy †One Chef Attendant required.

### SICILIAN PASTA\* 38

††Chef Attendant optional. Please select two:

**CAVATELLI** <sup>CS</sup> Lobster · Roasted Fennel · Tomatoes · Crab Sugo

**VEGAN MAC** <sup>V</sup> Melted Kale · Garlic Crumb

**TORTELLINI** <sup>VG</sup> 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** <sup>VG</sup> Pecorino · Torn Basil

### RISOTTO\* 32

†One Chef Attendant required. Please select two:

**ASPARAGUS** <sup>GF VG</sup> Wild Mushroom · Pecorino Romano · Black Truffle

**BUTTERNUT SQUASH** <sup>GF VG</sup> Parmesan · Thyme

**SMOKED BACON** <sup>GF</sup> Roasted Tomato · Local Goat Cheese

**ROASTED BEET & LEEK** <sup>GF VG</sup>

**CRAB** <sup>GF CS</sup> Sweet Corn · Tarragon · Lemon

**FRUTTI DI MARE** <sup>GF CS</sup> Shrimp · Mussels · Parsley · Saffron · Lemon

### ULTIMATE MAC & CHEESE BAR\* 32

†One Chef Attendant required.

PASTAS: Elbow Macaroni · Orecchiette

CHEESES: Sharp Cheddar · Truffle Gruyère <sup>VG</sup> · Fontina Chèvre

TOPPINGS: Applewood Smoked Bacon · Country Ham · Peas

Caramelized Onions · Roasted Peppers · Wild Mushrooms <sup>V</sup>

Broccoli Florets <sup>V</sup> · Parmesan · Herb-Toasted Breadcrumbs

### ELOTE STATION 21

Chile · Aioli · Cilantro Lime Queso Fresco <sup>GF VG</sup> · Lime · Crema <sup>GF VG</sup>

††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



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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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## 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 piece 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 Wagyu · 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** <sup>VG</sup> Chipotle Aioli · Brussel Slaw

### FLATBREADS 32

Please select two:

**IMPORTED MEATS** Salami · Pepperoni · Capicola · Pepperoncini

**MARGARITA** <sup>VG</sup> Fresh Tomato · Basil · Mozzarella

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

**SPINACH ARTICHOKE** <sup>VG</sup> 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** <sup>V GF</sup>

Please select two:

Sweet Potato Tots <sup>V</sup>  
Traditional Straight Cut <sup>V</sup>  
Wedge-Cut Russet <sup>V</sup>  
Curly Fries <sup>V</sup>

Waffle Fries <sup>V</sup>  
Tater Tots <sup>V</sup>  
Thick-Cut Idaho Chips <sup>V</sup>

**CHEESES & MEATS** <sup>GF</sup>

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 <sup>VG</sup>  
Onion-Chive  
Crème Fraiche <sup>GF VG</sup>  
Queso Sauce <sup>VG</sup>

Avocado Salsa <sup>V GF</sup>  
Brown Gravy <sup>DF</sup>  
Vegetarian Chili <sup>GF VG</sup>

ADDITIONAL SELECTIONS +8 PER PERSON

### STREET TACOS 42

Barbacoa <sup>GF DF</sup> · Pork Carnitas <sup>GF DF</sup> · Chicken Tinga <sup>GF DF</sup>

Mini Corn <sup>GF VG</sup> & Flour Tortillas <sup>VG</sup>

Accompaniments include: Diced Onion · Cilantro · Limes

Salsa Fresca <sup>V</sup> · Pico de Gallo <sup>V</sup> · Salsa Verde <sup>V</sup>

Shredded Cabbage <sup>V</sup> · Grilled Serranos <sup>V</sup> · Cotija Cheese <sup>GF VG</sup>

### SIZZLIN' FAJITAS\* 40

Marinated Chicken <sup>DF GF</sup> · Tender Sirloin Beef Strips <sup>DF GF</sup>  
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.

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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## 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 <sup>GF</sup> | Dulce de Leche <sup>GF</sup>   |
| Chocolate Ice Cream <sup>GF</sup>    | Mango Sorbet <sup>DF</sup>     |
| Strawberry Ice Cream <sup>GF</sup>   | Raspberry Sorbet <sup>DF</sup> |
| Cookie Dough Ice Cream               | Lemon Sorbet <sup>DF</sup>     |

#### SAUCES

Please select two:

- |                                |                                  |
|--------------------------------|----------------------------------|
| Dulce de Leche                 | Chocolate Fudge <sup>GF VG</sup> |
| Salty Caramel <sup>GF VG</sup> | Raspberry <sup>V</sup>           |
| Butterscotch                   |                                  |

#### TOPPINGS

Please select five:

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

ADDITIONAL SELECTIONS +4 PER PERSON

### SHOTS & SWEETS

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

Please select four:

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

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

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

#### COOKIE FLAVORS

Please select three:

- |  |                             |
|--|-----------------------------|
| Chocolate Chip <sup>VG</sup>               | Snickerdoodle <sup>VG</sup> |
| White Chocolate Macadamia <sup>VG CN</sup> | Oatmeal <sup>VG</sup>       |
| Peanut Butter <sup>VG CN</sup>             |                             |

#### ICE CREAM FLAVORS

Please select two:

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

#### TOPPINGS

Please select four:

- |                                       |                                     |
|---------------------------------------|-------------------------------------|
| Mini Chocolate Chips <sup>GF VG</sup> | Chopped Reeses®                     |
| Heath® Toffee Crumbles <sup>VG</sup>  | Peanut Butter Cups <sup>VG CN</sup> |
| White Chocolate Chips                 | Rainbow Sprinkles                   |
| Crushed Oreos™ <sup>V DF</sup>        |                                     |

ADDITIONAL SELECTIONS +2 PER PERSON

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

Fire pit rental is not included.

- |   |  |
|---|--|
| Traditional Graham Crackers <sup>VG</sup> | Reese's® Peanut Butter Cups <sup>VG CN</sup> |
| Hershey's® Chocolate Bars <sup>VG</sup>   | Jet-Puffed® Marshmallows <sup>GF</sup>       |

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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BREAK ENHANCEMENTS

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LUNCHEON ENHANCEMENTS

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HOT RECEPTION STATIONS

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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 <sup>DF VG</sup>  
Seasonal Vegetables · Petite Pasta · Oregano

Marinated Farmer's Tomatoes <sup>V DF GF</sup>  
Heirloom & Beef Steak Tomatoes · Sweet Melon · Evoo · Balsamic · Basil Leaves

Marinated Artichoke Salad <sup>GF</sup>  
Baby Romaine · Red Onion · Cured Olives · Salami · Pepperoncini · Roasted Garlic Vinaigrette

Charred Cauliflower & Broccoli Salad <sup>GF VG CN</sup>  
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 <sup>DF GF</sup>  
Fennel · Blistered Peppers · Piquillo Sauce

Roasted Organic Chicken Breast <sup>DF GF</sup>  
Creamy Cannelini Bean Fricassée · Gremolata · Marinated Tomatoes

Roasted Heirloom Carrots & Root Vegetables <sup>V DF GF</sup>  
Golden Raisins · Tomatoes · Country Olives

Asparagus <sup>DF GF</sup>  
Crispy Prosciutto · Balsamic

Crushed Fingerling Potatoes <sup>V DF GF</sup>  
Citrus · Garlic

Tiramisu <sup>VG</sup>  
Mascarpone Fig Tart <sup>VG</sup>  
Strawberry Zabaglione <sup>GF VG</sup>

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> 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.

### LATIN FLAIR\* 180

Charred Poblano & Sweet Corn Soup <sup>GF VG</sup>

Cilantro Pesto <sup>V DF GF</sup> · Freeze-Dried Corn <sup>V DF GF</sup>

Baby Whole Leaf Lechuga Salad <sup>VG CN</sup>

Marinated Hearts of Palm · Toasted Pepitas · Cherry Tomatoes · Avocado Cilantro-Lime Dressing <sup>V DF GF</sup>

Compressed Watermelon Salad <sup>GF V</sup>

Watermelon · Cantaloupe · Cucumber · Mint & Aji Amarillo Vinaigrette

Latin Chopped Salad <sup>DF GF VG</sup>

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

Fresh Ceviche

Please select two:

**SHRIMP** <sup>DF GF CS</sup> Celery · Clamato · Pico de Gallo · Avocado

**AHI** <sup>DF</sup> Scallions · Citrus · Cucumber · Sesame Seed

**SCALLOP & GRILLED OCTOPUS** <sup>DF GF CS</sup> Agua Chile · Serrano · Watermelon Radish · Cucumber · Red Onion

**SNAPPER** <sup>DF GF</sup> Coconut Leche de Tigre · Ginger Yellow Pepper · Charred Pineapple

Charred Achiote Chicken Breast <sup>DF GF</sup>

Pineapple Pico de Gallo

Carved Picanha\* <sup>DF GF</sup>

Garlic Marinated Sirloin Cap · Blistered Peppers · Grilled Onions

<sup>†</sup>Chef Attendant required.

Smashed Black Beans & Tostones <sup>V DF GF</sup>

Vegetable Paella <sup>V DF GF</sup>

Valencia Rice · Saffron · Mushrooms · Peas · Bell Peppers

Roasted Chayote & Seasonal Squash <sup>V DF GF</sup>

Chile Dusted Broccolini <sup>V DF GF</sup>

Baby Tomatoes · Garlic

Ibarra Cheesecake Shot <sup>VG</sup>

Alfajores <sup>VG</sup>

Guava Empanadas <sup>VG</sup>

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> 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** <sup>DF GF</sup>  
Braised Chicken · Hominy · Chiles · Radish · Cabbage

**Guacamole & Salsa Bar**  
Traditional Guacamole <sup>V DF GF</sup> · Salsa Verde <sup>V DF GF</sup> · Pineapple Pico <sup>V DF GF</sup> · Avocado Salsa <sup>V DF GF</sup> · Salsa Fresca <sup>V DF GF</sup> · Chicharones  
Corn Tortilla Chips <sup>V GF</sup>

**Pineapple Cucumber Salad** <sup>V GF</sup>  
Pineapple · Cucumber · Mango · Tomato · Cilantro · Chili-Lime Vinaigrette

**Charred Little Gem Lettuce** <sup>VG GF</sup>  
Corn · Cucumber · Pickled Onions · Radish · Queso Añejo · Spicy Avocado Vinaigrette

**Sweet Corn Tamales** <sup>GF VG</sup>

**Mesquite Grilled Flat Iron** <sup>DF</sup>  
Serrano Toreado · Morita Lime Vinaigrette  
<sup>†Grill Attendant required.</sup>

**Pastor Pork Carnitas** <sup>GF</sup>  
Pickled Onion Pineapple Slaw · Cebollita Asada · Flour Tortillas

**Grilled Chipotle Snapper** <sup>DF GF</sup>  
Pescado a la Veracruzana · Chunky Tomato · Onion · Bell Peppers · Olives · Capers

**Adobo-Grilled Seasonal Vegetables** <sup>V GF</sup>

Arroz Rojo

Frijoles Puercos

**Esquites** <sup>GF</sup>  
Grilled Corn · Chili Aioli · Crema · Cotija · Cilantro

Dulce Churros <sup>VG</sup>  
Mango Tequila Tart <sup>VG</sup>  
Mexican Chocolate Cake <sup>VG CN</sup>

Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> 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 <sup>GF VG</sup>

#### Arugula & Chicory Salad <sup>V DF GF CN</sup>

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

#### Heirloom Tomato & Buffalo Mozzarella Salad <sup>GF VG</sup>

Grilled Fennel · Lemon Vinaigrette

#### Alaskan Wild Salmon <sup>GF</sup>

Lemon Caper Sauce · Grilled Artichokes

#### Truffle Roasted Chicken

Thyme Jus · Caramelized Garlic

#### Prime Rib Carving Station

Natural Jus · Creamy Horseradish · Sea Salt · Pullman Rolls

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

#### Roasted Heirloom Cauliflower <sup>VG GF</sup>

Harissa Vinaigrette · Crumbled Feta

#### Goat Cheese Dauphinoise Potatoes <sup>VG GF</sup>

#### Sautéed Green Beans <sup>V DF GF</sup>

Roasted Mushrooms · Shallots · Saba

#### NY Cheesecake <sup>VG</sup>

#### Key Lime Pie <sup>VG</sup>

#### Rum Raisin & Pear Bread Pudding <sup>VG</sup>

#### Freshly Brewed Coffee & Select Teas

<sup>V</sup> Vegan <sup>VG</sup> Vegetarian <sup>DF</sup> Dairy-Free <sup>GF</sup> Gluten-Free <sup>CN</sup> Contains Nuts <sup>CS</sup> Contains Shellfish

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## DINNER BUFFETS (Continued)

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Buffet menus based on a 2-hour duration.

### COPPER CANYON COOKOUT\* 205

Southwest Corn Chowder <sup>VG</sup>  
Tortilla Strips · Green Chilies · Sour Cream

Campfire Salad <sup>GF VG</sup>  
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 <sup>GF VG CN</sup>  
Roasted Jalapeño · Scallions · Caramelized Onions · Grilled Broccoli  
Honey-Glazed Crushed Pecans

Baked Macaroni 'N' Cheese <sup>VG</sup>  
Cheddar · Gouda

Mesquite Grilled Corn <sup>GF VG</sup>  
with Rosemary Butter

Potato Bar

*POTATOES:* Crushed Yukon's & Rustic Baked Potatoes <sup>V DF GF</sup>  
*SAUCES:* Gruyère <sup>VG</sup> · Truffle Mushroom Gravy  
*TOPPINGS:* Applewood Smoked Bacon · Country Ham  
Caramelized Onions <sup>V GF</sup> · Cheddar · Pepper Jack · Scallions  
Sour Cream <sup>GF VG</sup> · Sweet Creamery Butter · Broccoli Florets <sup>V DF GF</sup>

Black Bean & Quinoa Succotash <sup>V DF GF</sup>  
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 <sup>GF VG</sup> · Soft Rolls <sup>VG</sup> · Sweet Creamery Butter  
Creamy Horseradish

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

#### CAMP-FIRED POLLO ASADO <sup>GF DF</sup>

Salsa Verde · Charred Peppers · Pickled Onions

Texas Crunch Cake

Cow Tail Caramel Tart

S'mores Tarts <sup>VG</sup>

Apple Cinnamon Cobbler & Vanilla Bean Ice Cream <sup>VG</sup>

Freshly Brewed Coffee & Select Teas

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## PLATED DINNERS

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

### OPTIONAL COURSE

Additional +21 per person

**Jumbo Lump Crab Cake** <sup>DF CS</sup>  
Charred Yellow Pepper Aioli

**Ahi Tuna Crudo** <sup>DF</sup>  
Watermelon Radish · Hawaiian Sea Salt · Wakame Salad · Cracked Pepper · Ahi Amarillo Vinaigrette

**Soy Glazed Pork Belly** <sup>DF</sup>  
Sweet Potato Purée · Shaved Radish · Brussels

**Corn Ravioli**  
Merguez Bolognese · Wilted Greens

**Ricotta Cannelloni** <sup>VG</sup>  
Spinach · Tomato Ragù · Parmesan Fondue

**Black Truffle Risotto** <sup>GF</sup>  
Crispy Prosciutto · Aged Parmesan · Asparagus · Barrel Aged Balsamic

### SALAD

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

**Tuscan Lettuce** <sup>GF CN</sup>  
Bacon Lardons · Poached Pear · Crumbled Roaring Forties Blue Cheese · Toasted Pine Nuts · White Balsamic Vinaigrette

**Tender Baby Lettuce** <sup>GF VG</sup>  
Marinated Feta · Heirloom Radish · Citrus · Cucumber · Cherry Tomato · Shallot Vinaigrette

**Beet Salad** <sup>VG CN</sup>  
Soft Boiled Egg · Goat Cheese · Citrus · Bitter Greens · Crispy Quinoa Pistachio Crunch · Pomegranate Emulsion

**Baby Romaine** <sup>VG</sup>  
Queso Fresco · Torn Garlic Croutons · Marinated Heirloom Tomatoes · Corn · Black Beans · Chipotle Caesar Vinaigrette

**Baby Iceberg Wedge** <sup>GF VG CN</sup>  
Candied Walnuts · Blistered Grape Tomatoes · Gorgonzola Cheese · Creamy Cracked Black Pepper Dressing

**Grilled Pear** <sup>VG CN</sup>  
Arugula · Radicchio · Frisée · Chèvre Mousse · Hazelnuts · Sherry Caramel Vinaigrette

**Roasted Vegetables** <sup>V DF</sup>  
Ancient Grains · Herbs · Baby Lettuces · Roasted Carrots · Red Pepper Tahini Vinaigrette

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## PLATED DINNERS (Continued)

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### ENTRÉE

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

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## PLATED DINNERS (Continued)

All pricing is per person.

Plated dinner pricing includes assorted rolls with sweet creamery butter, freshly-brewed coffee and select teas.

### VEGETARIAN ENTRÉE

**Ravioli** <sup>VG</sup>  
Truffle Cream Sauce • Baby Vegetables • Broccoli Rabe Pesto  
Parmesan

150

**Bucanti & Burrata** <sup>VG</sup>  
Carrot Bolognese • Cracked Black Pepper • Basil • Evoo

150

**Gnocchi** <sup>V DF GF</sup>  
Wilted Kale • Vegan Chorizo • Squash • Tomato Confit  
Crispy Onions

150

**Cauliflower Steak** <sup>V DF GF</sup>  
Sweet Potato • Crispy Chickpeas • Raisins • Salsa Macha

150

**Handmade Purple Barley Pasta** <sup>VG</sup>  
Arugula • Chèvre Soubise • Broccoli • Preserved Lemons  
Sauce Vergé

150

### DUO ENHANCEMENTS

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

**Butter Poached Lobster Tail** <sup>GF CS</sup>

M.P.

**Braised Short Rib (5oz)** <sup>GF DF</sup>  
Natural Reduction

35

**Jumbo Prawns** <sup>DF GF CS</sup>  
Two Jumbo U-10 Cold Water Spotted Prawns  
Basil-Garlic-Shallot Evoo

25

**Petit Filet Mignon (4oz)** <sup>GF</sup>  
Sauce Béarnaise

40

**Jumbo Lump Crab Cake** <sup>DF CS</sup>  
Panko Crusted • Citrus Remoulade • Fines Herbs

32

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## PLATED DESSERTS

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

### DESSERT

#### Cocoa Pod <sup>VG</sup>

Earl Grey Crèmeux · Dark Chocolate Mousse · Brownie · Salted Chocolate Shortbread

#### Summer Berry Pavlova <sup>VG</sup>

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

#### The Strawberry <sup>VG</sup>

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

#### Milk Chocolate Crunch Bar <sup>VG</sup>

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

#### Chocolate Indulgence <sup>VG CN</sup>

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

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## BEVERAGES

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

### DELUXE BAR 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  
MICTER'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.

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## WINE LIST

All pricing is per bottle.

### GREEN PARTNERSHIP WINES

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

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

### CHAMPAGNE & SPARKLING

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
CHANDON BRUT SPARKLING <i>CA</i>	85
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

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

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



## WINE LIST (Continued)

All pricing is per bottle.

### MERLOT

H3 HORSE <i>Heaven Hills, WA</i>	75
DECOY BY DUCKHORN <i>Sonoma, CA</i>	94

### PINOT NOIR

EOS ESTATE <i>CA</i>	64
BONTERRA (ORGANIC) <i>Mendocino, CA</i> 	80
MEIOMI <i>CA</i>	72
BANSHEE <i>Sonoma County, CA</i>	78
DECOY <i>Sonoma County, CA</i>	85
ERATH "RESPLENDENT" <i>OR</i>	81

### 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

### OTHER REDS

SEGHESIO FAMILY ZINFANDEL <i>Sonoma County, CA</i>	83
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
PIATTELLI MALBEC GRAND RESERVE <i>ARG</i>	84
NUMANTHIA TERMES TORO TEMPRANILLO <i>Toro, ESP</i>	92

- BREAKFAST BUFFETS
- CONTINENTAL BREAKFAST
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- HOT BREAKFAST ENHANCEMENTS
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- SPECIALTY BREAKS
- BREAK ENHANCEMENTS
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- LUNCHEON ENHANCEMENTS
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*Fairmont*  
SCOTTSDALE PRINCESS

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