Fairmont
SCOTTSDALE PRINCESS









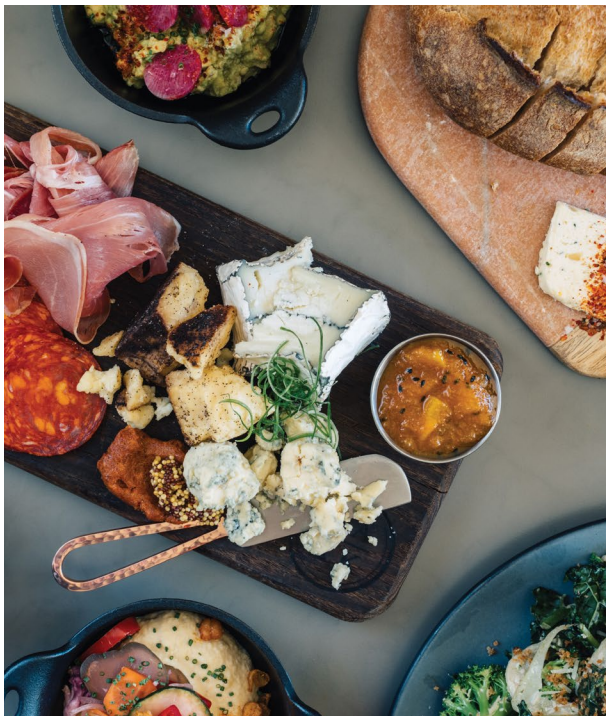
BANQUET MENU

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
- 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

BREAKFAST BUFFETS

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

GOOD MORNING STARTER* 80

Freshly Squeezed Juice V GF
Orange · Cranberry · Grapefruit

Carved Fruit & Fresh Berries V GF
Seasonal Locally Grown Assorted

Organic Hard Boiled Eggs GF DF VG

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

Oatmeal V
Dried Fruit · Brown Sugar · Cinnamon

Applewood Smoked Bacon GF DF &
Chicken Apple Gouda Sausage GF

Classic Hashbrowns V GF

Farm Fresh Scrambled Eggs VG GF
Roasted Tomatoes · Garden Herbs

Omelets

Made to order with choice of:

Whole Eggs
Egg Whites
Pepper Jack Cheese GF VG
Aged Cheddar Cheese GF VG
Black Forest Ham GF DF
Spinach V
Sautéed Mushrooms V GF
Asparagus V
Bell Peppers V
Caramelized Onions V
Pico de Gallo V
Salsa V
Chopped Bacon GF DF
Chicken Sausage GF DF
Chorizo GF DF

†*One Chef Attendant required per 75 guests.*

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

Freshly Brewed Coffee & Select Teas

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

**NOTE: Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness.*
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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
Soften 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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BREAKFAST BUFFETS (Continued)

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COUNTRY BREAKFAST 77

Freshly Squeezed Juice V GF
Orange · Cranberry · Grapefruit

Carved Fruit & Fresh Berries VG GF DF
with Honey & Mint

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

Home-Style Biscuits VG & Black Pepper Sausage Gravy

Southern Style Grits GF VG
Cheddar Cheese GF VG on the Side

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

Please select one:
- Buttermilk VG
- Banana VG
- Peanut Butter VG CN
- Maple Pecan VG CN

Aged Cheddar Cheese Scrambled Eggs GF VG
with Herbs

Applewood Smoked Bacon & Pork Sausage Patties GF DF

Country Potatoes V
Caramelized Onion · Rosemary

Chef's Selection of Breakfast Pastries
- Pecan Sticky Buns CN
- Double Chocolate Chip Muffins VG
- Fruit Filled Turnovers

Freshly Brewed Coffee & Select Teas

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Buffet menus based on a 2-hour duration.

EL DESAYUNO 71

Freshly Squeezed Juice V GF
Orange · Cranberry · Grapefruit

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

Hand-Carved Melon V GF
Agave · Tajín

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

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

Enhancements GF DF:
$8 per person
Carnitas
Smoked Brisket

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

Chicken Jalapeño Sausage DF GF

Chorizo Con Papas GF DF

Freshly Brewed Coffee & Select Teas

EARLY RISER 67

Freshly Squeezed Juice V GF
Orange · Cranberry · Grapefruit

Oatmeal V DF GF
Dried Fruit · Brown Sugar · Cinnamon

Carved Fruit & Fresh Berries V GF

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

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

Chef's Selection of Breakfast Pastries VG
- Muffins
- Croissants
- Danish
- Sweet Creamery Butter

Freshly Brewed Coffee & Select Teas

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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
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RECEPTION DESSERTS
DINNER BUFFETS
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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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- 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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- PLATED DINNERS
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COLD BREAKFAST ENHANCEMENTS

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

ATLANTIC SALMON 18
House-Cured and Cold Smoked Salmon

Please select one:
Smoked Salmon DF GF
AZ Citrus-Cured DF GF
Truffle-Beet Cured DF GF

Accompaniments to include:
Hard Boiled Eggs · Plain & Everything Bagels VG · Cream Cheese GF VG
Sliced Red Onion V GF · Ripe Tomatoes V GF · Capers V DF GF
(Toaster Provided)

FRESH FRUIT PARFAITS VG 12
Agave · Mint · Berries

GREEK YOGURT PARFAITS VG 14
Organic Yogurt · House-Made Granola · Fruit Compote · Berries

MUESLI PARFAITS VG 12
Citrus Curd · Roasted Pepitas · Crispy Quinoa · Berries · Dried Fruit

SMOOTHIES* 18

Please select two:
Orange - Peach - Mango GF VG
Gingersnap Date VG
Chocolate - Peanut Butter GF VG CN
Very Berry GF VG
Strawberry - Banana GF VG

†*One Chef Attendant required.*

HARD-BOILED ORGANIC EGGS GF VG 48

Pricing is per dozen. Minimum of one dozen.

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
Açaí Sorbet V
Fresh Berries
Agave
Almond Butter

BYO Muesli
Agave
Oatmeal Muesli
Sundried Fruit
Almonds
Crushed Pistachios
Chia Seeds
Hemp Hearts
Citrus Marmalade VG
Shaved Chocolate
Berries

†*One Chef Attendant required per 75 guests.*

HOT BREAKFAST BOWLS 19

Please select one:

Power Bowl GF DF
Quinoa · Kale · Mushrooms · Italian Sausage · Red Pepper Vinaigrette
Poached Egg

Mesquite Brisket Hash Bowl GF
Baby Potatoes · Pickled Onions · Salsa Verde · Cotija · Poached Egg

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

Shakshuka VG
Fire Roasted Tomatoes · Chickpeas · Kale · Feta · Focaccia
Poached Egg

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

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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 BREAKFAST ENHANCEMENTS

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

MADE-TO-ORDER EGGS & OMELETS* 28

Whole Egg · Egg Whites

Made to order with choice of:

Pepper Jack Cheese GF VG
Cheddar Cheese GF VG
Black Forest Ham
Spinach V
Sautéed Mushrooms V GF
Asparagus V
Bell Peppers V
Caramelized Onions V DF GF
Pico de Gallo V GF
Chopped Bacon
Chorizo
Salsa
Chicken Sausage

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

INDIVIDUAL SAVORY QUICHES 16

Please select one:

Roasted Tomato & Wild Mushroom VG
Aged Cheddar

Honey Ham
Caramelized Onion · Gruyère

Egg Whites VG
Sun-Dried Tomatoes · Spinach · Goat Cheese

Grilled Vegetable VG
Zucchini · Portabello · Eggplant · Herb-Chive Cream Cheese

Southwest Vegetable VG
Poblano Corn · Pico de Gallo · Red Peppers · Oaxaca Cheese
Spiced Crema

Chorizo
Potato · Queso

FARMHOUSE EGGS BENEDICT 18

Please select one:

Buttermilk Biscuit
Smoked Brisket · Poached Eggs · Poblano Pepper Hollandaise

Classic
Sourdough English Muffin · Cured Ham · Hollandaise

Benny Bowl
Cornbread · Cured Pork Shoulder · Poached Egg · Chipotle Hollandaise

†*One Chef Attendant optional.*

BREAKFAST PROTEINS GF 13

Please select one:

Smoked Bacon GF DF
Farmer Sausage GF
Turkey Bacon GF
Turkey Jalapeño Sausage GF
Chicken Gouda Sausage GF

SCRAMBLED EGGS GF VG 15

Farm-Fresh Scrambled Eggs · Roasted Tomatoes · Garden Herbs

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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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

PLATED BREAKFASTS

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

GOOD MORNING ARIZONA 50

Freshly Squeezed Orange Juice V GF

Organic Yogurt Parfait V GF
AZ Citrus • Pepita Granola

Southwest Frittata GF VG

Chicken Jalapeño Sausage GF DF

Rustic Potatoes V DF
with Herbs

Mexican Inspired Pastry Selection VG CN
Sweet Creamery Butter

Freshly Brewed Coffee & Select Teas

WEST COAST BISTRO 48

Freshly Squeezed Orange Juice V GF

Melon & Berry Parfait GF VG
Mint • Arizona Honey

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

Herb-Smashed Yukon Gold Potatoes V DF

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

Freshly Brewed Coffee & Select Teas

THE CLASSICS 46

Freshly Squeezed Orange Juice V GF

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

Signature Breakfast Potatoes V DF
Sweet Peppers • Onion

Choice of:

Applewood Smoked Bacon GF DF

Farmer's Sausage GF DF

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

Freshly Brewed Coffee & Select Teas

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BREAK ENHANCEMENTS
LUNCHEON BUFFETS
LUNCHEON ENHANCEMENTS
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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

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

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Fairmont
SCOTTSDALE PRINCESS

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

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 V CN
House-Made Cranberry Nut Energy Bar V 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 V CN · Cranberry Almond Granola Bar V CN

Freshly Brewed Coffee & Select Teas

CHOCOLATE BLACKOUT 29

Chocolate Chip Cookies VG
Chocolate Brownies with Fudge VG
Triple Chocolate Cookie VG
Chocolate Raspberry Verrine VG
Salted Caramel Chocolate Tart VG

Freshly Brewed Coffee & Select Teas

ARIZONA TRAILS 32

Assorted Whole Seasonal Fruit
Build-Your-Own Trail Mix
- Granola DF VG CN
- Pumpkin Seeds V
- Dried Fruits V
- M&M's
- Roasted Almonds CN
- Cashews CN
- Pecans CN
- Toasted Shredded Coconut V

Beef Jerky
House-Made Muesli Bar V CN

Freshly Brewed Coffee & Select Teas

CARNIVAL TREATS 29

Please select three:
Cotton Candy V GF *(Server Attendant fee: $150)*
Pretzel Bites VG
Mini Turkey Corn Dogs
Dipping Sauces: Ketchup V · Yellow Mustard V · Cheese Sauce VG
Kettle Corn *(Server Attendant fee: $150)*
Churro Twist with a choice of Spiced Cinnamon Sugar
or Berry Powdered Sugar VG
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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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 $10 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 Parmesan

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

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BREAK ENHANCEMENTS

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

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

WARM SOFT PRETZELS* VG — 12
Yellow Mustard V · Beer Cheese VG
Pricing is per pretzel.

HUMMUS & PITA CHIPS* V — 15
Pricing is per person.

CHIPS, SALSA & GUACAMOLE* V GF DF — 23
Pricing is per person.

DOMESTIC CHEESE PLATTER* GF VG — 21
Pricing is per person.

SIGNATURE MIXED NUTS CN — 45
Pricing is per pound.

BAR MIX & HARD PRETZELS — 40
Pricing is per pound.

HOME-MADE GRANOLA BARS VG CN — 96
Pricing is per dozen.

ASSORTED WHOLE FRUIT V — 6
Pricing is per piece.

SLICED FRESH FRUIT* V — 14
Pricing is per person.

ASSORTED BAGELS VG — 96
Assorted Flavored Cream Cheeses GF VG
Pricing is per dozen.

ASSORTED FRESHLY BAKED MUFFINS VG — 96
Pricing is per dozen.

ASSORTED FRESHLY BAKED PASTRIES VG — 96
Pricing is per dozen.

ASSORTED FRESHLY BAKED COOKIES VG — 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.

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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 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 UNSWEETENED ICED TEA 115
Pricing is per gallon.

FRESH LEMONADE OR PRICKLY PEAR LEMONADE 115
Pricing is per gallon.

FRUIT-INFUSED WATER 72
Pricing is per gallon.

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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 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 VG
Caramel Sauce VG GF

Bourbon Caramel Pecan Tart VG CN

Banana Pudding Shot VG

Freshly Brewed Coffee & Select Teas

LITTLE HAVANA 82

Cuban Black Bean Soup V GF

Shrimp Agua Chile Ceviche GF DF CS
Avocado · Tajín

Cuban Greens V GF
Baby Romaine · Marinated Garbanzo Beans · Tomatoes · Plantains
Sour Orange Vinaigrette

Pimento Potato Salad VG GF
Bermuda Onions · Black Olives · Spicy Mustard · Dill

Tomato & Black Bean Salad V GF
Cucumber · Corn · Charred Pineapple · Cumin · Orange Zest · Cilantro

Achiote Rubbed Cod
Key Lime Butter Sauce

Pollo Saltado DF
Tomatoes · Charred Onions · Peppers · Soy Jus

Smoked Pork Carnitas DF GF
Grilled Onions · Aji Amarillo BBQ

Black Beans & Arroz Amarillo V GF

Pan de Bono & Artisan Rolls VG
Sweet Creamery Butter

Guava Cheese Pastelitos VG

Dulce de Leche Cheesecake VG

Cinnamon Rice Pudding Parfait GF VG

Freshly Brewed Coffee & Select Teas

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

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

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

Chilled Iceberg Salad V GF
Fresh Corn · Tomatoes · Herbs · Chive-Shallot Dressing V

Wild Honey, Pommery Mustard-Glazed Chicken Breasts DF GF

Roasted Garlic Smoked Cheddar Whipped Potatoes GF VG

Seasonal Vegetables V
Roasted Baby Beets · Charred Onions

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

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

Artisanal Rolls VG
Sweet Creamery Butter

Meyer Lemon Custard Tarts VG

Warm Stone Fruit Cobbler VG

Chocolate Pecan Tarts VG CN

Freshly Brewed Coffee & Select Teas

THE ULTIMATE DELI 75

Tomato Soup VG
Garlic and Cheese Croutons

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

Lemon & Thyme Potato Salad DF GF VG

Baby Kale & Romaine Caesar GF
Fried Chickpeas, Caesar Dressing

Please select three:

Gourmet Hot Sandwiches

GRIDDLED OVERSIZED REUBEN Deli Rye
PHILLY CHEESE STEAK Onions · Provolone · Soft Roll
ITALIAN BEEF House-Made 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 Hogie
ROASTED CHICKEN SALAD Grapes · Celery · Sprouts · Croissant
TURKEY CLUB Roasted Turkey · Bacon · Swiss Cheese · Lettuce
Ripe Tomato · Pesto Aioli · Brioche
PEPPERED ROAST BEEF Bacon Onion Jam · Blue Cheese
Horseradish Mayo · Rosemary Focaccia
SOUTHWEST WRAP Chopped Romaine · Black Beans · Pico
Brown Rice · Plant Based "Chicken" · Cilantro Lime Vinaigrette
TAVERN HAM WRAP
Bermuda Onion · Swiss Cheese · Arugula · Grain Mustard Wrap

Assorted Pickles V

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

Apple Crumble Bar VG CN

Carrot Cake VG CN with Cream Cheese Frosting

Soft-Baked Chocolate Tart VG

Freshly Brewed Coffee & Select Teas

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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

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 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

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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 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 Molcajete · 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 VG

Freshly-Brewed Coffee & Select Teas

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LUNCHEON BUFFETS (Continued)

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

BUILD-YOUR-OWN PROTEIN BOWL 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 Sweet Potato V GF
Tri-Color Quinoa 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
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
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HOT RECEPTION STATIONS
RECEPTION DESSERTS
DINNER BUFFETS
PLATED DINNERS
PLATED DESSERTS
BEVERAGES
WINE LIST

LUNCHEON ENHANCEMENTS

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

INDIVIDUAL POT PIES 16

Please select two:

Traditional
Chicken · Peas · Carrots · Onions

Seafood CS
Lobster · Crab · Shrimp

Vegetarian VG
Seasonal Vegetables

Shepherd's Style
Beef · Potatoes · Corn · Carrots · Peas

Southwestern
Green Chili Pork · Onion · Cilantro

Chorizo
Potato · Corn · Vegetables

ALTERNATIVE SOUP SELECTION 12

Please select one:

White Bean & Roasted Tomato DF GF VG with Sage Pesto

Chicken Tortilla, Roasted Tomato GF with Tortilla Strips

Roasted Corn GF VG with Cilantro Crème

Creamy Foraged Mushroom VG with Sherry

Tomato Bisque GF VG

Shrimp & Bacon Corn Chowder CS

Leek & Potato Soup Garlic Croutons VG · Bacon

VEGAN ENTRÉES 18

Please select one:

Eggplant Moussaka V CN
Green Lentil · Chunky Arrabiatta · Vegan Béchamel
Whipped Potatoes · Cashew Cheese

Vegan Ropa Vieja GF V
Tempeh · Olives · Peppers · Garbanzo Beans · Crushed Tomatoes
Capers · Lime

Chili Negro Enchiladas GF V
Black Beans · Corn and Mushroom · "Cheese" · Tortillas
Guacamole · Salsa Verde · Pico de Gallo

HAND-MADE MALTS & MILKSHAKES* 15

Classic Chocolate · Strawberry · Vanilla GF VG

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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 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

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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Sides

Please select one side:

Pommery Mustard Fingerling Potato Salad GF VG

Cous Cous DF VG
Tabbouleh · Cucumber · Sun-Dried Tomatoes · Onion

Pasta Salad DF VG
Scallions · Corn · Red Peppers · Black Beans · Tomatoes · Cilantro

Quinoa GF VG
Black Beans · Corn · Tomato · Feta · Avocado Vinaigrette

Includes:

Whole Fruit Potato Chips

Giant Chocolate Chip Cookie

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PLATED LUNCHEON

All pricing is per person. For groups less than 20 people, a $10 menu surcharge per person will apply.
Plated luncheon pricing includes assorted rolls with sweet creamery butter, one soup or salad, one entrée, one dessert, and freshly brewed coffee and select teas. Additional courses $8 per person.

Soups

WHITE BEAN & ROASTED TOMATO GF VG Sage Pesto

TOMATO TORTILLA DF GF VG Fresh Avocado · Tortilla Strips

MELON GAZPACHO V DF GF Hearts of Palm · Herbs

ROASTED CORN GF New Mexico Chili Cream

CREAMY FORAGED MUSHROOM Sherry

CELERY ROOT & APPLE DF GF

Salads

BABY ROMAINE VG
Romaine Spears · Olive Oil-Cured Tomato · Croutons
Shaved Parmesan · Caesar Dressing

CONFIT TOMATOES VG
Burrata · Cucumber · Caramelized Stone Fruit · Calabrian Chili
Country Sourdough

MIXED ORGANIC GREENS V DF GF
Frisée · Cucumbers · Heirloom Tomatoes · Rainbow Carrots
Farm-Fresh Herb Vinaigrette

BABY BEETS & TINY GREENS GF CN
Smokey Blue · Strawberries · Candied Nut
Champagne Chive Vinaigrette

MEDITERRANEAN GREENS GF VG
Cucumber · Tomatoes · Olives · Barrel-Aged Feta
White Balsamic Dressing

WATERMELON FETA V
Sesame Crunch · Cucumber · Basil · Avocado Vinaigrette

ROASTED BABY HEIRLOOM CARROTS GF VG
Petit Greens · Local Chèvre · Almond Maple Vinaigrette

Entrées

CHIPOTLE MARINATED CHICKEN GF 70
Wild Rice · Cilantro Lime Citronette

JIDORI CHICKEN BREAST ENTRÉE GF CN 70
Tamarind Rice · Baby Vegetables · Makhani Sauce

SEARED PACIFIC SALMON GF 74
Asparagus Fricassée · Pee Wee Potatoes · Charred Leeks
Lemon Butter Sauce

ROASTED RED SNAPPER DF GF 78
Belgium Lentils · Confit Fennel · Asparagus
Spicy Piquillo Emulsion · Grilled Lemon Citronette

PAN-SEARED HALIBUT DF GF 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 DF CN 80
Roasted Mushrooms and Asparagus · Romesco · Shallot Jam

NY STRIP STEAK GF 80
Smoked Mashed Potatoes · Chimichurri · Roasted Vegetables

SHORT-RIB RAGU 70
Gnocchi · Peas · Onions

VEGETABLE ENCHILADAS V GF 65
Mushroom and Spinach Enchilada · Salsa Verde · Baby Squash
Charred Corn · Black Bean Pico

SWEET POTATO RISOTTO GF VG 65
Charred Romanesco Broccoli · Mushrooms · Aged Parmesan

TOASTED GARLIC PAPPARDELLE VG 65
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 Crémeux · 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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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

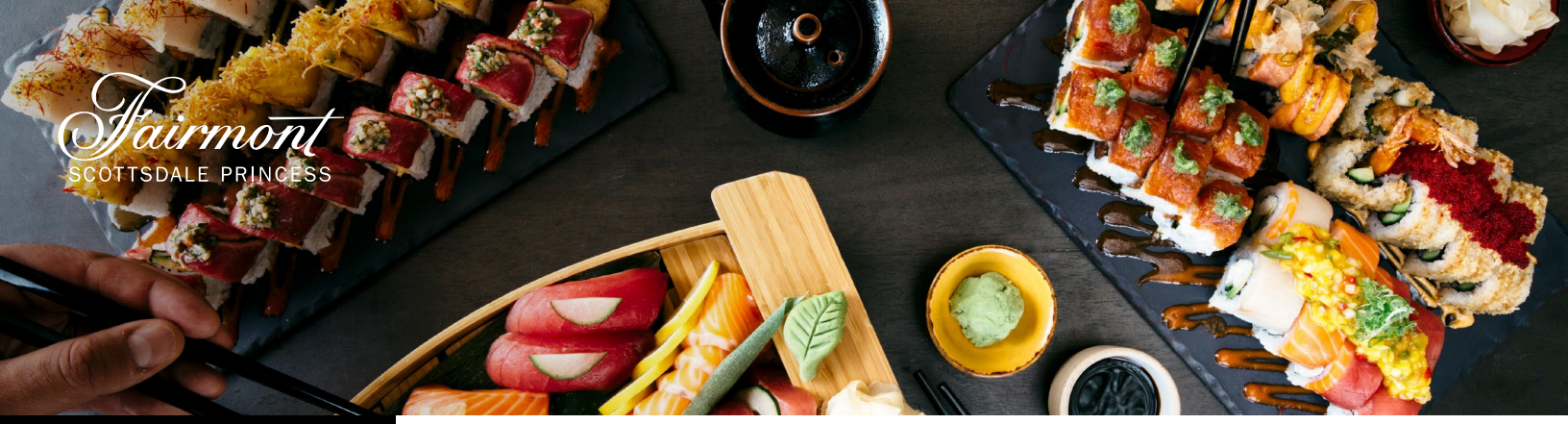
5 SPICE PORK BELLY KATSU DF Cracked Pepper Sauce 132
SHORT RIB GF Black Beans · Jalapeño Glaze · Cotija 132
MINI-BEEF EMPANADAS Chimichurri 132
REUBEN SPRING ROLLS Beer Mustard 132
KOREAN-STYLE FRIED CHICKEN NUGGET DF Cucumber Kimchi 132
MINI CHEDDAR JALAPEÑO CORNDOG Chipotle Ketchup 132
DUCK CONFIT 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
COMPRESSED WATERMELON 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

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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.
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CHARCUTERIE 30

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

MEZZE 21

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

FARMER'S MARKET CHEESES 26

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

MARKET FRESH CRUDITÉS 21

Assorted Baby Vegetables V GF · Peppered Ranch GF VG
Roasted Garlic Hummus V GF

CHILLED SHELLFISH DISPLAY DF GF CS

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

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

BYO WEDGE SALAD 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 GF VG
Green Goddess VG
White Balsamic V GF
Spicy Mustard Vinaigrette V GF

CURED MEATS & MOZZARELLA 35

Freshly Sliced Prosciutto & Cured Meats

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

BYO GUACAMOLE STATION 25

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

SUSHI BAR

Serving size 4 pieces per person. $6 per additional piece.
†2 Sushi chefs required per 75 guests for action station.

Accompaniments Include:
Soy Sauce V · Wasabi V · Pickled Ginger V · 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 V 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 V

ENHANCEMENTS BELOW MAY BE ADDED TO ANY TIER ABOVE:

Ceviche* 16/ea

AHI TUNA DF GF Scallion · Cucumber · Sesame · Nori
OCTOPUS Charred Pineapple · Parsley · Lemon · Roasted Peppers
SEABASS BEET AGUACHILE GF DF Cucumber · Red Onion Cilantro · Serrano
SHRIMP AGUA CHILE GF DF CS Red Onion · Sliced Cucumber Cilantro · Lime · Jalapeño

Poke*

TUNA POKE BOWL DF 16
Nori · Scallions · Marinated Onions · Cucumber · Sesame Chili · Sushi Rice

SALMON POKE BOWL DF 16
Namasu · Nori · Spicy Mayo · Lomi Tomatoes · Crispy Shallots Sushi Rice · Edamame

KIMCHI BABY SHRIMP POKE BOWL DF CS 16
Cucumber · Samjang Vinaigrette · Rainbow Carrots · Wakame Sushi Rice

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HOT RECEPTION STATIONS

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CARVED RIBEYE* 39

Natural Jus · Creamy Horseradish GF VG · Pullman Rolls VG
†One Chef Attendant required.

PROSCIUTTO WRAPPED PORK LOIN GF 28

Fennel Lemon Salad · Fig Mustard
†One Chef Attendant required.

CHURASSCO GRILL* 40

Marinated Cuts of Chargrilled Beef · Pork · Sausage · Chimichurri
Crisp Yucca Fries V DF GF
Grill available for outdoor events only. †One Chef Attendant required.

SALT-CRUSTED SEASONAL FISH* GF DF 30

Baked Whole Seasonal Fish · Cress · Shaved Radish · Fennel
†One Chef Attendant required.

ACHIOTE GLAZED SALMON GF DF 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* GF DF 23

Buttermilk Biscuits VG · Sweet Butter · Brown Gravy
†One Chef Attendant required.

SMOKEHOUSE MEATS* 40

Smoked Meats · House-Made Sauces · Texas Toast VG

Please select two:
Brisket GF
Pulled Pork GF
Bone-in Chicken GF
Jalapeño Cheddar Sausage GF
Linguica Sausage GF
Turkey Breast GF
Picanha Sirloin GF

Please select three:
BBQ V GF
Carolina Gold Mustard V GF
Tangy Vinegar V GF
Chimichurri V GF
Spicy BBQ V GF

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

TRADITIONAL PAELLA* DF GF CS 38

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

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

TOSTADA STATION

†One Chef Attendant required per selection.
Select Two $32 | Select Three $45
TINGA CHICKEN DF Corn Tortilla · Frijoles Negros · Mango Pico Guajillo Aioli · Lime
CARNITAS Corn Tortillas · Crushed Avocado · Cabbage Pickled Onion · Tomatillo Crema · Cilantro
MACHACA Corn Tortillas · Refried Beans · Pico de Gallo · Radish Jalapeño · Salsa Roja · Queso Fresco
HAMACHI DF Corn Tortillas · Avocado · Yuzu Ponzu · Salsa Macha Furikake Aioli · Serrano · Cilantro
AHI TUNA DF Wonton Chips · Avocado Mousse · Scallion Sriracha Aioli · Tobiko · Togarashi

ADOBO-SPICED TURKEY BREAST* 23

Cranberry-Orange Chutney VG · Jalapeño-Bacon Corn Muffins VG
Sage Gravy *†One Chef Attendant required.*

SICILIAN PASTA* 38

††Chef Attendant optional. Please select two:
CAVATELLI CS Lobster · Roasted Fennel · Tomatoes · Crab Sugo
VEGAN MAC V Melted Kale · Garlic Crumb
TORTELLINI VG Sweet Corn · Truffle Bechamel · Pea Tendrills
GNOCCHI Sage · Cured Ham · Brown Butter Cream · Lemon
ORECCHIETTE Spicy Italian Sausage · Pesto Cream Sun-dried Tomato · Spinach
RIGATONI VODKA VG Pecorino · Torn Basil

RISOTTO* 32

†One Chef Attendant required. Please select two:
ASPARAGUS GF VG Wild Mushroom · Pecorino Romano · Black Truffle
BUTTERNUT SQUASH GF VG Parmesan · Thyme
SMOKED BACON GF Roasted Tomato · Local Goat Cheese
ROASTED BEET & LEEK GF VG
CRAB GF CS Sweet Corn · Tarragon · Lemon
FRUTTI DI MARE GF CS Shrimp · Mussels · Parsley · Saffron · Lemon

ULTIMATE MAC & CHEESE BAR* 32

†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 21

Chile · Aioli · Cilantro Lime Queso Fresco GF VG · Lime · Crema GF VG
††Chef Attendant optional.

POUTINE BAR 24

BASES: Steak Fries · Tater Tots
TOPPINGS: Chopped Brisket · Cheese Curds · Caramelized Onions
Scallions · Jalapeños · Wild Mushrooms · Shredded Cheddar
Blue Cheese · Rosemary Gravy

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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 pieces of each option, per person.

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

††Chef Attendant optional.

Please select:

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

HAWAIIAN CHICKEN Teriyaki Marinated Chicken Roasted Pineapple Slaw · Kimchi Aioli

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

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

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

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

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

IMPOSSIBLE SHAWARMA SLIDER Tzatziki · Cucumber Onion · Feta

BLACK BEAN BURGER VG Chipotle Aioli · Brussel Slaw

FLATBREADS 32

Please select two:

IMPORTED MEATS Salami · Pepperoni · Capicola · Pepperoncini

MARGARITA VG Fresh Tomato · Basil · Mozzarella

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

SPINACH ARTICHOKE VG Sun-Dried Tomatoes · Parmesan Cream

TANDOORI CHICKEN Peppers · Onions · Cilantro Masala Sauce · Yogurt

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

FRITES & TREATS BAR* 32

†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:

Smokey Blue Cheese Fondue VG
Onion-Chive Crème Fraiche GF VG
Queso Sauce VG
Avocado Salsa V GF
Brown Gravy DF
Vegetarian Chili GF VG

ADDITIONAL SELECTIONS +8 PER PERSON

STREET TACOS 42

Barbacoa GF DF · Pork Carnitas GF DF · Chicken Tinga GF DF

Mini Corn GF VG & Flour Tortillas VG

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

SIZZLIN' FAJITAS* 40

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

SALSAS: Charred Tomatillo · Salsa Fresca · Pico de Gallo

Grill available for outdoor events only.

††Chef Attendant optional.

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

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Fairmont
SCOTTSDALE PRINCESS

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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* 23

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
Lemon 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 120

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 Macarons VG CN GF
Red Berry Opera Torte VG GF CN
Chocolate Fudge Cake VG GF

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

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DINNER BUFFETS

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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 (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 GF V
Watermelon · Cantaloupe · Cucumber · Mint & Aji Amarillo Vinaigrette

Latin Chopped Salad 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]
Chicharrones · 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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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 VG

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 VG CN
Cow Tail Caramel Tart VG
S'mores Tarts VG
Apple Cinnamon Cobbler VG &
Vanilla Bean Ice Cream VG GF

Freshly Brewed Coffee & Select Teas

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

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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

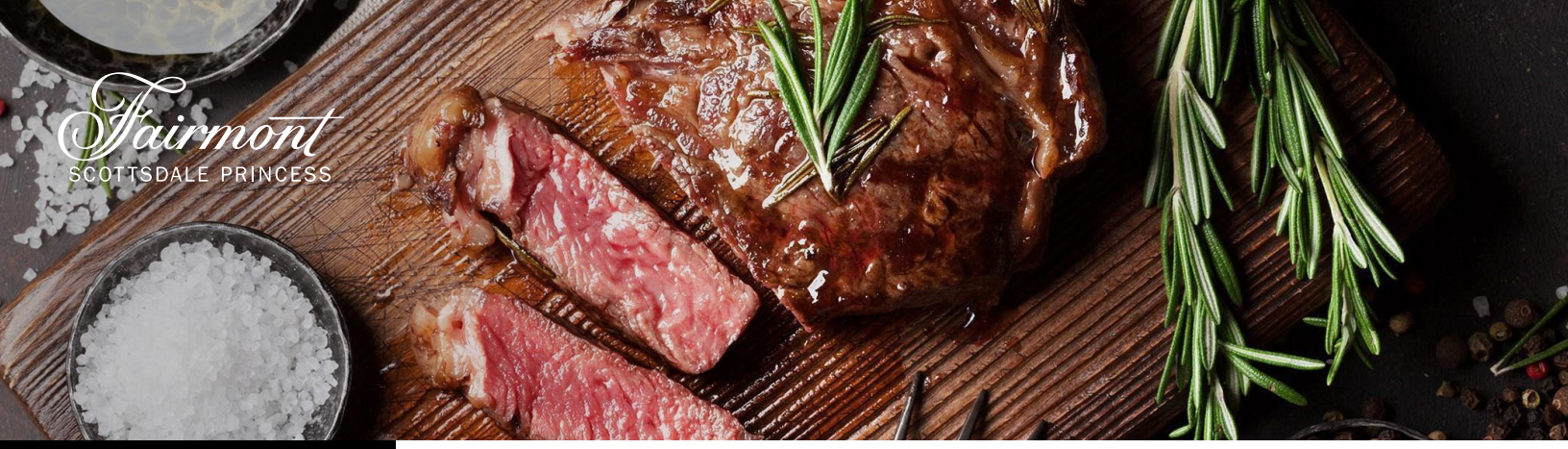
Baby Iceberg Wedge GF VG CN
Candied Walnuts · Blistered Grape Tomatoes · Gorgonzola Cheese · Creamy Cracked Black Pepper Dressing

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

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PLATED DINNERS (Continued)

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ENTRÉE

Prime Rib Eye Steak GF — 175
(Grilled Naturally-Raised USDA) Potato Risotto · Asparagus
Tomato Preserve · Sauce au Poivre

Charred Filet — 180
Creamy Polenta · Brussels Sprouts
Soy Marinated Wild Mushrooms · Red Wine Glace

Miso Glazed Short Rib — 165
Black Garlic · Potato and Celery Root Purée · Baby Bok Choy

Charred Sea Bass GF DF — 165
Braised Greens · Smoked Pork · Sweet Potato · Lemon

Roasted Halibut GF — 160
Zucchini · Confit Potatoes · Preserved Tomatoes
Garlic Cream Sauce · Chermoula

Pan-Seared Grouper DF — 160
Papas Bravas · Roasted Garlic-Dill Aioli
Sweet Pepper-Red Onion Escabeche · Espelette Oil

Arctic Char GF — 155
Sweet Corn Purée · Black Lentils · Chorizo ·Chard · Lemon

Lemon Thyme-Marinated Chicken GF — 150
Chive Risotto · Charred Spring Onion · Roasted Cauliflower
Preserved Lemon Tomato Citronette

Smoked Chicken GF DF CN — 150
Caramelized Cauliflower · Chimichurri Potatoes · Pipan Rojo

Grilled Beef Filet GF CS — 180
(All Natural) Saffron Marinated Prawn · Ripe Tomato
Smoked Bacon and Pea Puréed Potatoes · Caramelized Onion Jus
Saffron Butter

Grilled Filet & Wild Sea Bass GF — 190
Parmesan Potato Purée · French Beans · Confit Tomato
Natural Reduction

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% 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.



Fairmont
SCOTTSDALE PRINCESS

BREAKFAST BUFFETS
CONTINENTAL BREAKFAST
COLD BREAKFAST ENHANCEMENTS
HOT BREAKFAST ENHANCEMENTS
PLATED BREAKFASTS
TO-GO BREAKFASTS
SPECIALTY BREAKS
BREAK ENHANCEMENTS
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LUNCHEON ENHANCEMENTS
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• PLATED DINNERS
PLATED DESSERTS
BEVERAGES
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 VG — 150
Truffle Cream Sauce · Baby Vegetables · Broccoli Rabe Pesto
Parmesan

Bucanti & Burrata VG — 150
Carrot Bolognese · Cracked Black Pepper · Basil · Evoo

Gnocchi V DF GF — 150
Wilted Kale · Vegan Chorizo · Squash · Tomato Confit
Crispy Onions

Cauliflower Steak V DF GF — 150
Sweet Potato · Crispy Chickpeas · Raisins · Salsa Macha

Handmade Purple Barley Pasta VG — 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 GF CS — M.P

Braised Short Rib (5oz) GF DF — 35
Natural Reduction

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

Petit Filet Mignon (4oz) GF — 40
Sauce Béarnaise

Jumbo Lump Crab Cake DF CS — 32
Panko Crusted · Citrus Remoulade · Fines Herbs

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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 Crémeux · 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 Cake VG CN
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

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BEVERAGES

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DELUXE BAR 19

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

PREMIUM BAR 22

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

SUPER PREMIUM BAR 24

ELYX VODKA
CITADELLE GIN
PLANTERAY 3 STAR RUM
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.

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• WINE LIST

WINE LIST

All pricing is per bottle.

GREEN PARTNERSHIP WINES

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

TRINITY OAKS CABERNET SAUVIGNON *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
DAOU ROSÉ *Paso Robles, CA*	72
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
DECOY 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 (Continued)

All pricing is per bottle.

MERLOT

H3 HORSE *Heaven Hills, WA*	75
DECOY BY DUCKHORN *Sonoma, CA*	94

PINOT NOIR

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

CABERNET SAUVIGNON

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

OTHER REDS

SEGHESIO FAMILY ZINFANDEL *Sonoma County, CA*	83
PESSIMIST RED BLEND *Paso Robles, CA*	76
BODEGAS PALACIO CRIANZA *Rioja, ESP*	74
ONE HOPE RED BLEND *CA*	76
PIATTELLI MALBEC GRAND RESERVE *ARG*	84
NUMANTHIA TERMES TORO TEMPRANILLO *Toro, ESP*	92

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