



BREAKFAST AND BEGINNINGS

Catalina Sunrise

Fresh-Squeezed Orange Juice and Apple juice

Cubed Fresh Fruit (**GF-Veg**)

Fresh-Baked Breakfast Breads to include:

(Choice of 1)

Croissants, Banana Bread, Greek Yogurt Crumb Cake, and Muffins (**GF Available**) OR Bagels and Cream Cheese, OR Oatmeal

Cranberry Orange Scones (**GF Available**)

Fruit Preserves, Butter, Margarine

Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Milk

30 ++ / person

MADE-TO-ORDER STATIONS

(add-on option: \$175/chef fee applies)

Scramble Station

Fresh Scrambled Eggs, Bacon, Chorizo, Soyrito, Spinach, Green Onions, Mushrooms, Tomatoes, Green Chili's, Feta, Jack, Cheddar Cheeses.

22 ++ / person

*Upgrade Omelette Station to include Organic Whole Eggs, Egg Whites, Diced Bell Peppers, Spanish Onions, Mushrooms, Shrimp, Jalapeno Jack Cheese. (Turkey Sausage \$1 / person)

9 ++ / person

Make Your Own Breakfast Burrito

Fresh Scrambled Eggs with Chorizo Sausage, Chopped Crispy Bacon, Turkey Sausage, Green Onions, Refried Beans, Sour Cream, Cheddar Cheese, Diced Tomatoes, Cilantro, Cubed Potatoes and Salsa
Wrapped in Grilled Flour Tortillas

17++ / person

Choose any of the following for an additional 9 ++ / person (per item)

- Fluffy Scrambled Eggs
- Crispy Bacon **OR** Breakfast Sausage
- Southwest Breakfast Potatoes
- Buttermilk Biscuits, Roasted Green Chili Gravy
- Steel-Cut Irish Oatmeal, Golden Raisins, Honey, Brown Sugar, Milk
- Assorted Individual Yogurts, House-Made Granola
- Assorted Fresh Bagels, Cream Cheese (3 flavor's)
- Assortment of Cold Cereals, Whole, 2% and Skim Milk
- Prickly Pear Yogurt, House-Made Granola Parfait

12++ / person (per item)

- Breakfast Flautas
- Potato Rosti with Fried Egg, Smoked Pulled Pork, Chipotle Hollandaise
- Maple Pecan Bread Pudding with Whipped Cream, Warm Maple Syrup, Candied Pecans
- 2 Juice Shooters:
 - Cantaloupe Orange / Green Machine
 - Mango Peach / Very Berry
 - Carrot / Butternut Agave
 - Peach / Orange

18 ++ / person

Smoked Salmon

Assorted Bagels, Cream Cheese, Capers, Red Onion, Tomato, Hard-Boiled Eggs

15++ / person

Build Your Own Breakfast Sandwich

Scrambled eggs

Choose one protein:

Braised Beef **OR** Salmon **OR** Bacon **OR** Canadian Bacon **OR** Pork Sausage **OR** Grilled Zucchini with Onion and Cured Tomato

Choice of: Cheddar Cheese **OR** American Cheese.

***Upgrade to Cage Free Organic Eggs for \$3 per person**

PLATED BREAKFAST

Plated Breakfast Entrees are served with Fresh-Brewed Coffee, Decaffeinated Coffee and Mighty Leaf Tea Selection
Choice of Juice: Orange OR Apple OR Cranberry

Basket of Continental and Regional Fresh-Baked Goods
Served Family Style with Honey, Fruit Preserves and Sweet Butter
Add on 5.50 / person.

Taste of Tombstone

Orange/ Mango Compote Fresh Mint and Breakfast Shortbread
Adobo Grilled Flank Steak with Sautéed Spanish Onions and Peppers
Fresh Scrambled Eggs
Idaho Potato Wedges with Crumbled Bacon, Chipotle Crema and Cotija Cheese
41++ / person

All American

Fresh Scrambled Eggs (Egg Beaters or Vegan options available upon request)
Short Stack Pancakes, Butter, and Maple Syrup
Choose One: Crisp Bacon **OR** Baked Ham, **OR** Breakfast Sausage
Choose One: Hash Browns **OR** Red Potato Wedges **OR** Breakfast potatoes.
35++ / person

Vegetarian Amigo

Fruit Parfait with Yogurt, House made Granola, Seasonal Berries and Dried Fruit
Vegetable Egg Quiche with Cured Tomatoes, Baby Spinach, Shallot, Caramelized Onions and Mascarpone Cheese
Red Bliss Potato Wedge with Cilantro, Sautéed Onions, and Peppers
35++ / person
Customized vegan options available with slight variances to above menu.

Pancake House

Short Stack Pancakes, Butter, and Maple Syrup
Choose One: Crisp Bacon **OR** Baked Ham **OR** Breakfast Sausage
Choose One: Hash Browns **OR** Red Potato Wedges **OR** Breakfast potatoes.
32++ / person

Breakfast Flautas

Chorizo, Scrambled Eggs, Peppers, Onions, Cilantro wrapped in Corn OR Flour tortillas served Enchilada style with a Chipotle Hollandaise
31++ / person

BREAKFAST BUFFET (Minimum of 25 people)

El Conquistador

Orange & Cranberry Juice
Cubed Seasonal Fresh Fruit
Assorted Individual Yogurts (Add Granola for 1.50)
Scrambled Eggs, Cheddar Cheese
Breakfast Sausage and Crispy Bacon
Home Fried Cilantro/Charred Poblano Potatoes
Fluffy Pancakes **OR** French toast
Butter and Maple Syrup
Cinnamon Rolls, Cranberry Orange Muffins, Fruit
Danish
Jams, Preserves, Butter and Margarine
Fresh-Brewed Coffee, Decaffeinated Coffee,
Mighty Leaf Tea Selection, Milk
48 / person

Vaquero

Orange & Cranberry Juice
Cubed Seasonal/Market Fresh Fruit & Individual Yogurts
Scrambled Eggs with Cheddar, Jalapeno and Jack
Cheeses
Adobo Tender Tails, Charred Poblano Chilis,
Caramelized Spanish Onions and Diced Tomatoes
Cheddar Biscuits with Chorizo Gravy
Potato and Charred Bell Pepper Casserole
Grilled Flour Tortillas
Fresh-Brewed Coffee, Decaffeinated Coffee,
Mighty Leaf Tea Selection, Milk
50 / person

Manana Fiesta Buffet

Chilled Fruit and Vegetable Juices
Prickly Pear and Plain Yogurt
Cubed Seasonal/Market Fresh Fruit & Individual Yogurts
Green Chili Tamales (Vegan Tamales 1.50)
Beef Posole
Create Your Own Burrito:
Scrambled Eggs, Chorizo Sausage, Chopped Smoked Bacon
Onions, Sour Cream, Cheddar/Jack Cheese Blend, Guacamole
Salsa, Diced Tomatoes, Grilled Tortilla, Refried Beans
Southwest O'Brien Potatoes, Onion, Cilantro, Red Bell Pepper
Cochitos & Concha's (Mexican inspired pastries) and Sweet Butter
Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Milk
46 / person

TAKE A BREAK

Break package based on 30 minutes of service.

Surcharge applied to breaks scheduled longer than 30 minutes.

MORNING BREAKS

Donut Shop

Assorted Donuts, Chocolate Chip Twists
With Espresso Glaze
Fresh-Brewed Coffee, Decaffeinated Coffee,
2%, Skim, Whole Milk and Chocolate Milk
20 / person

Morning Frenzy

Juice Shooters to Include: Carrot, Green Machine and Berry
Pistachio Orange Biscotti and Lemon Blueberry Scone
Fruit Skewers with Greek and Prickly Pear yogurts
Chilled Green and Black Teas
25 / person

Take a Hike Trail Mix

Assortment of Nuts and Dried Fruit
M&M's, Reese's Pieces, Chocolate Chips,
Homemade Granola, Craisins
Iced Tea and Lemonade
23 / person

Citrus Break

Lemon Poppy Cookies
Orange Pound Cake with Citrus Greek Yogurt
Chocolate Drizzled Candied Orange Peel
Couscous Mandarin Orange Salad
Fresh-Squeezed Regular and Basil Lemonade
Brewed Unsweetened Iced Tea
25 / person

Morning Boost

Flavoured Iced Coffees to Include:
Vanilla, Caramel and Mocha
Chef Dawn's Trail Mix Cookies
Assorted Biscotti
Iced Green Tea, Classic Sweet Tea, Raspberry Tea
Coca Cola, Diet Coke
Red Bull and Monster
27 / person

AFTERNOON BREAKS

Sweet Delights

Cookies and Brownies to Include:
Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia Nut, Peanut Butter,
Blondies, Walnut Chocolate Fudge Brownies,
Caramel Sea Salt Brownies
Ice Cold Whole and Chocolate Milk
24 / person

Sweet and Salty

Sea Salt Caramel Brownies,
Chex Mix with Mini M&M's,
Salted Pretzel Bites with Queso Dip
Stone Ground and Yellow Mustards
Iced Tea, Lemonade
23 / person

Border Favorites

Tri Color Tortilla Chips
Classic, Tomatillo, Fruit Salsa, Chili Con Queso
Mexican Wedding Cookies
Prickly Pear Lemonade
24 / person

Afternoon Grind

Flavoured Iced Coffees to Include:
Vanilla, Caramel and Mocha
Chef Dawn's Trail Mix Cookies
Assorted Biscotti
Iced Green Tea, Classic Sweet Tea, Raspberry Tea
Coca Cola, Diet Coke
Red Bull and Monster
27 / person

Veggie Trio

Traditional Hummus Dip
Antipasto Skewer
Mexican Wedding Cookies
Assorted BAI, Izze and Naked Juice Drinks
Regular and Basil Lemonade
25 / person

INDIVIDUAL SNACKS

Seasonal Whole Fresh Fruit	6 / piece
Single Serving Size Trail Mix	5 / each
Assorted Protein Bars	8 / each
Single Serving Size Cashews and Almonds	8 / each
Assorted Individual Greek, Plain and Fruit Yogurts	6 / each
Danish, Muffins	53 / dozen
Whole Grain and Plain Croissants	52 / dozen
Assorted Bagels, Cream Cheese (3 Flavours)	59 / dozen
Cinnamon Apple Coffee Cake, Banana Nut Bread, Zucchini Bread	49 / each
Selection of Homemade Biscotti	57 / dozen
Assorted Home Baked Cookies	53 / dozen
Dark Chocolate Brownies	52 / dozen
Lemon Bars	53 / dozen
Chocolate Covered Strawberries	66 / dozen
Assorted Granola Bars and Candy Bars	5.50 / each
Ice Cream Cups and Sandwiches	6.50 / each
Hagen Daz Ice Cream Bars	8 / each
Individual Bags of Assorted Chips and Pretzels	4.50 / each
Fresh-Popped Popcorn	7 / person
Pretzel Bites with Stone Ground and Yellow Mustards (add chili con Queso for additional 2.50)	11.50 / person
Mini Chocolate OR Vanilla Cupcakes	58 / dozen

BEVERAGES

Fresh-Brewed Coffee, Decaffeinated Coffee	92 / gallon
Flavoured Iced Coffee	96 / gallon
Might Leaf Tea Selection	88 / gallon
Fresh Orange Juice or Grapefruit Juice	80 / gallon
Tomato, Cranberry or Apple Juice	64 / gallon
Healthy Juice (Passion Fruit, Prickly Pear, Blueberry Pomegranate)	36 / quart
Individual Servings of Orange, Apple, and Fruit Juices	10 / each
Fruit Smoothies	80 / gallon
Whole, 2% and Skim Milk	57 / gallon
Individual Flavored Milks	9 / each
Fresh-Brewed Iced Tea with Lemon	60 / gallon
Individual Flavored Iced Teas	9 / each
Lemonade and Fruit Punch	56 / gallon
Assorted Individual Powerade	8 / each
Assorted Regular and Diet Soft Drinks	5 / each
Bottled Water	4.50 / each
Sparkling Waters, San Pellegrino Limonata and Aranciata	8.50 / each

PLATED SOUP AND SALAD LUNCH

Served with Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, and Iced Tea

PENASCO

Cilantro Corn Chowder with Manchego Cheese Crouton
Chilled Chili-Glazed Salmon Filet with California Greens
Avocado, Butternut Squash, Cured Tomatoes with a Balsamic Vinaigrette
Fresh-Baked Rolls and Butter
Pistachio Almond Cake, Caramelized Apples

48 / person

FIESTA SALAD

Tortilla Soup
Mixed Greens with Grilled Fajita Chicken OR Beef with Adobe Spice Tortilla Strips,
Avocado Crema, Black Bean, Pepper Jack and Cheddar Cheese, Tomatoes, Green and Spanish Olives,
Green Onions, Pickled Jalapeño Pepper, Caramelized Nopalitos, Chili Salsa Vinaigrette
Strawberry Margarita Panna Cotta, Tortilla Crisp

47 / person

ORO VALLEY

Albondigas Soup
Field Greens with Mediterranean Grilled Chicken and Fingerling Potatoes
Asparagus, Balsamic Cipollini, Baby Tomatoes, Crumbled Feta, Roasted Tomato Vinaigrette
Fresh-Baked Breads and Butter
Lemon Blueberry Cheesecake, Sweet Whip Cream

45 / person

TRADITIONAL TUCSON

Posole Soup
Chilled Grilled Chicken Torta OR Grilled Portabella Mushroom Torta* (GF / Veg available)
Tomato, Avocado, Pickled Onion, Poblano Aioli, Jack Cheese
Lime Tart with Vanilla Meringue

43 / person

PLATED HOT LUNCH

Entrée Selections Include Your Choice of either Soup **OR** Salad

Dessert, Rolls and Butter Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, and Iced Tea

SALAD SELECTIONS

Southwestern Mixed Greens

Tomatoes, Charred Corn, Black Beans, Green Onions, Queso Fresco, Cilantro Vinaigrette

Tender Greens

Baby Spinach, Arugula, Cilantro, Sliced Strawberries, Shredded Manchego Chili Spice Candied Almonds, White Wine Vinaigrette

Sonoran Caesar

Tomato Wedge, Manchego Cheese, Toasted Pepitas, Parmesan Focaccia Bites, Creamy Chipotle Caesar Dressing

Spring Salad

Mixed Greens, Fennel, Red Onion, Grilled Red/Green Bell Pepper, Radish, Cotija, Coriander, Chili Spiced Croutons, Tortilla Strips, Lime Vinaigrette

SOUP SELECTIONS

Posole

Pueblo Chicken and Rice

Minestrone

Butternut Squash Bisque with Andouille

DESSERT SELECTION

Chocolate Panna Cotta, Orange Biscotti

Banana Cupcake, Tequila Caramel Sauce with Toasted Pecans

Vanilla Bean Cheesecake, Raspberry Compote

Apple Frangipane, Burnt Almond Crust

Goat Cheese, Cheesecake, Lemon Zest, Candied Pistachio

ENTRÉE SELECTIONS

Chicken Verde

Grilled Breast of Chicken, Creamy Spinach, Garlic Mashed Potatoes, Agave/Poblano Coulis, Charred Red Pepper Puree
53 / person

Guajillo Chicken

Seared Airline Chicken with Rosemary, Garlic and Guajillo Chilies, Fingerling Potatoes, Broccoli, Mole Prickly Pear Reduction
55 / person

Old Fashioned Turkey

Cornbread Stuffing, Glazed Carrots, Mashed Potatoes, Classic Gravy, Broccoli, Cilantro Lime / Cranberry Sauce
51 / person

Pasta Penne

Artichokes, Portobello Mushrooms, Grilled Squash and Zucchini, Tomato Basil Sauce,
42 / Vegetable 47 / Chicken 52 / Shrimp

Adobo Roast Strip Loin of Beef

Braised Fennel with Mushrooms, Red Skin Roasted Potatoes, Broccolini, Banana Squash
65 / person

Poblano Pork Tenderloin Medallions

Cilantro Corn Bread Stuffing, Grilled Zucchini, Red Onion Confit with Dried Fruit Holiday Mix, Apple Sage Pan Reduction
57 / person

Roasted Acorn Squash

Stuffed with Charred Bell Peppers, Asparagus, Banana Squash, Adobo Spiced Quinoa, Onion, Tomato Grilled Corn, Fig / Balsamic Glaze
44 / person

Ranchero Chicken Enchiladas

Catalina Rice, Black Bean Medley, Enchilada Sauce, Cilantro, Lime, Artichoke, Corn Cakes, Pico de Gallo
50 / person

Fillet a la Plancha

Herb / Mesquite Flour Crusted Mahi Mahi Filet, Red Pepper Coulis, Cilantro / Black Bean Rice, Green Chili, White Corn Relish
59 / person

"STAY FOCUSED" PLATED LUNCH

Enjoy our plated lunch where all courses are served at one time so you can continue to focus on the tasks at hand!

Requires ordering ahead of time and includes Iced Tea and Coffee (Available for groups of 50 or less)

DESERT PICNIC

Tahini Hummus, Smoked Paprika, Olive Oil

Naan Bread

Carrot, Apple Salad, Baby Greens Bouquet

Sliced Beef Tenderloin, Fingerling Potato Salad (Sea Salt, Olive, Black Pepper, Cotija Cheese

Red Onion Confit

Cinnamon Apple Streusel Tartlet and Salted Caramel

58 / person

ROADRUNNER

White Bean Dip, Veggie Chips

Romaine, Kale, Lemon Ricotta, Black Figs, Toasted Pistachios

Seared Chicken, Raisin Tomato Chutney

Pickled Vegetables

Whole Grain Roll

Vanilla Bean Pound Cake, Berry Compote, Sweet Whip Cream

50 / person

DELIGHTFULLY SONORAN

Heirloom Tomatoes, Red Onion, Queso Fresco Vinaigrette, Herb Croutons

Achiote Pork Tenderloin, Bacon Marmalade, Lemon Couscous Salad, Chayote Slaw

Hazelnut Chocolate Panna Cotta, Spiced Tortilla

53 / person

GRAB & GO LUNCHES

All lunches served with Bag of Chips, Whole Fresh Fruit and a Chocolate Chip Cookie

* (GF Bread options available for additional \$4 per person)

The Mediterranean (Veg/V)

Cilantro Hummus, Grilled Zucchini, Pickled Red Peppers, Grilled Eggplant and Artichokes, Green Olive Tapenade, Mozzarella, Crusty Bread Roll or Grilled Pita Bread

44 / person

Southwest Chicken Sandwich

Grilled Chicken Torta, Tomato, Avocado, Pickled Onion, Poblano Aioli, Jack Cheese, Bolillo Roll

45 / person

Desert Tour Special

Ham, Salami, Provolone, Olive Relish, Lettuce and Tomatoes on a Ciabatta Roll

44 / person

It's A Wrap

Turkey, Roast Beef, Pastrami **OR** Veggie Wrap

Chipotle Tortilla, Ranch Spread, Jack Cheese, Tomatoes, Shredded Lettuce

44 / person

Southwest Porchette

Thinly Sliced Pork Shoulder, Salsa Verde with Agave, Rosemary, Fennel, Garlic, Basil Leaf
Arugula, Heirloom Tomato on a Ciabatta Bun

45 / person

Greek Veggie Wrap

Cilantro Hummus, Grilled Zucchini, Pickled Red Peppers, Grilled Eggplant and Artichokes, Green Olive Tapenade, Mozzarella, Grilled Tortilla.

41 / person

**Can be converted to a salad for a Veg/GF option*

LUNCH BUFFETS

All Buffets Include Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea
(All lunch buffets less than 50 people or open longer than 1 ½ hours will incur a \$100 surcharge)

Pantry Counter

Tossed Garden Greens with Cherry Tomatoes, Cucumber, Croutons with Choice of Ranch, Balsamic OR Italian Dressings
Gemelli Pasta Salad with Basil, Olives, Feta Cheese
Sundance Coleslaw with Coriander, Apples, Pineapples, Jicama
Premade Roast Beef, Honey Roasted Turkey Breast, Peppered Pastrami and Black Forest Ham Sandwiches
Sliced Tomatoes, Lettuce, Dill Planks, Cipollini onion w/ fig balsamic
Swiss, Cheddar, Provolone Cheeses
Assorted Rolls, Truffle Whole-Grain Dijon, Brown Mustards, Creamed Horseradish, Mayonnaise
BBQ & Traditional Potato Chips
Pecan Brownies, Chocolate Chip Cookies, Raspberry Strata Bars

55 / person for Pre-Made Sandwiches 58 / person for Deli Display "Make Your Own Sandwiches"

* (GF Bread available for additional \$4 per person)

Southwestern Buffet

Tortilla Chips and Salsa
Grilled Asparagus, Black Bean and Cherry Tomato Salad
Chayote Squash, Mango and Jicama Salad, Cilantro Vinaigrette
Tossed Green Salad, Cherry Tomatoes, Olives, Corn, Croutons with Choice of Ranch, Balsamic OR Italian Dressings
Create Your Own Fajita:
Grilled/ Sliced Chicken and Sliced Guajillo Beef with Strips of Peppers and Onions
Guacamole, Sour Cream, Salsa, Blend of Shredded Cheeses,
Scallions, Tomatoes, Olives and Jalapeños, Grilled Flour and Corn Tortillas
Vegan Tempeh Enchiladas with Coconut Chili Verde sauce and Cashew Crema **OR** Tortilla Soup (GF/Veg)
Refried **OR** Charro Beans and Saffron **OR** Spanish rice
Tres Leches Cake, Fried Churros with Vanilla Sauce, Pineapple Empanadas

62 / person

Arizona Rodeo

Chopped Mixed Greens, Cherry Tomatoes, Cucumber, Shredded Carrot with House Vinaigrette
Chunky Tomato, Cucumber, Avocado Salad, Agave-Lime Vinaigrette
Pueblo Potato Salad with Crisp Bacon, Green Chili, and Eggs
Beef Tenderloin Chili with Poblano Chilies, Shredded Manchego, and Cheddar Cheeses
Jerk / Ranch Batter-Fried Chicken Tenderloin
Pomegranate Barbeque Pulled Pork
Sonoran Rice with Cumin, Cilantro
Grilled Corn on the Cob with Guajillo Butter and Cotija Cheese
Buttermilk Biscuits and Jalapeño Corn Muffins with Butter
Apple Empanadas, "Grand Canyon" Fudge Sheet Cake,
Caramel Pecan Praline **Ice Cream**

66 / person

Farmers Market

Chef Soup of the Day

Cobb Salad: Lettuce with Provolone Swiss and Cheddar Cheeses,

Black Forest Ham, Smoked Turkey, Bacon, Tomatoes,

Avocado Ranch and Bleu Cheese Dressing

Greek Salad: Romaine, Kalamata Olives, Red Onion, Pepperoncini, Cherry Tomatoes,

Cucumbers, Feta Cheese, Thyme, and Rosemary Vinaigrette

Chicken Chutney Salad, Mango & Dried Fruit

Chimichurri Pasta Salad with Cotija

Albacore Tuna Salad with Vinaigrette

Bread Sticks, Flat Bread and Crackers

Chocolate Chip Sea Salt Biscotti, Coconut Macaroons, Strawberry Shortcake

56 / person

Courtyard Picnic

Fresh Mixed Greens, Cherry Tomatoes, Cucumber, Shredded Carrot, Cornbread Croutons with Ranch & Balsamic Vinaigrette

Apple Cabbage Slaw with Red Radish and Jicama

Red-Skin Potato Salad with Chipotle Mayonnaise, Bacon, Cheddar Cheese, Diced Tomato

Seasonal Fruit Salad

Mesquite Spiced Bone-In Chicken, Jumbo Frankfurters, Beer Bratwurst with Sauerkraut and Apple Fennel Seed

Beef Hamburgers with Caramelized Onions and Sliced Mushrooms (Veggie Burgers available upon request)

Hamburger & Hot Dog Buns, Sliced Onions, Pickles, Tomatoes, Lettuce,

Sliced Swiss, Provolone, Cheddar Cheeses

Baked Beans with Caramelized Onion and Molasses, BBQ and Traditional Potato Chips

German Chocolate Cupcakes, Fresh Baked Cookies, and Lemon Bars

61 / person

Avanti Buffet

Caesar Salad with Garlic Croutons, Shredded Parmesan Cheese

Roma Tomato, Mozzarella Balls with Balsamic Vinegar and Olive Oil

Farfalle Pasta Salad with Shrimp, Arugula, Sun-Dried Tomatoes, Imported Olives, Basil Vinaigrette

Pan Fried Chicken Roma with Provolone Cheese, Basil / Thyme Pepper Coulis

Parmesan Fingerling Potatoes with Onions and Bell Peppers

Linguine with Marinara

Ratatouille with Eggplant, Tomatoes, Onion, Squash, Zucchini, Bell Peppers and House Herb Blend

Bread Sticks, Herb Focaccia, Ciabatta Bread

Hazelnut Tiramisu Parfait, Chocolate Chip Cannoli, Fresh Fruit with Limoncello Syrup

64 / person

The following menus are carefully crafted by our Culinary Professionals to ensure they follow the strict dietary guidelines and recommendations for a Paleo or Keto diets.

Please inquire should there be an interest or any questions as to the menus and their availability for your event.

Paleo Friendly Buffet

Bibb Lettuce bouquet with Sunflower Seeds, Baby Heirloom Tomato, Organic Shredded Carrots, Broccoli with Strawberry Poppyseed or Coconut Milk Herb Dressings
Grass Fed Beef Skewers with a Bacon Tahini Dressing
Guajillo Salmon with Maple Dijon sauce
Quinoa & Farro Pilaf
Sweet Potato & Roasted Cauliflower with a Cilantro & Lime Salsa
Banana Honey Custard with Toasted Walnut Crumble
Tahini Brownies with Toasted Sesame Seeds

74/person

Keto Friendly Buffet

Kale Salad with Avocado, Pine Nuts, Diced Egg, Queso Fresco, Lemon, EVOO and assorted Vinegars
Bacon Wrapped Pork Tenderloin with Pan Reduction
Sea Bass and Coconut Lime Coulis
Bacon Butternut Squash Casserole with Gruyere Cheese Crust
Roasted Zucchini & Broccoli
Coconut Custard with Almond Coconut Crumble
Peanut Butter Chocolate Fat Bomb

70/person

60-MINUTE RECEPTION PACKAGES

(Minimum 50 guests, based on 5 pieces per person)

(Under 30 guests will incur a 7% price increase per person)

Choose 2 Hors d'Oeuvres
25 / Person

Choose 3 Hors d'Oeuvres
33 / Person

Choose 4 Hors d'Oeuvres
38 / Person

CHILLED

- Petite Corn Muffin with Smoky Braised Pork and Mango Chutney
- Olives, Garlic, Basil, Parmesan Tomato Bruschetta
- Roasted Vegetables, Garlic Hummus Tortilla Roll
- Brie Cheese, Medjool Dates, Cinnamon Tortilla
- Spiced Chicken Salad Profiteroles
- Roasted Pear, Bleu Cheese, Candied Pecans in a Tart shell
- Antipasto Skewer with Fresh Mozzarella, Artichoke Hearts, Olives, and Roasted Peppers

HOT

- Black Bean Empanada, Cilantro / Lime Crema
- Quesadilla Trumpets, Charred Salsa (add Chicken for 1.50 each)
- Lamb Meatballs, Basil Thyme Tomato Coulis
- Vegetarian Spring Rolls with Plum Sauce
- Bacon-Wrapped Potato Wedge with Cotija Cheese and Chipotle Sour Cream
- Panko-Crusted Risotto Nuggets with Creamy Fig Balsamic on the Side
- Jamaican Jerk Chicken Skewers, Spicy Citrus Glaze

Consider pairing some of the following wines with your passed or stationed Hors D'Oeuvres

Tangent Sauvignon Blanc | CA

\$44 | Bottle

Cloudfall Chardonnay | CA

\$49 | Bottle

Sea Sun Pinot Noir | CA

\$49 | Bottle

Hedges CMS Cabernet | Washington

\$49 | Bottle

CHILLED HORS D'OEUVRES á la carte

(Price per item, minimum order 25 pieces per selection)

Lobster Salad Profiterole	12 / each
Smoked Duck and Brie Cheese with Brandied Cherries	11 / each
Antipasto Skewer with Fresh Mozzarella, Artichoke Hearts, Olives, and Roasted Peppers	8 / each
Curried Chicken Salad Profiterole	10 / each
Asparagus with Prosciutto Ham	8 / each
Southwest Sausage Encroute	8 / each
Strawberry with Boursin	8 / each
Mini Tortilla Vaso, Bean Dip, Guacamole, Tomato, Cotija	7 / each
Petite Corn Muffin, Braised Pork and Mango Chutney	9 / each
Tomato Bruschetta with Olives, Garlic, Basil, Parmesan	8.50 / each
Grape-Stuffed Walnut Cheese Balls	8.50 / each
Brie Cheese on Raisin Bread with Apricot Chutney	9 / each
Beef Tenderloin Canape with Red Onion Confit	11.50 / each

HOT HORS D'OEUVRES á la carte

(Price per item, minimum order 25 pieces per selection)

Chicken Empanada, Cilantro/Lime Crema	9.50/ each
Petite Green Chili Tamales, Salsa, and Poblano Sour Cream	9 / each
Pistachio Chicken Skewers, Prickly Pear Barbeque Sauce	10.50 / each
Poblano Pepper Crab Cake, Lemon Aioli	Market Price / each
Chicken Quesadilla Trumpets, Charred Salsa	11 / each
Lamb Meatballs, Cilantro/Lime Tomato Sauce	12/ each
Jamaican Jerk Chicken Skewers, Spicy Citrus Glaze	8.50/ each
Vegetarian Spring Rolls, Cucumber-Cilantro Yogurt	8 / each
Artichoke Hearts and Corn Cakes	9/ each
Grilled Chicken Flauta, Charred Salsa	9.50 / each
Bacon-Wrapped Potato Wedge, Cotija and Chipotle Crema	10 / each
Panko-Crusted Risotto Nuggets, Creamy Fig Balsamic	8 / each
Bacon-Wrapped Scallops, Teriyaki Barbeque Sauce	Market Price / each
Lamb Lolli Pop	Market Price / each

Consider pairing some of the following wines with your passed or stationed Hors D'Oeuvres

Sycamore Lane Chardonnay CA	\$38 Bottle	Hedges CMS Cabernet Washington	\$49 Bottle
Alta Vista Malbec Argentina	\$49 Bottle	Deep Sky Big Bang Malbec Wilcox	\$75 Bottle

HOT CARVING & SAUTÉ STATIONS

All items listed below are prepared or carved by our outstanding service team
(Chef Attendant fee: \$175 per chef, 1 chef per 50 people recommended)

Shrimp Scampi

Sautéed in Butter, Diced Tomatoes,
Green Onions and White Wine

37/ person

Wild Mushroom/Spinach Strudel in Puff Pastry

13 / person

Baked Salmon with Spinach En Crouete

325 (serves 20 people)

Whole Jack Daniels Honey Baked Ham

Mustards & Dried Fruit Chutney, Soft Rolls

425 (serves 40 people)

Steamship Round of Beef Au Jus

Mustard, Au jus, Mayonnaise, Horseradish, Petite Rolls

1,300 (serves 100 people)

Whole Peppercorn-Crusted Roast Baron of Beef

Béarnaise Sauce and Cocktail Rolls

560 (serves 40 people)

Prime Rib of Beef Au Jus

Mustards, Mayonnaise, Creamy Horseradish,
Silver Dollar Rolls

850 (serves 30 people)

Guajillo & Herb Marinated Flank Steak

Served with Pico de Gallo, Roasted Chilies and
Warm Tortillas

755 (serves 30 people)

Guajillo-Rubbed Roast Pork Loin

Served with Pico de Gallo, Roasted Chilies and
Warm Tortillas

415 (serves 30 people)

Roasted Turkey Breast

With Gravy, Mustards, Mayonnaise, Cranberry Relish,
Silver Dollar Rolls

425 (serves 30 people)

Sauté Station

Tenderloin Chili

Cheese, Sour Cream and Cornbread,
Assorted Hot Sauces

22 / person

Fajita Station

Slices of Grilled Marinated Chicken and Beef
Grated Cheddar Cheese, Onions, Peppers, Tomatoes,
Olives, Jalapeños, Scallions, Salsa, Guacamole,
Sour Cream, Warm Flour Tortillas
(Approximately 2 per person)

31 / person

Chocolate Fondue with Fresh Fruit

Grand Marnier Chocolaté Fondue, Marshmallows,
Rice Crispy Treats, Pineapples, Melons, Strawberries,
Pound Cake, Whipped Cream

410 (serves 40 people)

RECEPTION DISPLAYS (Add a wine flight or tasting for 14 / person)

Ceviche Display

Chef's Selection of Seasonal Seafood
Marinades, Fresh Salsa, Tortilla Chips
800 (serves 40 people)

Charcuterie Board

Spiced & Genoa Salamis, Prosciutto, Local Smoked Chorizo, Pickles, Banana Peppers, Cured Olives, Chipotle Mustard, Mayo, Horseradish Crema, Cocktail Bread, Crackers
650 (serves 35 people)

Southwest Antipasto

Assortment of Olives, Marinated Artichokes, Roasted Red Peppers, Balsamic Marinated Mushroom Salad, Shaved Serrano Ham, Southwest Spicy Salami, Cubed Provolone, Cheddar and Mahon Cheeses, Flat Breads, Smashed Roasted Garlic, Cilantro Oil
680 (serves 35 people)

Assorted Marinated Grilled Vegetables

Balsamic Vinegar and Olive Oil
Flat Breads and Crackers
415 (serves 35 people)

Vegetable Crudité

Carrots, Celery, Radishes, Cucumbers, Jicama, Cherry Tomatoes, Cauliflower, Bleu Cheese, Ranch & French Onion Dips
280 (serves 35 people)

Jumbo Shrimp on Ice with Cocktail Sauce 950 (per 100 pieces)

Side of Smoked Pacific Salmon

Chopped Red Onions, Hard-Boiled Chopped Eggs, Capers, Cream Cheese, Cocktail Rye Bread, Lavosh
570 (serves 40 people)

Assorted Imported and Regional Cheeses

Cubed Cheeses, Dried Fruits, Assorted Crackers
450 (serves 40 people)

Fresh Fruit Display

Seasonal Melons, Berries, Grapes, Prickly Pear Yogurt
400 (serves 40 people)

Bread Display

Array of Ciabatta, Flat, Focaccia, Sourdough, Kalamata, Olive Loaf, Herb Breads, Jalapeño Cilantro Butter, Olive Oil, Balsamic, Herb Garlic Spread
200 (serves 40 people)

Dessert Display

Orange Tartlet w/ Cherries and Meringue
Cappuccino Tiramisu, Raspberry Truffle Torte, Fruit Tarts, Red Velvet Cake Bites
520 (serves 50 people)

Considering pairing your food offering with wine

Sycamore Lane Chardonnay | CA
Hedges CMS Cabernet | Washington
Deep Sky Big Bang Malbec | Wilcox

\$38 | Bottle
\$49 | Bottle
\$75 | Bottle

Cloudfall Chardonnay | CA
Alta Vista Malbec | Argentina

\$49 | Bottle
\$49 | Bottle

RECEPTION STATIONS

Caesar Salad Station (GF/V)

Chopped Romaine, Focaccia Garlic Herb Croutons
Shredded Parmesan, Grilled Chicken
Baby Heirloom Tomatoes, Pepitas
Peppercorn Caesar Dressing

24 / person

Chef's Potato Bar

Whipped Mashed Potatoes
Yukon Gold Smashed Potatoes
Sweet Potato Fries
Assortment of Toppings to Include:
Chipotle Sour Cream, Whipped Butter
Mesquite Bacon Bits, Chives, Roasted Garlic

25 / person

Create Your Own Vegetarian Crostini Station

(Choose 3)
Olive Tapenade
Hummus, Chipotle Hummus
Tomato & Basil
Artichoke & White Bean
Mushrooms & Boursin Cheese
Zucchini and Pistachio Nuts

20 / person

Mini Burger Station

Ground Sirloin, Mushroom/Black Bean,
Green Chili Turkey Burgers
Provolone, Jack and Cheddar Cheeses,
Lettuce, Sliced Tomatoes, Red Onions, Pickles,
Ketchup, Mustard, Garlic Aioli, Slider Buns
House Made Chips

27 / person

SELF SERVE STATIONS

Chef Attendant Fee-175 / per chef,
1 chef per 50 people recommended

Chicken Wings Station

Jumbo Chicken Wings Mixed with Choice Of
Traditional Hot, Apricot BBQ and Herb & Garlic with Cotija

26 / person

Street Taco Station

Served With Roasted Chilis, Charred Tomatoes,
Onions, Shredded Lettuce,
Jack/Cheddar Cheese Blend, Cilantro, Classic Salsa,
Sonoran Frijoles, Sonoran Slaw
Warm Flour and Corn Tortillas

Flame-Grilled Carne Asada

30 / person

OR

Grilled Chicken

27 / person

OR

Baja Fish Tacos

33 / person

Fresh Pasta Station

Bow Tie Pasta and Cheese Tortellini
Choice of 2 Sauces:
Chipotle Alfredo **OR** Marinara **OR** Herb/Garlic Oil
Fresh Basil, Cured Tomatoes,
Sautéed Onions and Italian Sausage,
Parmesan Cheese, Bread Sticks

28 / person

Considering pairing your food offering with wine service

Vigneti Del Sol Pinot Grigio | Italy \$44 | Bottle
Cloudfall Chardonnay | CA \$49 | Bottle
Alta Vista Malbec | Argentina \$49 | Bottle

Sonoran Wines Viognier | Wilcox \$66 | Bottle
Hedges CMS Cabernet | Washington \$49 | Bottle

QUICK SNACKS

Deluxe Mixed Nuts	77 / pound
Bar Mix	31 / pound
Freshly Popped Popcorn	28 / pound
Dry Roasted Peanuts	33 / pound
Trail Mix	33 / pound
Bar Mix with Deluxe Mixed Nuts	44 / pound
Pretzels	28 / pound
Tortilla Chips	26 / pound
Potato Chips	

DIPS

Guacamole

110 / quart (serves 25 people)

Salsa, Chili Con Queso, Black Bean Dip, Cilantro Hummus, Onion, **OR** Ranch

105 / quart (serves 25 people)

Roasted Eggplant and Garlic Dip

Cucumber Onion Pepper Relish, Crumbled Feta, Grilled Pita Triangles

108 / quart (serves 25 people)

Hot Spinach Artichoke Dip, Sliced French bread

102 / quart (serves 25 people)

Fiesta Layer Dip

Refried Beans, Tomatoes, Black Olives, Green Onions, Sour Cream,
Jalapeño Peppers, Cheddar Cheese

98 / quart (serves 25 people)

Wheel of Baked Brie

Apricot Preserves in a Pastry Crust, Currant Jam, Balsamic Cream

Sliced Baguettes, Crackers

270 / each 2.5lb (serves 25 people)

Buffalo Chicken Dip

102 / quart (serves 25 people)

PLATED DINNER

Dinners Include Choice of Soup **OR** Salad, Chef's Choice of Seasonal Vegetables, Assorted Dinner Rolls with Butter, and Dessert
Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection (Plated dinners require a minimum of 20 guests)

Salad Selection

Classic House Salad

Iceberg, Romaine, Cucumber, Cilantro,
Cherry Tomatoes, Organic Carrots, Herb Croutons
Agave Vinaigrette, Creamy Ranch Dressing.

Garden Mesclun and Spinach

Mandarin Oranges, Shaved Radishes, Julienne Jicama,
Sundried Cranberries, Dijon Vinaigrette, Balsamic
Vinaigrette

Baby Iceberg Wedge

Diced Tomatoes, Cucumbers, Cilantro, Charred Corn,
Sliced Pickled Eggs, Bacon, Cotija Cheese, Jalapeño
Vinaigrette OR Chipotle Ranch

Soup Selection (add 12)

Lemon Chicken & Artichoke Soup

Butternut Squash Bisque, Balsamic Drizzle, Apple and
Pepitas

Roasted Tomato Bisque

Herb Croutons

Cream of Asparagus Mushroom, Sherry Drizzle

Tortilla Soup (VEG)

Tomato Basil Soup (VEG)

Minestrone (VEG)

Enhanced Salad Selections

Mixed Garden Greens (add 6)

Baby Mixed Greens, Jicama, Orange Segments,
Grape Tomatoes, Goat Cheese, Spiced Almonds
Sherry Vinaigrette, Raspberry Vinaigrette

Baby Greens (add 6)

Fresh Baby Greens, Shaved Radish, Chili Apples,
Queso Fresco, Strawberries, Cider Vinaigrette OR Ranch
Dressing

Asian Pear (add 6)

Organic Spinach,
Spiced Pumpkin Seeds and Roasted Pear,
Parmesan Focaccia Croutons, Gorgonzola Crumble
Red Wine Vinaigrette

Deluxe Addition Add a Fourth Course

Lobster Enchilada, Mango Salsa
20 / person

Calabasitas and Black Bean Cake with Avocado & Cilantro
Crema
6 / person
Add Spiced Shrimp
8/ each

Spiced Cauliflower and Olive Pistau
12 / person

Green Chili Tamale, Spiced Tomato Sauce
10 / person
Add Shrimp Salsa
8 / person

ENTRÉE SELECTIONS

Duet of Sliced Striploin of Beef, Merlot Demi
Paired with Grilled Airline Breast of Chicken Mango
Relish, Boursin Mashed Potatoes
128 / person

Duet of Adobo-Crusted Grilled Filet Mignon,
Truffle Demi Glaze Paired with
Petite Grilled Lobster Tail, Tequila Lime Butter,
Charred Tomato Risotto
152 / person

Duet of Lemon-Herb Crusted Chicken Breast
Paired with Char-Grilled Domestic Lamb Chop
Port Wine Reduction, Bacon Marmalade
Pumpkin Smashed Potatoes
132 / person

Grilled Double Breast of Chicken
Apricot Demi-Glace, Pineapple/ Mango Salsa
Long Grain Wild Rice Blend
95 / person

Pistachio-Pepitas Crusted Chicken Breast,
Mango Chutney, Fire-Roasted Tomatoes,
Red Pepper Sauce, Golden Yukon Potatoes
Carrot Puree
97/ person

Ancho Chili Marinated Supreme Chicken Breast,
Apple-Rosemary Demi, Boniato / Goat Cheese
Mashed Potatoes
99 / person

Seared Corvina Seabass Vera Cruz, Basmati Rice
116 / person

Seasonal Fish selection served with Tomatillo Salsa,
Black Bean and Corn Sopes,
Guajillo Chili Vinaigrette, Chipotle Crema Splash
108 / person

Firecracker Grilled Salmon, Chili Glaze
Cucumber Pepper Relish, Jasmine Rice
110 / person

Pumpkin Seed-Crusted Grilled Pork Chops
Curry Cream with Cilantro-Lime Sweet Potatoes.
102 / person

Grilled, Roasted Rack of Lamb
Rosemary Garlic Demi-Glace,
Asparagus and Mushroom Risotto
114 / person

Filet of Beef, Port Wine Demi-Glace
Fingerling Potatoes
Organic Carrots, Onion Confit
126 / person

Considering pairing your dinner with wine service

Tangent Sauvignon Blanc | CA \$44 | Bottle
Alta Vista Malbec | Argentina \$49 | Bottle
Hedges CMS Cabernet | Washington \$49 | Bottle

Sycamore Lane Chardonnay | CA \$38 | Bottle
Cannonball Merlot | CA \$39 | Bottle

VEGETARIAN OPTIONS

Pan Fried Celery Root (Veg)

Mushrooms, Spinach, Red Peppers, Spiced Tomato Sauce

73 / person

Vegetable Wellington (Veg)

Quinoa, Portobello Mushrooms, Roasted Red Peppers, Zucchini, Tomatillo Sauce, Pear Tomatoes

78 / person

Pan Fried Cauliflower "Milanaise" (Vegan)

Coconut Milk Risotto, Olive-Citrus Relish, Watercress

72 / person

Quinoa Stuffed Red Bell (Vegan/GF)

Quinoa, Mushroom onions, Cherry Tomato, Asparagus, Spaghetti Squash, Red Pepper Coulis

73 / person

Loaded Acorn Squash (Vegan/GF)

Mushroom Blend with Sage, Garlic, Leeks, Spinach, Fennel, and Kidney Beans.

Served with Black Bean Rice, Poblano Coulis and Balsamic Fig Glaze

74 / person

DESSERT SELECTIONS

White Chocolate Torte, Hibiscus Cremieux, and Lime Reduction

Ibarra Chocolate Mousse Timbale, Spiced Cajeta

Classic Vanilla Bean Cheesecake, Berry Lemon Compote

Chocolate Banana Panna Cotta with Peanut Butter Milk Crunch

Key Lime Tartlet, Pistachio Crumble, Cherry Glace

For your convenience, the following can be added to your menu:

Flavored Iced Teas

9 / each

Assorted Regular and Diet Soft Drinks

5 / each

Bottled Water

4.5 / each

Sparkling Waters, San Pellegrino, Limonata, Aranciata, Izze or BAI

8.5 / each

DINNER BUFFETS

The below buffets include Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea
(Buffets open longer than 1 ½ hours will incur a \$150 surcharge)

Mini Buffet #1

(Maximum of 50 people)

House Mixed Greens, Cucumber, Tomatoes, Red Onions, Shredded Cheese, Jicama,
Garlic Croutons, Cilantro Vinaigrette, Ranch Dressing
Cucumber Dill Vinaigrette Salad
Rosemary Rotisserie Chicken
Seared Beef Tenderloin Tips, Vegetable Stew, Roasted Red Potatoes
Steamed Broccoli, Corn Salsa
Cheese & Green Chili Biscuits, Butter
Orange Cupcakes with Toasted Meringue, Bourbon Pecan Tartlets, Chocolate Cherry Mousse

87 / person

Mini Buffet #2

(Maximum of 50 people)

Chopped Salad, Cucumbers, Red Onions, Tomatoes, Garbanzo Beans, Radishes,
Shredded Carrots, Feta Cheese, Seasoned Croutons, Classic Vinaigrette, Chipotle Ranch
Pasta Salad, Cured Tomato Vinaigrette
Poblano and Seared Pork Stew
Chipotle Salmon Fillet, with Chayote Relish
Beef Machaca, Warm Flour Tortilla
Brown Rice / Quinoa Blend
Grilled Zucchini, Tomato Relish and Garbanzo Beans
House Rolls, Butter
Très Lèches Cupcake, Turtle Cheesecake, Apple Frangipane

82 / Person

Grand Canyon

(Minimum of 50 people)

Organic Spinach, Grape Tomato, Sunflower Seeds, Hearts of Palm, Bleu Cheese, Sundried Cranberries, Cider Vinaigrette
Heirloom Tomatoes, Artichokes and Green Onion Bouquet, Olive Oil, Fresh Lemon
Beef Brisket with Smoky Demi-Glace, Horseradish Cream, Chipotle Mustard
Achiote-Marinated Roast Pork Loin, Cherry BBQ Sauce
Chipotle-Spiced Baked Salmon/Cucumber-Dill Yogurt
Roasted Fingerling Potatoes
Curry Cauliflower Stew (Vegan)
Steamed Broccolini / Toasted Pepitas
Assorted Rolls, Whipped Butter
Chocolate Silk Tartlet, Cinnamon Flan, Pistachio Shortbread

109/ person

(Chef Attendant fee: \$175 per chef, 1 chef per 50 people recommended)

Poolside Fiesta

(Minimum of 50 people)

Salad Station

Mixed Greens, Roasted Corn, Black Beans, Tomatoes, Jicama, Cilantro Vinaigrette
Chilled Grilled Zucchini, Yellow Squash, Eggplant, Red Peppers,
Asparagus, Portobello Mushrooms, Red Onions, Herb Balsamic Vinaigrette

Guacamole Station

House Guacamole, Classic Salsa, Corn and Flour Tortilla Chips

Mesquite Grilled Chicken Breast, Pomegranate BBQ Sauce
Braised Beef Tamales, Classic Salsa
Grilled Mahi Mahi
With Shredded Cabbage, Cilantro, Lime, Queso Fresco, Jalapeños
Grilled Flour and Corn Tortillas, Fiesta Rice Pilaf

Jalapeño Cornbread, Buttermilk Biscuits, Butter

Dessert Station

Ibarra Chocolate Rum Cake Bites, Cinnamon Lime Très Lèches, Apple Empanada

116 / Person

Considering pairing your dinner with wine service

Tangent Sauvignon Blanc | CA

\$44 | Bottle

Alta Vista Malbec | Argentina

\$49 | Bottle

Deep Sky Big Bang Malbec | Arizona

\$75 | Bottle

Ca'Momi Chardonnay | CA

\$55 | Bottle

Lesse Fitch Merlot | CA

\$44 | Bottle

Hedges CMS Cabernet | Washington

\$49 | Bottle

All menus and pricing subject to change. Guarantees are to be submitted 72 hours in advance of the event.
25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events.
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Oro Valley

(Minimum of 50 people)

Beef Steak Tomatoes, Crumbled Cotija, Red Onions, Balsamic Vinaigrette
Mixed Greens Bouquet, Red Radishes, Jicama, Mandarin Oranges, Crumbled Chili Lime Walnuts, Cilantro Vinaigrette
Chunky Cucumbers and Artichoke, White Wine Dill Vinaigrette
Roasted Prime of Rib Au Jus, Horseradish Sauce
Pistachio Crusted Breast of Chicken, Prickly Pear Glaze
Chili-Spiced Roasted Salmon, Poblano Pepper Emulsion
Rosemary Roasted Fingerling Potatoes
Roasted Cumin Cauliflower, Steamed Broccolini, Herb Butter

136 / person

OR

Roast Sirloin of Beef, Merlot Demi Glaze
Blue Corn Crusted Corvina Seabass Fillet, Citrus Sauce
Seared Chicken Breast, Black Currants-Olive Relish, Shallots Demi-Glace
Baby Vegetables, Grilled Tomato Parmesan
Roasted Idaho Wedge

128 / person

(Chef Attendant fee: \$175 per chef per hour, 1 chef per 50 people recommended)

Assortment of Rolls, Olive Oil and Butter
Cherry Streusel Tart, Chocolate Truffle Cake, Soft Caramel Cheesecake

WILD WEST ROUND UP

(Minimum of 50 people)

Salads

Chuck Wagon Salad with Cucumbers, Sliced Red Onions, Black Olives, Tomatoes, Pickled Cauliflower, Herb Croutons, Assorted Dressings
Cowboy Potato Salad, Hard Boiled Eggs, Bacon, Green Onions,
Marinated Tomatoes, Red Onions, Balsamic Reductions

Trimmings

Baked Potato, Sour Cream, Chives, Butter
Corn on the Cob, Ranch Style Cowboy Beans
Biscuits, Corn Bread, Honey & Butter

Desserts

Roasted Pineapple Rum Cake with Toasted Meringue, Cherry Cobbler, Vanilla Ice Cream

Beverages

Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea

Select Your Entrée Option:

Prickly Pear Marinated Chicken Breast

Barbecued Pork Baby Back Ribs

123 / Person

OR

Grilled Sirloin Steak, Chili Dust Onion Rings

Prickly Pear / Ancho Marinated Chicken Breast

Mesquite Grilled Salmon, Dijon Crust, Chayote Relish

140 / Person

OR

1-Pound Grilled T-Bone

BBQ Jumbo Shrimp

165 / Person

Dessert Buffet

Raspberry Truffle Torte
Assorted Bite-Sized Cheesecakes
Cubed Seasonal Fresh Fruit, Cubed Pound Cake, Dark Chocolate Fondue
Chocolate Custard, Caramelized Bananas
Miniature Fruit Tarts, Assorted Cookies, Cream Cheese Brownies
36 / person

Add Any of The Following to The Dessert Buffet:

Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea
5 / person

Ben & Jerry's Ice Cream Pops
7 / person

****Outdoors Only**

Create Your Own S'mores Station

OR

Bananas Foster Station

OR

Cherries Jubilee Station

12 / person

Ice Cream Sundae Station

Vanilla, Chocolate, Strawberry Ice Cream
Chocolate Brownies, Oreo Pieces, M&M's, Crushed Heath Bar,
Chopped Nuts, Reese's Peanut Butter Cup Pieces,
Hot Fudge and Caramel Syrups, Strawberry Sauce
Ice Cream Cones, Whipped Cream
26 / person

BARS & BEVERAGE STATIONS

Silver Bar

9.5 / each

Jim Beam or G&W Whiskey, Cutty Sark, Smirnoff or Drakes Organic Vodka, New Amsterdam, or Miles Gin, Myers Platinum or Don Q Rum, Sauza Silver or Jose Cuervo Traditional Tequila, Christian Bros. Brandy, Kahlua

House Wine, Canyon Road (Cabernet, Chardonnay, White Zinfandel)

9 / each

Gold Bar

11.5 / each

Maker's Mark, Canadian Club, Dewar's White Label, Stolichnaya or Tito's Vodka, Tanqueray, Bacardi Superior, Sauza Blue Reposado or Corazon or Milagro Tequila, Christian Bros. Brandy, Kahlua

House Wine, Canyon Road (Cabernet, Chardonnay, White Zinfandel)

9 / each

Upgraded Wine

12 / each

Cypress Vineyards Chardonnay and Cabernet, Starborough Sauvignon Blanc, Montoya Pinot Noir

*Premium Wines Available by the Bottle

All Bars Include the Following:

Domestic

6 / each

(Budweiser, Bud Light, Miller Lite, O'Doul's)

Imported/Craft

7 / each

(Heineken, Corona, Stella, Blue Moon)

Local Craft

8 / each

(Four Peaks, Ranch Hand, Oak Creek, Barrio)

Soft Drink Beverage

5 / each

Assorted Regular and Diet Soft Drinks

Plain and Sparkling Waters

Plain Bottled Water

4.5 / each

Sparkling Waters, San Pellegrino, Limonata, Aranciata, Izze or BAI

8.5/ each

BAR PACKAGES

Silver Brand Bar

1 Hour - 21 / person

2 Hours - 29/ person

Additional ½ Hour – 7.5 / person

Gold Brand Bar

1 Hour - 24 / person

2 Hours - 33 / person

Additional ½ Hour -9 / person

Bartender Fee \$150/per bar
One bar required for every 100 guests

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RECEPTION STATIONS

Cordials and Cognac Amaretto Disaronno, Bailey's Irish Cream, Frangelico, Grand Marnier, Hennessy V.S.	12 / each
Margarita Bar Traditional, Prickly Pear, Strawberry, Cranberry	9.5 / each
Brunch Bar Variety of Mimosas, Bloody Marys, Screwdrivers, Greyhounds, Gin Fizz	10 / each
Bloody Mary Bar Variety of Mixes, Pickled Vegetables, Rimers and Garnishes with Vodka, Gin, and Tequila	11 / each
Martini Bar Classic, Carmel Apple, Conquistador, Strawberries and Cream, French	12/ each
Alcoholic Punches Sangria, Champagne Punch, Margarita, Conquistador Cooler, Bloody Mary	185 / gallon
Mixologists Creation Custom creation designed with your input but our property mixologist	250 / gallon
Non-Alcoholic Options:	
Mocktail Bar Laughing Buddha, Conquistador Cooler, Ginger Apple, Pomegranate Mojito, Sunshine Berry Fizz, Cucumber Fresca, Italian Soda, Bombay Cola, Prickly Pear, Mango Margarita	10 / person
Lemonade Stand Pink Lemonade, Thyme and Lime, Hibiscus and Mint, Spicy Cayenne Shandy	8 / person
Gourmet Coffee Bar Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange Peels, Rock Sugar, Sugar in the Raw, Chocolate Wafer Sticks, Demitasse Sticks	105 / gallon
Punch Fruit Punch Cooler	65 / gallon

WINE SELECTIONS *requires 10 days' notice.

Presenting our House Wines:

Canyon Road California (Chardonnay, Cabernet Sauvignon, White Zinfandel)	\$36 Bottle
Sycamore Lane Chardonnay	\$45 Bottle
Stone Cellars Cabernet	\$45 Bottle

Sparkling:

Wycliff Brut California	\$45 Bottle
JP Chenet French Brut France	\$50 Bottle
Cavalire D'Oro Prosecco Italy	\$48 Bottle
Vilarnau Cava Brut Spain	\$60 Bottle

White Wines:

Bullet Moscato Australia	\$46 Bottle
Vigneti Del Sol Pinot Grigio Italy	\$49 Bottle
Kung Fu Girl Riesling Washington	\$45 Bottle
Riley's Lookout Sauvignon Blanc N.Z.	\$55 Bottle
Matua Sauvignon Blanc NZ	\$48 Bottle
Raeburn Chardonnay California	\$50 Bottle
Luis Latour Chardonnay France	\$60 Bottle

NON-ALCOHOLIC

SPARKLING, Martinelli's (NA)	\$15 Bottle
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RED WINES

Montoya Pinot Noir California	\$55 Bottle
Toscana Ali Rossa Super Tuscan Italy	\$50 Bottle
Cannonball Merlot California	\$48 Bottle
Opolo Zinfandel California	\$70 Bottle
Famille Perrin Syrah France	\$50 Bottle
Nieto Senetiner Malbec Argentina	\$50 Bottle
Rotating Local Red Blend Arizona	\$60 Bottle
Vina Equila Crianza Rioja Spain	\$50 Bottle
Hedges CMS Cabernet Washington	\$60 Bottle
Tobin James Cabernet California	\$82 Bottle

Arizona Wines:

We offer a selection of Local wines from Sonoita, Wilcox, and Verde Valley from	\$66-210 Bottle
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Reserve List :

Veuve Clicquot Brut France	\$160 Bottle
Taittinger Sparkling Rose France	\$135 Bottle
Rombauer Chardonnay California	\$150 Bottle
Merry Edwards Pinot Noir California	\$135 Bottle
Lan Reserve Rioja Spain	\$175 Bottle
Gainey Ranch Merlot California	\$140 Bottle
Justin Justification Meritage California	\$215 Bottle
Stags Leap Artemis Cabernet California	\$592 Bottle
Silver Oak Cabernet California	\$432 Bottle

GENERAL INFORMATION

FOOD & BEVERAGE

Current banquet prices are indicated on the enclosed menu offering. All food and beverage prices are guaranteed ninety (90) days prior to the function. All food and beverage must be supplied by the Resort which is the only authorized licensee to sell and serve liquor, beer, and wine on the premises. In conjunction with our Executive Chef, your Event or Catering Manager will be happy to customize specialty menus at your request to meet specific needs. The Resort requests that your menu selections and details be provided a minimum of four (4) weeks prior to your function.

SERVICE CHARGE & TAXES

In addition to the prices presented, our Resort will add the customary 25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events. These are subject to increase.

MENU PREPARATION

Our Resort requires your menu selection and specific requests be finalized thirty (30) days prior to your event/function. Once completed, you will receive a banquet event order for your signature and approval. At this time, you may make additions, cancellations and/or changes. **If more than one entrée is chosen for seated meals, the higher price will prevail.**

GUARANTEES

The Resort requires notifying your Event or Catering Manager of the exact number of banquet or reception guests **three (3) business days prior to the start of the event-function**. This confirmed number constitutes the guarantee. If fewer than the final guaranteed number of guests attend the function, the final guaranteed number will be charged. If no guarantee is given, the expected number of guests will be considered your guarantee. For every function, the resort will set additional seating of 5% above the guaranteed number of guests. Our culinary team prepares your food & beverage items for the guaranteed number. No food may be removed from the function by any guest. If additional meals are added after guarantee is given (i.e. substitutions, replacements, or special orders) these meals will be considered an addition to it and charged accordingly.

FUNCTION SPACE

Our Resort reserves the right to alter event function space with notification based upon the increase or decrease in number of expected guests. **All outdoor functions must be buffet.** We are unable to reserve banquet space for functions with general admission tickets. Also, it is the guest's responsibility to obtain all necessary licenses and permits required by the State of Arizona and the Cities of Tucson and Oro Valley. If minimum revenue guarantees are not met in food and beverage, the remaining balance will be charged as meeting room rental.

BEVERAGE SERVICE

The sale, service and consumption of alcoholic beverages is regulated by the Arizona State Alcoholic Beverage Commission. The Resort, as an alcoholic beverage licensee, is subject to regulations promulgated by the Arizona State Alcoholic Beverage Commission, violations of which may jeopardize the Resort's license. **Consequently, it is the Resort's policy that no beverage of any kind may be brought into the Resort by patrons or guests.** In compliance with Arizona Liquor Laws, all alcoholic beverages may not be served or sold to any person after 2:00 a.m. All bars are limited to a (5) hour maximum.

DECORATIONS / ENTERTAINMENT

A list of preferred vendors can be provided by your Event or Catering Manager. If you select your own décor company, approval must be obtained from your Event or Catering Manager prior to affixing anything to walls, floors and/or ceilings.

SEATING ARRANGEMENTS/EQUIPMENT

Seating will be round tables that seat ten (10) people each, unless otherwise arranged. Requests for seating of eight (8) or less using round tables is available, but must be specified on your event order. The Resort will provide a reasonable amount of meeting equipment (chairs, tables, dance floor, risers) based on the program as outlined. This complimentary arrangement does not include special set-up or extraordinary formats that would exhaust our present inventory to the point of requiring rental of additional supplies to accommodate your needs as well as the needs of other groups in-house. Dance floors for outdoor functions must be rented at guest's expense.

SECURITY

The Resort shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort before, during or following any event. Guests are responsible for any damage to any part of the Resort during the period of time they are onsite (to include their employees, independent contractors, or those under their control or under the control of the independent contractor hired by them are onsite). Security services may be arranged, if needed, through your Events or Catering Manager. One security officer per 100 guests must be hired for high school or college student events, in addition to any chaperones.

BANQUET CHECK APPROVAL

All itemized Banquet Checks must be signed at the conclusion of the function. If the check is not signed, the billing count of the Resort will be accepted.

CREDIT POLICY

Direct Billing is available, pending approval for charges in excess of \$5,000. For charges of \$5,000. and less, a pre-approved credit card is required.

LIABILITY

The Resort does not assume responsibility for personal property and equipment brought onto its premises.

MISCELLANEOUS CHARGES

- \$1000 for double set (indoor/outdoor space).
- \$500 charge for meeting room set changes after room has been set.
- \$350 cleaning fee for each ballroom after major event (exhibits, heavy décor or A.V.) has moved out.
- \$250 for piano tuning and moving.
- Property usage fees will apply to all A.V. equipment rented from off-site A.V. firms.
- \$350 clean up fee for balloon, confetti, or rice.
- \$25 / person / hour for coat check attendant.
- \$100 / half-hour for banquet time change fluctuation.
- \$75 / room for re-keying of banquet space.
- \$125 for three hours or less / bartender for hosted and cash bars, \$25 for each additional hour.
- \$35 banner hanging fee - oversized or special rigging is additional; your Event or Catering Manager can provide pricing.
- \$3 portage for under guestroom door / in-room deliveries.
- \$0.49 / pound for box delivery to meeting rooms.
- \$25 / day / flatbed (\$25 / hour / team member for labor, if needed, 2-hour minimum).
- \$150 / space heater.
- \$45 / piece for linen replacement.
- \$50 / pole light.

FOOD SERVICE FEES

- Extended periods of time between courses of Plated meals will incur a \$200 labor fee per half-hour for banquet courses separated by awards presentation, dancing, program, etc.
- Omelette stations will incur a \$175 per chef for 1 ½ hours in duration or less (additional hours at \$100 / hour).
- Carving Stations | Action Stations will incur a \$175 per chef for 1 ½ hours in duration or less (additional hours at \$100 / hour).
- \$15 / person additional for off-site catering in addition to any china, silver or glass rental required.
- Surcharge of \$100 for breakfast and lunch, and \$250 for dinner for buffet service for less than the minimum specified.
- Buffets less than 50 people or extended past the 1 ½ hour scheduled time will incur a 10% per person surcharge.
- \$25 re-tray fee to serve leftover breakfast items for re-use during coffee breaks.
- Buffet Attendant Fee of \$25 per hour | per server will be charged for cafeteria style service requests.

Pricing above does not include tax.

We are thrilled to host both you and your event and we look forward to welcoming your guests with our Uniquely Southwest Hospitality. The following pages will guide you through our available Banquet/Catering event menus for any and all of your hosted events.

We have taken great care to create menus that both focus on healthy yet delicious food and reflect the influences that are unique to our Southwest location.

Our Culinary experts have taken careful consideration to the current dietary restrictions and preferences. We have expanded both the available dietary options that are free from Gluten along with enhancing our Vegetarian and Vegan food offerings.

Please inquire as to other dietary options such as our Paleo and our Keto menu options so we can ensure you and your guests are well nourished and cared for.

We do train and practice safety when preparing food and when serving alcohol. We abide by the Arizona statutes when it comes to the responsible sale and service of alcoholic beverages.