



REFRESHMENT BREAKS

MID-MORNING BREAKS

HEALTHY & FIT

Whole Fruit

Assorted Yogurt

Dried Fruit Trail Mix

Protein Bars

Starbucks® Coffee, Decaffeinated Coffee and Hot Tea Selection

\$11 per person

TAKE ME OUT TO THE BALL GAME

Peanuts and Cracker Jacks

Soft Pretzels with Mustard

Plain M & M's

Assorted Sodas

\$11 per person

BAGEL BREAK

Whole Fruit

Assorted Fresh Bagels with Strawberry and Plain Cream Cheese

Bowls of Whole Fruit, Chilled Fruit Juices

Starbucks® Coffee, Decaffeinated Coffee, Hot Tea Selection

\$11 per person



REFRESHMENT BREAKS

AFTERNOON BREAKS

ARIZONA FIESTA

Tri-Tortilla Chips
Pepper Jack con Queso Dip
House Made Salsa and Guacamole
Arizona Ice Teas®, Assorted Sodas and Bottled Water
\$13 per person

CHOCOLATE FANTASY

Chocolate Brownies
Double Chocolate Chip Cookies
Blondies
Carafe of Cold Milk
Starbucks® Coffee and Decaffeinated Coffee
\$11 per person

AT THE MOVIES

Freshly Popped Popcorn
Plain M & M's
Soft Pretzels with Cheese Sauce
Assorted Chips
Assorted Sodas
\$11 per person



PLATED BREAKFAST ENTRÉES

Plated Breakfasts are served with Chef's choice of Breakfast Breads, Preserves and Sweet Butter
Accompanied with Fresh Fruit Yogurt Granola Parfait
Starbucks® Coffee, Decaffeinated Coffee, Juices and Hot Tea Selection

PRESCOTT SCRAMBLE

Soft Scrambled Eggs with Fresh Chives
Applewood Smoked Bacon or Country Sausage Links
Roasted Garlic Rosemary New Potatoes or Potatoes O'Brien
\$16

BELGIUM WAFFLES

With Blueberry Syrup
Applewood Smoked Bacon or Country Sausage Links
\$15

DENVER SCRAMBLE

Sautéed Peppers, Onions and Ham Folded into Soft Scrambled Eggs
Topped with Shredded Cheddar and Jack Cheese
Roasted Garlic Rosemary New Potatoes or Potatoes O'Brien
Country Sausage Links
\$18

FRITTATA

Egg, Smoked Salmon, Asparagus and Goat Cheese
Applewood Smoked Bacon or Country Sausage Links
Roasted Garlic Rosemary New Potatoes or Potatoes O'Brien
\$21



BREAKFAST BUFFETS

(For groups of 20 or more people)

CONTINENTAL BREAKFAST

Danish Pastry, Assorted Fruit Muffins and Buttery Croissants

Fruit Preserves and Sweet Butter

Sliced Seasonal Fruit

Starbucks® Coffee, Decaffeinated Coffee, Hot Tea Selection and Chilled Fruit Juices

\$14

(with Assorted Individual Yogurt & Granola \$2.50 additional per person)

RED, WHITE AND BLUE BREAKFAST

Soft Scrambled Eggs with Cheddar Jack Cheese and Fresh Chives

Applewood Smoked Bacon and Country Sausage Links

Roasted Garlic Rosemary New Potatoes or Potatoes O'Brien

Individual Yogurt and Granola

Display of Fresh Baked Pastries and Croissants

Fruit Preserves and Sweet Butter

Sliced Fresh Fruit

Starbucks® Coffee, Decaffeinated Coffee, Hot Tea Selection and Chilled Fruit Juices

\$22

SOUTHWEST BREAKFAST

Scrambled Eggs with Green Chilies and Cotija Cheese

Brown Sugar Black Pepper Spiced Bacon and Country Sausage Links

Red Potatoes with Tri-Color Peppers and Onions

Sliced Seasonal Fresh Fruit

Belgium Waffles with Agave Maple Syrup

Display of Fresh Pastries

Chilled Fruit Juices

Starbucks® Coffee, Decaffeinated Coffee, Hot Tea Selection and Chilled Fruit Juices

\$25

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



BREAKFAST BUFFETS

(For groups of 20 more people)

BRUNCH BUFFET

Scrambled Eggs with Smoked Gouda and Chives
Buttermilk Pancakes with Maple Syrup
Applewood Smoked Bacon and Country Sausage Links
Roasted Garlic Rosemary New Potatoes or Potatoes O'Brien
Belgium Waffles with Maple Syrup
Freshly Baked Pastries
Bagels with Cream Cheese
Fruit Preserves and Sweet Butter

Chef's Choice of Delectable Desserts
Starbucks® Coffee, Decaffeinated Coffee, Hot Tea Selection and Chilled Fruit Juices

Please choose one of the following

(Pre-Sliced on the Buffet)

Petit Sirloin Filet with Peppercorn Demi
Spiced Glazed Ham
Oven Roasted Turkey

\$33

Optional Items to Enhance Your Experience:

Assorted Low-Fat Fruit Yogurts and Granola	\$2.50
Assorted Breakfast Cereals with Fat Free and 2% Dairy Fresh Milk	\$2.25
Omelets Made-to-Order with Ham, Bacon, Cheese, Tomato, Onion, Spinach, Peppers and Mushrooms	\$9.50
Omelet Station (Chef Attendant Required)	\$75.00
Smoked Salmon Platter, Cream Cheese, Chopped Egg, Onions, Diced Tomatoes and Assorted Bagels	\$9.50
Prime Rib	\$11.00
Prime Rib Carving Station (Chef Attendant Required)	\$75.00

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



PLATED LUNCHEONS

DELI PLATED

Choice of Traditional Potato Salad or Macaroni Salad

Choice of Black Forest Ham, Oven Roasted Turkey or Slow Cooked Roast Beef with Garlic & Herb Aioli and Havarti Cheese on Whole Wheat Tortilla

Ham \$12.00, Turkey \$14.00, Roast Beef \$16.00

on Buttery Croissant

Ham \$14.00, Turkey \$16.00, Roast Beef \$18.00

Brownies and Blondies

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

SOUTHWEST GRILLED CHICKEN SALAD

Sliced Grilled Breast of Chicken on a Bed of Arcadia Greens, Vibrant Black Bean and Corn Salsa, Tri-Color Tortilla Strips, Cotija Cheese on a bed of Arcadia Greens served with Spicy Ranch or Cilantro Lime

Vinaigrette

Rolls and Butter

Lemon Shortcake

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$16

CHICKEN NICOISE SALAD

Oven Roasted Breast of Chicken on a Bed of Sweet Greens with Roasted Red Potatoes, Sliced Hard

Boiled Egg, Hericot Verts, Sliced Black Olives, Grape Tomatoes

and Ranch Dressing or Red Wine Vinaigrette

Rolls and Butter

Strawberry Shortcake

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$20



PLATED LUNCHEONS

MARINATED SHRIMP SALAD

Marinated Shrimp, accompanied by Oven Roasted Fingerling Potatoes, Grape Tomatoes, Queso Fresco, and sliced Black Olives on a bed of chopped Romaine served with Lemon Vinaigrette

Lemon Shortcake

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$22

SOUTHWEST CHICKEN

Arcadia Greens with Chili Lime Marinated Jicama, Sunflower Seed Brittle, Baby Tomatoes and Cilantro Lime Vinaigrette
Rolls and Butter

Pan Seared Breast of Chicken with Pasilla Chili and Agave Sauce
Potato and Tri-Color Pepper Medley
Seasonal Vegetable

Double Fudge Chocolate Cheesecake

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$23

ITALIAN CHICKEN

Hearts of Romaine with Garlic Croutons, Baby Tomatoes,
Parmesan Cheese with Creamy Caesar Dressing
Rolls and Butter

Roasted Breast of Chicken, Mascarpone Polenta Cake
Seasonal Vegetable with Lemon Caper Cream

Tiramisu Cake

Espresso Soaked Lady Fingers with Coffee Liquor and Mascarpone Filling

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$23

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



PLATED LUNCHEONS

TOMATILLO MARINATED SIRLOIN OF BEEF

Baby Wedge Salad with Crumbled Blue Cheese, Bacon,
Grape Tomatoes and Blue Cheese Dressing
Rolls and Butter

Tomatillo Marinated Sirloin Steak, Roasted Garlic Mash
with Red Wine Demi Glaze
Seasonal Vegetables

Red Velvet Cake
Starbucks® Coffee, Decaffeinated Coffee and Iced Tea
\$32

ROASTED SALMON FILET

Hearts of Romaine with Toasted Sunflower Seeds, Grape Tomatoes, Crumbled Feta
and Dark Balsamic Vinaigrette
Rolls and Butter

Oven Roasted Salmon with Lemon and Coriander Cream
Wild Rice Pilaf
Seasonal Vegetables

Lemon Tart
Starbucks® Coffee, Decaffeinated Coffee and Iced Tea
\$33



BOXED LUNCHES

Boxed Lunches include Chef's Choice of Whole Fruit, Bag of Chips and either a Cookie or Brownie
"choose one"

Choose one side from the following:

Loaded Potato Salad
Macaroni Salad

Choose one Sandwich from the following:

Oven Roasted Turkey, Lettuce, Tomato, Havarti Cheese and Roasted Garlic & Herb Aioli on Croissant
\$16

Black Forest Ham, Swiss, Lettuce, Tomato and Spicy Grain Mustard on Whole Wheat
\$15

Thinly Sliced Roast Beef, Lettuce, Tomato, Irish White Cheddar, Horseradish Cream on Hoagie Roll
\$17

Roasted Chicken Salad, Lettuce, Walnuts, Roasted Peppers and Goat Cheese
wrapped in a Whole Wheat Tortilla
\$16

Soy Ginger Marinated Tofu, Sriracha Aioli, Arcadia Greens, Mozzarella Cheese
wrapped in Whole Wheat Tortilla
\$14

Beverages:

Soda \$2.25

Bottled Water \$3.50

Assorted Arizona Teas \$3.75

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



THEMED LUNCHEON BUFFETS

Lunch Buffets are served with a Basket of Assorted Rolls and Whipped Butter

BARBEQUE BUFFET

Mixed Green Salad with Sprouts, Carrots and Tomatoes, served with Ranch,
Blue Cheese or Balsamic Vinaigrette Dressing
Seasonal Fresh Fruit Salad
Loaded Potato Salad
Sweet Carrot and Raisin Slaw
Grilled All Beef Burgers
Spice Rubbed Slow Cooked BBQ Pork
Caramelized Onion and Serrano Ranch Style Beans
Sliced Cheddar, Swiss, Havarti, Lettuce, Tomato, Onions and Pickles
Mayo, Mustard and Ketchup
Potato Chips

Pineapple Buttermilk Cake with Brown Sugar Glaze
Starbucks® Coffee, Decaffeinated Coffee, Iced Tea and chilled Lemonade
\$25

Add Barbeque Bone in Leg Quarter Chicken \$4.00 more per person

SOUTHWEST BUFFET

Mixed Green Salad with Queso Fresco, Tortilla Strips and Jalapeno Ranch Dressing
Fire Roasted Corn and Black Bean Salad with Cilantro Lime Vinaigrette
Tri-Color Tortilla Chips and Roasted Salsa

Choose one of the following:

Shredded Beef Machaca or Shredded Chicken Machaca
Hard Taco Shells and Warm Flour Tortillas
Accompanied with Queso Fresco, Diced Tomatoes, Diced Red Onions, Shredded Lettuce,
Sour Cream, Guacamole and Serrano Tomatillo Salsa
Charro Beans
Chili Infused Rice

Dulce De Leche Cheese Cake Chimis
Starbucks® Coffee, Decaffeinated Coffee, Iced Tea and Lemonade

One Meat \$25.00

Two Meats \$27.00

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



THEMED LUNCHEON BUFFETS

Lunch Buffets are served with a Basket of Assorted Rolls and Whipped Butter

DELI BUFFET

Salad or mixed Baby Greens with Tomato, Cucumber, Sprouts, Croutons,
Ranch, Italian or Honey Mustard Vinaigrette Dressing

Macaroni Salad

Loaded Potato Salad

Seasonal Fresh Fruit Salad

Cold Cut Platter to include: Thinly Sliced Black Forest Ham, Turkey, Roast Beef
accompanied by assorted Cheeses; Cheddar, Swiss and Harvati

Lettuce, Tomatoes, Onions and Pickles

Sliced White and Wheat Bread, Mayonnaise, Mustard and Horsey Sauce,

Potato Chips

Blondies and Brownies

Starbucks® Coffee, Decaffeinated Coffee, Iced Tea and Lemonade

\$26

A TRIP TO ITALY

Antipasto Platter to include: Prosciutto, Capicola, Soppressata, Mortadella, Provolone, Mozzarella

Olives, Cherry Peppers with Assorted Crackers

Ditalini Italian Pasta Salad

Marinated Tomato and Mozzarella Salad

Romaine Salad with Baby Tomatoes, Garlic Croutons,

Shaved Parmesan Cheese and Creamy Caesar Dressing

Please choose “two choices” from the following:

Chicken Cutlet with Mushroom Marsala Sauce

Warm Vegetable Orzo Pasta with Olive Oil and Fresh Herbs

Rigatoni with Bolognese topped with Parmesan Cheese

Baked Rigatoni Pasta with Mozzarella and Fresh Herbs

Italian Wedding Cookies and Cannolis

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$28

Meat Lasagna \$4.00 more per person

Vegetarian Lasagna \$3.50 more per person

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



THEMED LUNCHEON BUFFETS

Lunch Buffets are served with a Basket of Assorted Rolls and Whipped Butter

BUILD YOUR OWN SALAD BAR

Chopped Romaine and Spring Mix accompanied by the following condiments:

Baby Corn, Croutons, Shredded Carrots
Parmesan Cheese, Grape Tomatoes
Sprouts, Candied Pecans and Cranberries

Choice of Dressings "Choose 2"

Ranch Dressing
Caesar Dressing
Balsamic Dressing
Honey Mustard Dressing

\$12 per person

ADD PROTEINS:

Chicken

\$16 per person

Salmon

\$18 per person

Shrimp

\$19 per person

(FOR GROUPS OF 20 OR MORE)

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



HORS D'OEUVRES BY THE PIECE

All prices are per piece

HOT SELECTIONS

Smoked Chicken Quesadilla Horn **\$2.25**

Swedish Meatballs **\$2.50**

Meatballs with Marinara Sauce **\$2.50**

Boneless Chicken Wings with Buffalo or Sriracha Barbeque Sauce **\$2.50**

Paella Croquette **\$3.75**

Citrus Marinated Chicken Satay with Cilantro Pesto **\$2.75**

Orange Peel Beef Satay with Chimichurri Sauce **\$3.25**

Shrimp Spring Roll with Sesame Soy Ginger Sauce **\$ 3.25**

Bacon Wrapped Casino Shrimp **\$5.50**

VEGETARIAN SELECTION

Vegetable Samosa **\$2.25**

Green Chili and Three Cheese Mini Quesadilla **\$2.25**

Vegetable Spring Roll with Sesame Soy Ginger Sauce **\$2.25**

Macaroni and Cheese Popper **\$2.85**

Southwest Vegetable Empanada **\$3.05**

Peppadew Goat Cheese Popper **\$3.25**

COLD SELECTION

Tomato Bruschetta on Crostini **\$3.25**

Grilled Sonoran Spiced Chicken Pinwheel **\$5.50**

Smoked Salmon Pinwheel on Pumpernickel **\$5.50**

Tomato and Fresh Mozzarella Stack on Toasted Focaccia **\$5.75**

Prickly Pear Goat Cheese with Spicy Apple Chutney **\$5.25**

Desert Blossom Vegetable Summer Roll **\$5.25**

Seared Beef Tenderloin with Onion Relish **\$6.25**

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



APPETIZER PLATTERS (SERVES 50 GUESTS)

APPETIZER PLATTERS

Spinach, Artichoke and Mozzarella Dip with Tri-Color Tortilla Chips

\$130

Roasted Vegetable Platter with Fresh Herbs and Extra Virgin Olive Oil

\$140

Crisp Vegetable Crudités with Spicy Blue Cheese and Ranch Dip

\$160

Fresh Seasonal Fruit Display Drizzled with Champagne and Mint

\$170

Domestic and Arizona Cheese display with Assorted Crackers

\$190

BAKED BRIE EN CROUTE

Mango or Apple Chutney with Assorted Crackers

\$190

ANTIPASTO PLATTER

Sliced Cured Meats, Marinated Mozzarella, Provolone Cheese,
Pepperoncini, Kalamata Olives and Artichoke Hearts with Assorted Crackers

\$200

SHRIMP PLATTER:

Jumbo Shrimp with Cocktail Sauce and Lemons

\$13.00 per Dozen

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



PLATED DINNERS

All plated dinners are served with Iced Tea, Starbucks® Coffee and an assortment of Hot Teas
Assorted Dinner Rolls and Butter

SOUTHWEST CHICKEN

Organic Spring Mix, Candied Pecans, Baby Tomatoes,
Queso Fresco and Cilantro Lime Vinaigrette

Signature Rubbed Breast of Chicken with Pasilla Cream Sauce
Bacon and Onion Infused Hominy Puree
Seasonal Vegetable

Dulce De Leche Cake

Layers of Caramel Sponge Cake with Sweet Caramel Mousse Topped with Caramel Chips

\$32

HERBED CHICKEN

Spring Green and Spinach Salad with Sunflower Seed Brittle, Parmesan Cheese, Grape Tomatoes,
Shaved Carrots and Red Wine Honey Vinaigrette

Herbed Breast of Chicken with Smoked Paprika Cream
Rosemary Potato Puree
Seasonal Vegetables

Lemon Tart

Buttery Shortbread Crust Filled with Pure Lemon Curd and Finished with Lemon Glaze

\$32

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



PLATED DINNERS

All plated dinners are served with Iced Tea, Starbucks® Coffee and an assortment of Hot Teas
Assorted Dinner Rolls and Butter

PARMESAN CHICKEN

Romaine Salad with Parmesan Crisp, Croutons,
Tomatoes and Creamy Caesar Dressing

Parmesan Chicken with White Wine Cream Sauce
Rice Pilaf
Seasonal Vegetable

Tiramisu Cake
Espresso Soaked Lady Fingers with Coffee Liqueur and Mascarpone Filling
\$32

STUFFED CHICKEN

Southwest Caesar with Romaine Lettuce, Queso Fresco,
Tomatoes and Croutons with Spicy Caesar Dressing

Goat Cheese, Red Pepper and Walnut Stuffed Breast of Chicken
Roasted Garlic Rosemary Red Potatoes
Seasonal Vegetables

Black Forest
Rum Moistened Chocolate Cake with Black Cherry Mousse and Black Cherries
\$34

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



PLATED DINNERS

All plated dinners are served with Iced Tea, Starbucks® Coffee and an assortment of Hot Teas
Assorted Dinner Rolls and Butter

BEEF SHORT RIBS

Mixed Greens with Almond Brittle, Julienne Jicama,
Crumbled Feta Cheese and Ranch Dressing

Boneless Braised Short Ribs with Sherry Caramel Reduction
Roasted Garlic Potato Mash
Seasonal Vegetables

Cheesecake

Creamy, dense and smooth Traditional New York Style Cheesecake with Graham Cracker Crust,
Topped with Strawberry Compote

\$34

SIRLOIN STEAK

Spinach and Arugula Salad with Crumbled Feta Cheese,
Candied Pecans, Grape Tomatoes and Balsamic Vinaigrette

Grilled Sirloin Steak with Spiced Rum Demi-Glace

Winter Spiced Sweet Potato Puree
Seasonal Vegetable

Hazelnut Toffee

Layers of Chocolate Genoise Filled with Hazelnut Mousse

\$35



PLATED DINNERS

All plated dinners are served with Iced Tea, Starbucks® Coffee and an assortment of Hot Teas
Assorted Dinner Rolls and Butter

NEW YORK STEAK

Mixed Green Salad with Marinated Baby Mozzarella, Julienne Heirloom Carrots,
Baby Tomatoes and Raspberry Vinaigrette

Grilled New York Steak with Red Wine Reduction

Roasted Yukon Potatoes
Seasonal Vegetables

Chocolate Crunch
Bottom made of Imported Wafer and Praline Crust,
Topped with Silky Chocolate Mousse

\$35

FILET MIGNON

Spring Greens and Spinach Salad with Shaved Radish, Herbed Goat Cheese Wheel,
Baby Tomatoes and Orange Honey Vinaigrette

Seared Filet of Beef topped with Crispy Onions

Corn and Potato Puree
Seasonal Vegetables

French Coffee
Whipped Cream, Vanilla Sponge Saturated Espresso, Vanilla Mousse, Coffee Mousse

\$41

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



PLATED DINNERS

All plated dinners are served with Iced Tea, Starbucks® Coffee and an assortment of Hot Teas
Assorted Dinner Rolls and Butter

HALIBUT

Mixed Green Salad with Candied Walnuts, Crumbled Feta,
Pomegranate Seeds and Raspberry Vinaigrette

Oven Roasted Halibut with Citrus Butter Sauce

White Bean and Bacon Puree
Seasonal Vegetables

Key Lime Tart

Vanilla Cookie Dough Crust filled with Key Lime Curd topped with Chantilly Cream

\$39

SALMON

Baby Greens with Spicy Almonds, Cotija Cheese, Roasted Peppers,
Julienne Heirloom Carrots with Spicy Ranch Dressing

Citrus Glazed Salmon with White Wine Butter Sauce

Rice Pilaf
Seasonal Vegetables

Lemon Meringue Tart

Butter Short Dough Crust Filled with Lemon Curd and Topped with Meringue

\$34

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



DESSERT ENHANCEMENTS

NEW YORK CHEESECAKE

Creamy Traditional New York Style Cheesecake
with Graham Cracker Crust

\$7

RASPBERRY SWIRL CHEESECAKE

Raspberry Puree Swirled into New York Style Cheesecake
with Fresh Whipped Cream and Raspberry Coulis

\$7

REESE'S PEANUT BUTTER CAKE

Layers of Moist Chocolate Cake with Dark Chocolate Fudge
and Morsels of Reese's Peanut Butter Cups

\$5

CARROT CAKE

Moist Carrot-Laden Cake with a Hint of Spice
layered between Creamy Cream Cheese Filling

\$5

STRAWBERRY SHORTCAKE

Layers of Sponge Cake with Strawberry Preserves
and Whipped Cream

\$6

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



THEMED DINNER BUFFETS

A NIGHT AT THE RANCH

Mixed Green Salad with Julienne Heirloom Carrots, Grape Tomatoes, Garlic Croutons
Ranch Dressing and Blue Cheese Dressing
Sweet Carrot and Raisin Slaw
Roasted Corn and Black Bean Salad with Cilantro Lime Vinaigrette
Fresh Buttered Corn on the Cob
Baked Potatoes with Butter, Sour Cream and Chives
Rubbed Slow Cooked Brisket
Spice Rubbed Slow Cooked Pork Ribs
BBQ Roasted Bone in Leg Quarter Chicken
Jalapeño Cheese Corn Bread Muffins

Apple Bread Pudding served with Spiced Whipped Cream
Starbucks® Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea
\$42 per person

A TRIP TO ITALY

Antipasto Platter with Prosciutto, Capicola, Soppressata, Mortadella,
Provolone, Mozzarella, Olives and Cherry Peppers
Marinated Tomato and Mozzarella Salad
Classic Caesar Salad with Grape Tomatoes, Garlic Croutons, Shredded Parmesan Cheese
and Creamy Caesar Dressing
Grilled Chicken with Vino Blanco
Baked Salmon with Pesto Cream

Pasta Station

Fettuccini Alfredo
Four Cheeses Stuffed Shells with Red Sauce
Rigatoni with Bolognese
Sautéed Vegetable Medley Tossed with Herb Butter
Garlic Parmesan Breadsticks with Whipped Butter

Lemon Bars drizzled with Caramel Sauce and Miniature Cannolis
Starbucks® Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea
\$41 per person

Action station available with a Chef's Fee of \$75

THEMED DINNER BUFFETS

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.



THE STREETS OF MEXICO

Spring Mixed Greens with Cotija Cheese, Julienne Red Onions,
Julienne Jicama and Spicy Cilantro Ranch Dressing

Fresh Corn on the Cob with Chili Lime Butter and Cotija Cheese
Cactus and Mango Salad with Agave Vinaigrette
Tri-Colored Tortilla Chips with Salsa, Guacamole and Roasted Poblano Queso Dip

Chicken and Cheese Enchiladas
Spanish Rice
House Made Refried Beans

Fajita Station to Include:

Spicy Beef and Chicken Fajitas with Peppers, Onions, Flour Tortillas,
Shredded Lettuce, Diced Tomato, Sour Cream and Green Onions

Buttermilk Cake Brown Sugar Pecan Sauce and Dulce De Leche Cheesecake Chimi's
Starbucks® Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$40 per person

Add Shrimp for an Additional \$3.00 per Person

Action Station Available with a Chef's Fee of \$75

THE EXECUTIVE BUFFET

Salad of Mixed Baby Greens with Tomato, Pea Sprouts, Julienne Heirloom Carrots,
Croutons, Ranch, Blue Cheese and Balsamic Dressings
Hearts of Romaine Salad with Red Grape Tomatoes,
Garlic Croutons, Shaved Parmesan Cheese and Creamy Caesar Dressing
Orzo Pasta Salad with Asparagus, Zucchini, Yellow Squash, Peppers and Lemon Thyme Vinaigrette
Seasonal Fresh Fruit Platter

Baked Brie En Route Apple Chutney wrapped in Puff Pastry and baked
Served with assorted Crackers

Seared Atlantic Salmon with Honey Bourbon Sauce
Slow Roasted Tenderloin of Beef with Spiced Rum Demi-Glace
Corn and Potato Puree
Sautéed Vegetable Medley Tossed with Herb Butter
Assorted Dinner Rolls with Whipped Butter

Cheesecake Station

Sauces to include Turtle Style, Mixed Berry Compote and Whipped Cream
Starbucks® Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$48 per person



VEGETARIAN, VEGAN AND GLUTEN FREE

ROASTED VEGETABLE KABOB

Roasted Zucchini, Squash, Red Onion, Mushroom and Bell Pepper marinated and roasted
Served with Balsamic Drizzle

\$21

(Vegetarian, Vegan & Gluten Free)

VEGETABLE BURGER

All Vegetable Burger topped with Spinach, Tomato Jam, and herbed Goat Cheese on Brioche
Served with House made Potato Chips

\$23

(Vegetarian)

ROASTED VEGETABLE ENCHILLADAS

Zucchini, Yellow Squash, Roasted Pepper, Onion and Cheese Rolled in Corn Tortillas
Topped with Tomatillo Sauce

\$21

(Vegetarian & Gluten Free)

ROASTED VEGETABLE WELLINGTON

A Blend of Roasted Vegetables with Boursin Cheese Stacked in a Flaky Puff Pastry

\$26

(Vegetarian)



A la Carte Refreshment Menu

Starbucks® Coffee, Decaffeinated Coffee
& Hot Tea Selection \$29.00 gallon
Fresh Brewed Iced Tea \$29.00 Gallon
Hot Apple Cider \$20.00 per Gallon
Hot Chocolate \$24.00 Gallon
Lemonade \$22.00 Gallon
Fruit Juices \$22.00 Gallon
Assorted Sodas \$2.25 each
Bottled Waters \$3.50 each
Perrier Mineral Water \$4.00 each
Arizona Iced Tea \$3.75
Energy Drinks \$4.00

Assorted Fresh Baked Danish or Muffins \$25.00 per Dozen
Mini-Bagels with Cream Cheese \$25.00 per Dozen
Bagels with Cream Cheese \$36.00 per Dozen
Homemade Fudge Brownies \$24.00 per Dozen
Assorted Fresh Baked Cookies \$24.00 per Dozen
Granola Bars \$1.50 each
Whole Fresh Fruit \$1.25 each
Fresh Popped Popcorn \$2.00 each
Assorted Flavors of Yogurt \$1.50 each
Soft Pretzels \$2.50 each
Hard Boiled Eggs \$1.00 each

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due five days prior to event.