



## **REFRESHMENT BREAKS**

### ***MID-MORNING BREAKS***

#### **HEALTHY LIVING**

Whole Fruit  
Assorted Yogurt  
Assorted Naked Juices  
Granola Bars

Assorted Hot Teas  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$14.00 per person**

#### **DAY AT THE FAIR**

**(Choose 3)**

Soft Pretzel Bites with Mustard & Cheese Sauce  
Hot Peanuts  
Fresh Popped Popcorn  
Mini Corndogs w/Ketchup and Mustard

Assorted Hot Teas  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$14.00 per person**

#### **SMASHING SMOOTHIE**

Fresh Sliced Fruit  
Strawberry Banana, Mango Kiwi & Mixed Berry Smoothies  
Fresh Berries  
Frozen Fruit Bars

Assorted Hot Teas  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$15.00 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.



## **REFRESHMENT BREAKS**

### ***AFTERNOON BREAKS***

#### **CALIENTE BREAK**

Tri-Colored Tortilla Chips  
Stop Light Salsas: Red, Yellow and Green  
House Made Escabeche (pickled vegetables)  
Guacamole  
Cinnamon Tortilla Chips w/Fruit Salsa and Chipotle Chocolate Dipping Sauce

Arizona Iced Teas, Assorted Sodas and Water  
**\$15.00 per person**

#### **LEMONADE STAND**

Rosemary Agave Lemonade  
Strawberry Lemonade  
Arnold Palmer Lemonade  
Lemon Bars  
Lemon Cookies  
Lemon Tarts

Starbucks Coffee®, Regular and Decaffeinated  
**\$14.00 per person**

#### **YE OLDE CANDY STORE**

Assorted Candy Bars  
Licorice  
Hard candies  
Assorted Old Time Sodas  
**\$14.00 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.



## **PLATED BREAKFAST ENTREES**

Breakfasts are served with Chef's choice of Breakfast Breads, Preserves and Sweet Butter  
Accompanied with Fresh Fruit Yogurt Granola Parfait

Assorted Hot Teas, Chilled Fruit Juices,  
and  
Starbucks Coffee®, Regular and Decaffeinated

### **PRESCOTT SCRAMBLE**

Soft Scrambled Eggs with Fresh Chives  
Applewood Smoked Bacon *or* Country Sausage Links  
Roasted Garlic Rosemary New Potatoes  
**\$16.00**

### **SOUTHWESTERN CORNED BEEF HASH**

Sautéed Shishido Peppers, Onions and Potatoes w/Chili seasoned Corned Beef w/Soft Scrambled Eggs  
Topped with shredded Cheddar and Jack Cheese  
Country Sausage Links *or* Applewood Smoked Bacon  
**\$18.00**

### **HEALTHY CHOICE EGG WHITE FRITTATA**

Egg Whites, Smoked Salmon, Spinach & Goat Cheese  
Turkey Bacon *or* Chicken Apple Sausage Links  
Roasted Garlic Rosemary New Potatoes  
**\$21.00**

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.



## **BREAKFAST BUFFETS**

*(For groups of 20 or more people)*

### **RISE AND SHINE CONTINENTAL BREAKFAST**

Danish Pastry, Assorted Fruit Muffins and Buttery Croissants  
Fruit Preserves and sweet Butter  
Diced Seasonal Fruit

Assorted Hot Teas, Chilled Fruit Juices,  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$15.00 per person**

(Add Assorted Individual Yogurt and Granola **\$2.50 additional per person**)

### **ALL AMERICAN BREAKFAST**

Soft Scrambled Eggs with Cheddar Jack Cheese and Fresh Chives  
Applewood Smoked Bacon and Country Sausage Links  
Roasted Garlic Rosemary New Potatoes or Hash Browns  
Individual Yogurt and Granola  
Display of Fresh Baked Pastries and Croissants  
Fruit Preserves and Sweet Butter  
Diced Fresh Fruit

Assorted Hot Teas, Chilled Fruit Juices,  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$24.00 per person**



### **SOUTHWEST BREAKFAST**

Scrambled Eggs with Hatch Green Chilies and Asadero Cheese  
Maple Black Pepper Spiced Bacon and Country Sausage Links  
Red Potatoes with Roasted Tri-Color Pepper and Onions  
Seasonal Fresh Diced Fruit  
Chipotle Sausage Gravy with Biscuits  
Display of Fresh Pastries

Assorted Hot Teas, Chilled Fruit Juices,  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$27.00 per person**

### **BRUNCH BUFFET**

Scrambled Eggs with Smoked Gouda and Chives  
Applewood Smoked Bacon and Country Sausage links  
Roasted Garlic Rosemary New Potatoes *or* Hash Browns  
Belgium Waffles with Maple Syrup  
Freshly Baked Pastries  
Bagels with Cream Cheese  
Fruit Preserves and Sweet Butter

Chefs Choice of Delectable Desserts

Assorted Hot Teas, Chilled Fruit Juices,  
and  
Starbucks Coffee®, Regular and Decaffeinated

### **Please choose one of the following:**

(Pre-Sliced on the Buffet)

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

**\$35.00/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.



## **Optional Items to Enhance Your Experience**

Assorted Low-Fat Fruit Yogurts and Granola  
**\$2.50/per person**

Assorted Breakfast Cereals with Fat Free and 2% Dairy Fresh Milk  
**\$2.25/per person**

Omelets Made-to-Order with Ham, Bacon, Cheese Tomato Onion, Spinach  
Peppers and Mushrooms  
**\$9.50/per person**

**Omelet Station (Chef Attendant Required)**  
**\$75.00**

Smoked Salmon Platter, Cream Cheese, Sliced Egg, Onions, Sliced Heirloom  
Tomatoes and Assorted Bagels  
**\$9.50/per person**

Prime Rib  
**\$11.00/per person**

**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 or Oven Roasted Beef with Garlic Aioli and Havarti Cheese on a Buttery Croissant

Brownies & Lemon Bars

Assorted Hot Teas  
and

Starbucks Coffee®, Regular and Decaffeinated

**\$16.00**

### **SOUTHWEST GRILLED CHICKEN SALAD**

Sliced Grilled Breast of Chicken on a bed of Arcadia Greens, Vibrant Black Bean and Corn Salsa,  
Tri-Colored Tortilla Strips, Asadero Cheese on a bed of Arcadia Greens served with Spicy Ranch or Cilantro Lime Vinaigrette  
Rolls and Butter

Dulce De Leche Cake

Assorted Hot Teas  
and

Starbucks Coffee®, Regular and Decaffeinated

**\$18.00**

### **MOROCCAN CHICKEN CAESAR SALAD**

Moroccan Roasted Breast of Chicken on a Bed of hopped Romaine with Grape Tomatoes, Parmesan Croutons and Greek  
Dressing  
Rolls and Butter

Strawberry Shortcake

Assorted Hot Teas  
and

Starbucks Coffee®, Regular and Decaffeinated

**\$21.00**

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

All entrees come with *one* selected salad and dessert

### **MOROCCAN CHICKEN**

Moroccan Seasoned Chicken Breast with Harissa Cream Sauce  
Garlic Mashed Potatoes, and  
Seasoned Vegetable  
Rolls and Butter

Iced Tea  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$24.00**

### **SOUTHWEST CHICKEN**

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

Iced Tea  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$24.00**

### **ITALIAN CHICKEN**

Roasted Breast of Chicken, with Parmesan Cream Sauce  
Creamy Parmesan Orzo, and  
Seasonal Vegetable  
Rolls and Butter

Iced Tea  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$24.00**

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**

All entrees come with *one* selected salad and dessert

### **AGAVE CHILI RUBBED SIRLOIN OF BEEF**

Agave Chili rubbed Sirloin Steak, with Tequila Lime Glaze  
Roasted Garlic Mashed Potatoes, and  
Seasonal Vegetables  
Rolls and Butter

Iced Tea  
and

Starbucks Coffee®, Regular and Decaffeinated

**\$32.00**

### **ROASTED SALMON FILET**

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

Iced Tea  
and

Starbucks Coffee®, Regular and Decaffeinated

**\$33.00**

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.



**Salad Options:**

Please chose one for all entrees

Mixed Greens with Sunflower Seeds, Feta Cheese and Shaved Golden Beets

Classic Caesar with Parmesan, Grape Tomato and Croutons

Wedge Salad with Baby Iceberg, Bacon, Grape Tomato and Blue Cheese Crumbles

Mixed Greens with Shredded Carrots, Tomato, Shredded Cheese and Candied Pecans

Iceberg Lettuce chopped with Cherry Tomato, Carrots, Asadero Cheese and Diced Green Chilis

**Dessert Options:**

Please chose one for all entrees

Tiramisu Cake

Dolce De leche Cake

Triple Chocolate Mousse Cake

Lemon Tart



## **BOXED LUNCHES**

Boxed lunches include Chefs Choice of Whole Fruit, Bag of Chips, Macaroni Salad, and a cookie

### **Choose one Sandwich from the following:**

Oven Roasted Turkey, Lettuce, Tomato, Havarti Cheese and Roasted Garlic & Herb Aioli on Croissant  
**\$16.00**

Black Forest Ham, Swiss, Lettuce, Tomato and Spicy Grain Mustard on Whole Wheat  
**\$15.00**

Thinly sliced Roast Beef, Lettuce, Tomato, Irish White Cheddar, Horseradish Cream on Hoagie Roll  
**\$17.00**

Roasted Chicken Salad, Lettuce, Mandarin Orange, Walnuts & Cilantro Mayo wrapped in a Spinach Flour Tortilla  
**\$16.00**

Roasted Vegetables, Tofu, Siracha Aioli, Arcadia Greens, Feta Cheese wrapped in Spinach Flour Tortilla  
**\$15.00**

### **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

*(For groups of 20 or more people)*

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

### **CLASSIC BURGER BAR**

Mixed Green Salad with Sprouts, Carrots, Tomatoes, served with Ranch, Blue Cheese, or Balsamic Vinaigrette Dressing

Seasonal Fresh Fruit

Loaded Potato Salad

Tri Colored Rotini Pasta Salad

Grilled All Beef Burgers

Beer Bratwurst with Sauerkraut

Baked Beans with Bacon and Caramelized Onions

Sliced Cheddar, Swiss, Havarti cheeses

Lettuce, Tomato, Onions, Bacon and Pickles

Mayo, Mustard and Ketchup

With Pretzel Rolls and Brioche Buns

Potato Chips

Pineapple Buttermilk Cake with Brown Sugar Glaze

Iced Tea, Chilled Lemonade,

and

Starbucks Coffee®, Regular and Decaffeinated

**\$26.00/per person**

**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-Colored Tortilla Chips and Roasted Salsa

**Choose one of the Following:**

Seasoned Ground Beef or

Shredded Chicken Machaca

Hard Taco Shells and Warm Flour Tortillas

Accompanied with Asadero Cheese, Diced Tomatoes, Diced Red Onions, Shredded Lettuce, Sour Cream, Guacamole and

Tomatillo Salsa

Refried Beans with Onions and Shredded Cheese

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.



Spanish Rice

Iced Tea, Chilled Lemonade,  
And  
Starbucks® Coffee, Regular and Decaffeinated  
**One Meat \$26.00/per person**  
**Two Meats \$29.00/per person**

**DELI BUFFET**

Salad of 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 includes:  
Thinly Sliced Black Forest Ham, Turkey, and Roast Beef

accompanied by assorted Cheeses:  
Cheddar, Swiss, and Havarti

Lettuce, Tomatoes, Onions, and Pickles  
Sliced White and Wheat Bread,  
Mayonnaises, Mustard, and Horsey Sauce  
Potato Chips  
Assorted Fresh baked cookies

Iced Tea, Chilled Lemonade,  
And  
Starbucks® Coffee, Regular and Decaffeinated  
**\$28 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

*(For groups of 20 or more people)*

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

### JOURNEY TO THE MEDITERRANEAN

Antipasto Platter to include: Prosciutto, Capicola, Spanish Chorizo, Provolone, Marinated Mozzarella Mixed Olives,  
Cherry Peppers with Assorted Crackers  
Greek Pasta Salad  
Marinated Tomato, Cucumber, Red Onion and Mozzarella Salad  
Romaine Salad with Baby Tomatoes, Garlic Croutons,  
Shaved Parmesan Cheese and Creamy Caesar & Greek Dressing

#### *Please choose two choices from the following:*

Chicken Cutlet with Mushroom Marsala Sauce  
Moroccan spiced chicken with Harissa sauce  
Rigatoni with Bolognese topped with Parmesan Cheese  
Farfalle pasta with Linguica sausage, peppers, onions and tomato filets  
  
Greek Honey Cookies and Mini Cannoli's

Iced Tea,  
And  
Starbucks® Coffee, Regular and Decaffeinated  
**\$29 per person**

Add House made Vegetarian Lasagna **\$3.50 more per person**  
Add House made Meat Lasagna **\$4.00 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.



**BUILD YOUR OWN SALAD BAR**

*(For groups of 20 or more people)*

Chopped Romaine, Spinach and Spring Mix accompanied by the following condiments:

Cucumber, Garbanzo Beans, Croutons, Shredded Carrots, Broccoli Florets,  
Shredded Cheese, Grape Tomatoes Sprouts,  
Candied Pecans and Cranberries

**Choose Two Dressing:**

Ranch Dressing, Caesar Dressing, Balsamic Vinaigrette, or Greek dressing

**\$14 per person**

**Add Protein:**

Chicken

**\$17 per person**

Salmon

**\$18 per person**

Marinated Grilled Shrimp

**\$19 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.



## HORS D'OEUVRES BY THE PIECE

***All prices are per piece***

### **HOT SELECTIONS**

- Buffalo Chicken and Blue Cheese Wontons **\$3.00**
- Meatballs with Marinara Sauce **\$2.50**
- Chicken Wings with Buffalo *or* Sriracha Barbeque Sauce **\$2.50**
- Citrus Marinated Chicken Satay with Cilantro Pesto **\$2.75**
- Orange Peel Beef Satay with Chimichurri Sauce **\$3.25**
- Shrimp Shumai Roll with Sesame Soy Ginger Sauce **\$3.25**
- Mini beef and Bean Chimichanga **\$3.00**

### **VEGETARIAN SELECTION**

- Green Chili and Three Cheese Mini Quesadilla **\$2.25**
- Vegetable Spring Roll with Sweet and Sour Sauce **\$2.25**
- Macaroni and Cheese Popper **\$2.85**
- Southwest Vegetable Empanada **\$3.05**
- Peppadew Goat Cheese Popper **\$3.25**

### **COLD SELECTION**

- Caprese Skewers **\$3.25**
- Grilled Chicken with Bacon and Cheddar Pinwheel **\$5.50**
- Herb Marinated Grilled Shrimp Skewers **\$5.50**
- Prosciutto Wrapped Dates Stuffed with Herb Goat Cheese **\$5.75**
- Roasted Garlic Deviled Eggs **\$3.25**
- Roasted Vegetable Tart Cups **\$3.50**
- Seared Beef Tenderloin with Red Wine Mushroom Duxell on Crostini **\$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)**

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 Crudit  with Spicy Blue Cheese and Ranch Dip  
**\$160**

Fresh Seasonal Fruit Display Drizzled with agave & lavender  
**\$170**

Domestic and Arizona Cheese display with Assorted Crackers  
**\$190**

### **BAKED BRIE EN CROUTE**

Citrus Apple Chutney with Assorted Crackers  
**\$190**

### **ANTIPASTO PLATTER**

Sliced Cured Meats, Marinated Mozzarella, Provolone Cheese, Pepperoncini and Mixed Olives with Assorted Crackers  
**\$200**

### **SHRIMP PLATTER:**

Jumbo Shrimp with Cocktail Sauce and Lemons  
**\$14.00 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 entrees come with *one* selected salad and dessert

### **MEDITERRANEAN CHICKEN**

Signature Rubbed Breast of Chicken with Harissa Cream Sauce  
Roasted Garlic and Thyme Potatoes  
Seasonal Vegetable

Iced Tea  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$34**

### **HERBED CHICKEN**

Herbed Breast of Chicken with Roasted Garlic and Herb Cream  
Rosemary Potato Puree, and  
Seasonal Vegetables

Iced Tea  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$34**

### **PARMESAN CHICKEN**

Parmesan Chicken with White Wine Cream Sauce  
roasted garlic mashed potatoes, and  
Seasonal Vegetable

Iced Tea  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$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 entrees come with *one* selected salad and dessert

### **STUFFED CHICKEN**

Goat Cheese, Red Pepper, Roasted Tomato and Walnut Stuffed Breast of Chicken with Garlic Pesto Cream Sauce  
Roasted Garlic Rosemary Red Potatoes, and  
Seasonal Vegetables

Iced Tea  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$34**

### **BEEF SHORT RIBS**

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

Iced Tea  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$36**

### **SIRLOIN STEAK**

Grilled Sirloin Steak with Spiced Rum Demi-Glace  
Winter Spiced Sweet Potato Puree, and  
Seasonal Vegetable

Iced Tea  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$36**

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 entrees come with *one* selected salad and dessert

### **NEW YORK STEAK**

Grilled New York Steak with Red Wine Reduction  
Roasted Yukon Potatoes, and  
Seasonal Vegetables

Iced Tea

and

Starbucks Coffee®, Regular and Decaffeinated

**\$37**

### **FILET MIGNON**

Seared Filet of Beef topped with Cracked Pepper Demi  
Corn, Bacon and Potato Puree, and  
Seasonal Vegetables

Iced Tea

and

Starbucks Coffee®, Regular and Decaffeinated

**\$43**

### **RED SNAPPER**

Oven Roasted Red Snapper with Chimichurri  
Roasted Salsa infused Rice Pilaf, and  
Seasonal Vegetables

Iced Tea

and

Starbucks Coffee®, Regular and Decaffeinated

**\$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 entrees come with *one* selected salad and dessert

### **SALMON**

Oven Roasted Salmon with Citrus Glaze  
Rice Pilaf, and  
Seasonal Vegetables

Iced Tea  
and  
Starbucks Coffee®, Regular and Decaffeinated  
**\$37**

### **Salad Options:**

Please chose one for all entrees

Organic Spring Mix, Candied Pecans, Baby Tomatoes, Manchego Cheese and Greek dressing

Spring Green and Spinach Salad with Sunflower Seeds, Parmesan Cheese, Grape Tomatoes, Shaved Carrots  
and Raspberry Honey Vinaigrette

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

Southwest Caesar with Romaine Lettuce, Asadero cheese, Tomatoes and Croutons with Spicy Caesar Dressing

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

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

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

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

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

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

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 Options:**

Please chose one for all entrees

Tiramisu Cake

Lemon Tart

Turtle Cheesecake

Classic Cheesecake

Carrot Cake

Triple Chocolate Mousse Cake

Molten Chocolate Lava Cake

Key Lime Tart

Lemon Meringue Tart



## **DESSERT ENHANCEMENTS**

### **NEW YORK CHEESECAKE**

Creamy Traditional New York Style Cheesecake

**\$7**

### **RASPBERRY SWIRL CHEESECAKE**

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

**\$7**

### **BLOOD ORANGE PANNA COTA**

Creamy house made Panna Cota with Blood Orange Coulis.

**\$7**

### **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

*(For groups of 20 or more people)*

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

### **CATTLE RUSTLER'S BBQ**

Mixed Green Salad with Julienne Heirloom Carrots, Grape Tomatoes, Garlic Croutons Ranch Dressing and Blue Cheese Dressing  
Apple Raisin Slaw  
Grilled Bourbon Watermelon Wedges Fresh Buttered Corn on the Cob  
Roasted Yukon Mashed Potatoes  
Mac n Cheese with Bacon and Hatch Chilis  
Jalapeno Cheese Corn Bread Muffins

#### **Choose two:**

Grilled Chimichurri Tri Tip Steak  
Spice Rubbed Slow Cooked Pork Ribs  
BBQ Spice Rubbed Salmon Filets  
BBQ Roasted Bone in Leg Quarter Chicken

Apple Cobbler served with Spiced Whipped Cream

Assorted Hot Tea, Iced Tea  
and  
Starbucks® Coffee, Regular and Decaffeinated  
**\$44 per person**

### **UNDER THE MEDITERRANEAN MOON**

Antipasto Platter with Prosciutto, Capicola, Spanish Chorizo, Provolone, Mozzarella, Olives and Cherry Peppers  
Marinated Tomato, Cucumber, Red Onion and Mozzarella Salad  
Chopped Romaine Salad with Grape Tomatoes, Garlic Croutons, Feta Cheese, Banana Peppers and Greek Dressing  
Mediterranean Spiced Grilled Chicken with Green Rojo Sauce  
Baked Salmon with Roasted Tomato and Pepper Sauce

#### **Choose two:**

Farfalle Pasta with Linguica Sausage and Peppers, Onions and Tomato Filets  
Parmesan Spinach Gnocchi with Alfredo Sauce  
Portuguese Tomato Orzo Pasta  
Tunisian Grilled Vegetables  
Garlic Parmesan Breadsticks

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.





Baklava, Greek Honey Cookies and Miniature Cannoli's

Assorted Hot Tea, Iced Tea  
and  
Starbucks® Coffee, Regular and Decaffeinated  
**\$44 per person**

\*Pasta Action station available\*  
**Chefs Fee of \$75**

### **CARIBBEAN DREAMS**

Mixed Greens with Shredded Carrots, Shaved Golden Beets, Julienned Jicama and Blue Cheese Crumbles with Mango Lime Vinaigrette.

Jamaican Me Crazy Fruit Salad with Mango, Chickpeas, Papaya and Pickled Onions with Citrus Hibiscus Dressing.  
Cubano Coleslaw with Cabbage, Carrots, Jalapeno, Mango, and Scallions with Cuban Vinaigrette

#### **Choose two:**

Jerk Seasoned Chicken Breast  
Cuban Pulled Pork  
Haitian Flank Steak w/ Chimichurri

Yellow Curry Roasted Zucchini and Baby Potatoes  
Red Beans and Rice

Coconut Bread Pudding with Spiced Coconut Rum Glaze

Assorted Hot Tea, Iced Tea  
and  
Starbucks® Coffee, Regular and Decaffeinated  
**\$44 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 DINNER BUFFETS

### TASTE OF ACAPULCO

Spring Mixed Greens with Asadero Cheese, Julienne Red Onions, Julienne Jicama and Cilantro Lime Vinaigrette.

Fresh Corn and Black Bean Salad with Tomatillo Salsa

Pickled Escabeche

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

Churros with Chocolate Drizzle and Dulce De Leche Cheesecake Chimi's

Assorted Hot Tea, Iced Tea  
and

Starbucks® Coffee, Regular and Decaffeinated

**\$43 per person**

Add Shrimp for an Additional **\$3.00 per Person**

\*Fajita Action Station Available\*

**Chefs Fee \$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

Couscous Salad with Roasted Vegetables

Seasonal Fresh Fruit Platter

Baked Brie En Croute Citrus Apple Chutney Wrapped in Puff Pastry and Baked Served with Assorted Crackers

Seared Atlantic Salmon with Citrus Agave Glaze

Slow Roasted Tri Tip with Black Garlic Demi

Butter and Thyme Roasted Potatoes

Sautéed Vegetable Medley Tossed with Herb Butter

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.



Cheesecake Station  
Sauces include  
Chocolate Sauce, Caramel Sauce, Mixed Berry Compote, and Whipped Cream

Assorted Hot Tea, Iced Tea  
and  
Starbucks® Coffee, Regular and Decaffeinated  
**\$50 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.



## **VEGETARIAN, VEGAN AND GLUTEN FREE**

### **ROASTED ACORN SQUASH BOWL**

Roasted Acorn Squash, with Ratatouille Cassoulet  
(Vegetarian, Vegan & Gluten Free)  
**\$26**

### **VEGETABLE BLACK BEAN BURGER**

All Vegetable Black Bean Burger topped with Spinach, Black Garlic Aioli and herbed Goat Cheese on Brioche  
Served with House made Potato Chips  
(Vegetarian)  
**\$23**

### **ROASTED VEGETABLE ENCHILLADAS**

Zucchini, Yellow Squash, Roasted Pepper, Onion, Black Beans and Cheese Rolled in Corn Tortillas  
Topped with Tomatillo Sauce  
(Vegetarian & Gluten Free)  
**\$22**

### **GRILLED MARINATED TOFU**

Grilled Marinated Tofu with White Bean Cassoulet  
(Vegetarian, vegan & Gluten free)

**\$26**

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.



## A LA Carte Refreshment Menu

Starbucks® Coffee, Regular

**\$90 per urn**

Starbucks® Coffee, Decaffeinated

**\$90 per urn**

Assorted Hot Tea

**\$90 per urn**

Fresh Brewed Iced Tea

**\$29.00 per Gallon**

Hot Apple Cider

**\$20.00 per Gallon**

Hot Chocolate

**\$24.00 per Gallon**

Lemonade

**\$22.00 per Gallon**

Fruit Juices

**\$22.00 per Gallon**

Perrier Mineral Water

**\$4.00 each**

Energy Drinks

**\$4.00**

Arizona Iced Tea

**\$3.75**

Bottled Waters

**\$3.50 each**

Assorted Sodas

**\$2.25 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.



## A LA Carte Refreshment Menu

Bagels with Cream Cheese

**\$36.00 per Dozen**

Assorted Fresh Baked Danish or Muffins

**\$25.00 per Dozen**

Mini-Bagels with Cream Cheese

**\$25.00 per Dozen**

Homemade Fudge Brownies

**\$24.00 per Dozen**

Assorted Fresh Baked Cookies

**\$24.00 per Dozen**

Fresh Popped Popcorn

**\$2.00 each**

Assorted Flavors of Yogurt

**\$1.50 each**

Granola Bars

**\$1.50 each**

Whole Fresh Fruit

**\$1.25 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.