



MESA

convention center

Continental Breakfast

Assorted Chilled Fruit Juices
An assortment of freshly made Pastries and Bakery goods
Fruit Preserves with Sweet Butter
House coffees and Specialty Tazo Teas
\$8.50

Deluxe Continental Breakfast

Assorted Chilled Fruit Juices
Sliced Fresh Seasonal Fruit Tray
Assortment of freshly baked Breakfast Pastries and Bakery Goods
Fruit Preserves with Sweet Butter
Premium Starbucks Coffees and Specialty Tazo Teas
\$12.50

Executive Continental Breakfast

Assorted Chilled Fruit Juices
Sliced Fresh Seasonal Fruit Tray
An assortment of freshly made Pastries and Bakery Goods
Gourmet Bagels and Flavored Cream Cheese
Fruit Preserves with Sweet Butter
Premium Starbucks Coffees and Specialty Tazo Teas
\$14.00

Healthy Start

Assorted Fresh Whole Fruit, Granola Bars and Yogurts
Assorted Bottled Juices and Bottled Water
Premium Starbucks Coffees and Specialty Tazo Teas
\$9.00

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

Arizona Sunrise

Sliced Fresh Seasonal Fruit Tray
Lightly Scrambled Eggs
Seared Country Potatoes with Fresh Herbs
Apple Smoked Bacon & Farmers Pork Links
Wagon Wheel Biscuits & Gravy
Assorted Chilled Fruit Juices
Premium Starbucks Coffees and Specialty Tazo Teas
\$14.00

The Grand Canyon Breakfast Buffet

Arizona Fresh Seasonal Fruit Tray with Berries
An assortment of freshly made Pastries, Bagels and Bakery Goods
Fruit Preserves with Sweet Butter & Flavored Cream Cheese
Thick-Sliced French Toast with warm Maple Syrup
Southwestern Scrambled Eggs with Spinach, Roasted Red Peppers, Cheddar Cheese & Green Onions
Seared Cowboy Potatoes with Caramelized Onions & Roasted Green Chili
Apple Smoked Bacon & Farmers Pork Links
Sonorant Flour Tortillas
Fresh Salsa & Sour Cream
Assorted Fresh Chilled Fruit Juices
Premium Starbucks Coffees and Specialty Tazo Teas
\$18.00

-Additions to Enhance Your Morning Menu-

Cereal Bar

Assorted selection of popular boxed Cereals with toppings to include
Fresh Berries and Nuts served with 2% and Whole Milk
\$3.00

Breakfast Sandwich Station:

Scrambled Eggs with Choice of Sausage Patties, Bacon, Assorted Cheese,
Served on your choice of Flour Tortillas, Croissants or Bagels
\$4.00

Chef Attended Omelet Station

Omelets prepared to order by our Chef with a wide array of fillings. Roasted Red Peppers, Green Chili, Tri of
Chesses, Sliced Mushrooms, Green Onions, Bacon, Ham & Tomatoes
(Chef fee of \$75; additional Chef required for every 50 guests)
\$6.00

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

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-Plated Breakfast Selections-

All Plated Breakfasts are served with Fresh Florida Orange Juice

breakfast service

Morning in Mesa

Fresh Chilled Orange Juice
Lightly Scrambled Eggs
Choice of Smoked Bacon or Sausage Links
Seared Country Potatoes
Selection of Toasted Sourdough & Wheat Bread
Fruit Preserves with Sweet Butter
Premium Starbucks coffees and Specialty Tazo Teas
\$13.00

Camp Fire Omelet

Fresh Chilled Orange Juice
Over Sized Three-Cheese Omelet
Served with a generous side of Grilled Country Ham
Roasted New Potatoes with Fine Herbs
Selection of Breakfast Pastries, Sourdough & Wheat Toast with Fruit Preserves and Sweet Butter
Premium Starbucks Coffees and Specialty Tazo Teas
\$14.00

Eggs Benedict

Poached Eggs served on a Toasted English Muffin with
Canadian bacon, Hollandaise Sauce Topped with Crab
Southwestern Breakfast Potatoes
Selection of Breakfast Pastries with Fruit Preserves and Sweet Butter
Premium Starbucks Coffees and Specialty Tazo Teas
\$15.00

French Toast with Arizona Orchard Fruit Compote

Thick Sliced French Toast with Fresh Fruit & Warm Maple Syrup
Smoked Bacon & Sausage Links
Roasted Red Bliss Potatoes with Caramelized Onions
Premium Starbucks Coffees and Specialty Tazo Teas
\$16.00

Casa Grande Sliced Fruit Plate

A Selection of Fresh Seasonal Fruits including; Honeydew, Cantaloupe, Strawberries & Seasonal Wild Berries,
served with Kiwi Sauce, fresh Yogurt and a basket of Breakfast Pastries
Premium Starbucks Coffees and Specialty Tazo Teas
\$13.00

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

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-A La Carte Services-

Starbucks Brewed Coffee	\$38.00 per gallon
House Brewed Coffee	\$30.00 per gallon
Tazo Hot Teas Selections	\$30.00 per gallon
Freshly Brewed Iced Tea	\$20.00 per gallon
20 oz Dasani Bottled Water	\$2.75 each
20 oz Bottled Soft Drinks	\$2.75 each
Assorted Bottled Fruit Juices	\$2.75 each
Pitchers of Fruit Juices	\$24.00 per gallon
Arizona Fruit Punch	\$13.00 per gallon
Assorted 12 oz Coca Cola Products	\$2.00 each
Rock Star Energy Drink	\$3.50 each
Chef's Fresh Bakery Goods...Jumbo Cookies, Brownies & Lemon Bars	\$16.00 per dozen
House Made Muffins, Danish, Croissants or Donuts	\$18.00 per dozen
Assorted Deluxe Nuts	\$12.00 per pound
Bagels with Flavored Cream Cheese	\$20.00 per dozen
Southwest Fresh Sliced Seasonal Fruit & Wild Berries	\$4.00 per person
Whole Fresh Fruit	\$2.00 each
Assorted Fruit Yogurt with Granola Topping	\$2.00 each
Granola Bars or King Size Candy Bars	\$2.00 each
Pretzels, Chips or Popcorn	\$16.00 per 1 lb. Bowl
Jumbo Bavarian Twist Pretzels with Spicy Mustard & Cheese Sauce	\$3.50 each
Premium Ice Cream Novelties (min of 50 required)	\$2.75 each
Individual Cereals with 2% and Whole Milk	\$2.00 each
Fruit kebabs with yogurt dip	\$2.00 each
Sausage, Egg & Cheese Biscuits with Arizona Chive Cream	\$4.00 each

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

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Stars & Stripes

Red Licorice, Bags of Peanuts, Cracker Jacks, Candy Bars, Warm Soft Pretzels with Gourmet Mustards, Lemonade
\$6.00

Death By Chocolate

Jumbo Chocolate Chip Cookies and Brownies, Assorted Candy Bars
Premium Starbucks Coffees & Specialty Tazo Teas
\$8.00

Cookies & Coffee

An assortment of Fresh-Baked Jumbo Cookies including temptations such as Chocolate Chip, Peanut Butter, Oatmeal Raisin
Premium Starbucks Coffees and Specialty Tazo Teas
\$8.00

Frozen Delight

A wide assortment of premium Ice Cream Novelties & Frozen Candy & Fruit Bars
Premium Starbucks Coffees and Specialty Tazo Teas
\$8.00

Root Beer Float Bar

Dozens of Ice Cream Flavors to Choose from (chef's selection)
Assorted Soft Drinks, Premium Starbucks Coffees and Specialty Tazo Teas
\$11.00

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

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-Plated Luncheon Salad Selections-

All Luncheon Salads include assorted fresh Baked Bread, Chef's Choice Dessert, Premium Starbucks Coffee and Tazo Iced Tea

Ensenada Caesar Salad

Fresh Hearts of Romaine Lettuce tossed with Classic Caesar Dressing, Freshly Grated Parmesan Reggiano, Kalamata Olives, Diced Red Peppers, Fresh Red Onion and Fire Roasted Garlic Croutons
\$13.50

*Add Grilled Chicken Breast Strips or try our Southern version with Crispy Fried Chicken Tenders or Fiery Shrimp Skewer to top your salad
\$3.00

Healthy Start Spinach Salad

Tender Baby Spinach leaves with Mandarin Orange Segments, Sliced California Strawberries, Bermuda Onions, Black English Walnuts, Hearts of Palm and Sweet Poppy Seed Dressing
\$12.50

Classic Greek Salad

Mixed Greens with a Romaine and Iceberg Mix tossed with Marinated Artichoke Hearts, Black Olives, Heart of Palm, sliced Purple Onions and Feta Cheese with Red Wine Vinaigrette Dressing with Fresh Thyme, Basil and Pepperoncini's
\$14.00

Smoked Turkey Chop Salad

Diced Smoked Turkey Breast, Iceberg Lettuce, Red Lentils, Torn Basil, Kalamata Olives, Red Onions & Fresh Tomatoes Tossed with Red Wine Vinegar & Arizona Olive Oil
\$16.00

Chicken or Salmon Niçoise Salad

French Herb Crowned Chicken Breast or Salmon Filet served on a bed of Buttery Field Greens, Sliced Hard Boiled Eggs, Haricot Verts, Tomato Wedges, Red Onion Slices and topped Encompassed with Roasted Red Skinned Potatoes and Golden Yukon's, Classic Balsamic Vinaigrette Dressing
\$17.50

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

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-Plated Deli Luncheons-

All luncheons are served with our traditional Garden Tossed Salad, Chef's selection of seasonal vegetable, starch and Dessert. Starbucks Premium Coffees and Tazo Iced Tea
The plated deli lunches are perfect for working lunches!

Working Lunch Delicatessen Plate

This plate provides a selection of sandwich favorites that allow your guests to build their own sandwich without leaving the meeting!

Smoked Breast of Turkey, Lean Roast Beef, Virginia Cured Ham, Genoa Salami,
Aged Cheddar, Baby Swiss, American Yellow Cheeses, Crisp Lettuce and Tomatoes and appropriate condiments.
A variety of breads and Rolls
\$14.00

Superstition Mountain Sandwich

Chunky Chicken Walnut Salad and Albacore Tuna Salad, garnished with
Leaf Lettuce and thick Sliced Beef Steak Tomatoes
Served with Whole Grain Bread
\$14.00

Pesto Chicken Sandwich

Grilled Chicken Breast on Herbed French Bread with Roasted Red Peppers, Feta Cheese, Arugula, Basil Pesto,
Shaved Red Onions & Pine Nuts
\$15.00

The Prospectors Picnic Lunch

Fresh baked Italian Bread, Cappicola, Genoa Hard Salami, Parma Ham, Crespanetto Salami, Italian Beef, Smoked
Goat Cheese, Sweet Provolone Cheese, Pepperochinis, Kalamata Olives, Sliced Red Onion and topped with Virgin
Olive Oil Drizzle
\$18.00

-Boxed Lunches-

Flagstaff Executive Box Lunch

Cold Smoked Turkey with Aged Cheddar or Shaved Pitt Ham and Provolone Cheese on Herb Baked French Bread
with Red Wine Vinaigrette, Boston Lettuce, Beef Steak Tomatoes, Sweet White Onions & Salt River Cucumbers
Served with Deli Salad, Cookies, & 12oz Soft Drink
\$14.00 per box (minimum 15 boxes per deli meat selection)

Wraps to Go

Your choice of Caesar Wrap or South West Chicken Salad Wrap served with Sun Chips, Whole Fruit, a Granola Bar
& 12oz Soft Drink
\$14.00 per box (minimum 15 wraps per filling selection)

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

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-Lunch Buffet Selections-

All lunch buffets served with freshly brewed Premium Starbucks Coffees and Iced Tea

Country Buffet

Caesar Salad with croutons and creamy dressing
Traditional Italian Pasta Salad
Country Style Potato Salad
BBQ Pork and BBQ Chicken Sandwiches served on potato rolls
Homemade Apple Pie
\$14.00

Classic Deli Luncheon

Garden Tossed Salad with Choice of Dressings
Potato Salad and Pasta Salad
An assortment of Breads and Delicatessen Rolls
Sliced Delicatessen Style Meats including, Baked Ham,
Genoa Salami, Roasted Turkey & Roast Beef
Assorted sliced cheese including Baby Swiss, Yellow American & Aged Cheddar
Relish Tray and appropriate Condiments
Chef's Choice of Cake
\$15.00 per person

Mexico City Buffet

Flour Tortilla Shells, Taco Shells & Soft Flour Tortillas
Spiced Ground Beef with Roasted Green Chilies
Refried Pinto Beans
Lettuce, Tomato, Red Onion & Black Olives
Sour Cream, Salsa, Pico De Gallo, Guacamole & Lemon Wedges
Cinnamon Sugar Churros
\$16.50

Arizona Harvest

Soup Du jour
Garden Tossed Salad with choice of Dressings
San Juan BBQ Chicken
Slow Roasted Southwestern Pork Loin
Garlic and Herb Pasta Primavera
Red Herb Potatoes
Fresh Field Pole Beans
An Assortment of Warm Breads & Rolls
Chef's Choice of Cake
\$18.75

Ranch Buffet

Garden Tossed Salad with choice of Dressings
Southwestern Marinated Tip
Crispy Fried Chicken
Home-Style Mashed Potatoes
Fresh Seasonal Vegetables
Cole Slaw
Corn bread
Chef's Choice of Cake
\$19.00

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

lunch service

-Plated Luncheons-

All luncheons are served with our traditional Garden Tossed Salad and Chef's selection of Dessert.
Starbucks Premium Coffees and Iced Tea

lunch service

Jack Daniels® Glazed Chicken

4oz Boneless Breast of Chicken, Marinated and Basted with our Famous Jack Daniels Glaze served with Mashed Potatoes and French Beans
\$14.75

San Juan Barbequed Chicken

Bone-In Chicken Basted with Horseradish Root Barbeque Sauce Served with Roasted Corn & Rosemary Smashed Potatoes & Fresh Field Squash
\$16

Classic Chicken Piccata

Lightly Breaded Boneless Breast of Chicken with White Wine Caper Sauce, Fettuccini Pasta, Sautéed Spinach & Poached Tomatoes
\$16.50

Southwestern Pork Loin

Generous Portions of Slowed Roasted Pork Loin, Guava Barbeque Sauce, Sweet Potato Puree, Arizona Green Beans & Balsamic Reduction
\$18.50

Pepper Crusted Salmon

Five Spice Pepper Crusted Salmon, Southwestern Corn Mashed Potatoes, Arizona Green Beans and White Wine Butter Sauce
\$19.00

Mexico City London Broil

Apple Cider & Garlic Marinated Flank Steak Grilled to Perfection Served with Spanish Rice, Shredded Lettuce & Tomato, Four Tortillas, Sour Cream & Salsa
\$21.50

Pepper Crusted Filet Mignon

Tender Filet of Beef (6oz.) with Wild Mushroom Ragout, Cilantro Potatoes & Fresh Seasonal Vegetables
\$Market

Our Salad Dressing selections include our House specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

-Dinner Buffet Offerings-

All dinner buffets include rolls and butter, dessert, premium Starbucks Coffees and Tazo Iced Tea
*Minimum of 25 Guests required

Superstition Springs Buffet

Caesar Salad

Romaine hearts tossed with homemade Dressing and Parmesan croutons

Vegetable Ratatouille

Seasonal vegetables sautéed in a rich and hearty marinara sauce

Scalloped Potatoes

Slices of russet potatoes baked in a creamy

Parmesan sauce

Pasta Alfredo

Traditional garlic infused Alfredo with pasta

Braised Chicken

Tender pieces of chicken slowly roasted with onions,
Mushrooms and tomatoes and simmered in a fresh herb broth

\$20.00

California Buffet

Caesar Salad

Romaine hearts tossed with homemade Dressing and Parmesan croutons

Marinated Mushroom Salad

Shitake mushrooms and crimini mushrooms tossed with

Fresh herbs, garlic and olive oil

Fresh Broccoli

Lightly steamed

Garlic Mashed Potatoes

Whipped mashed potatoes with garlic

Pan Seared Salmon with Leeks

Fillet of Salmon pan seared with shitake mushrooms,
Sesame oil, garlic and topped with sautéed leeks

Carving Station

Santa Marie Style Tri Tip Sandwich

\$22.00

Arizona Bistro Buffet

Mixed Seasonal Greens

with Raspberry Walnut Vinaigrette

Grilled Breast of Herb Marinated Chicken

with White Wine Caper Sauce

Roasted Top Round of Beef

with Chanterelle Sauce

Garlic Mashed Potatoes

Whipped mashed potatoes with garlic

Long Grain and Wild Rice Pilaf

Medley of Fresh Steamed Vegetables

\$24.00

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

dinner service

-Dinner Buffet Offerings-

All dinner buffets includes rolls and butter, dessert, premium Starbucks Coffees and Tazo Iced Tea

*Minimum of 25 Guests required

Palo Verde Buffet

Caesar Salad

Romaine hearts tossed with homemade Dressing and Parmesan croutons

Grilled Vegetable Platter

Seasonal vegetables topped with Pesto Aioli

Roasted Red Potatoes

Topped with blue cheese crumbles

Penne Carbonara

Penne pasta tossed with pancetta, Parmesan cheese,

Heavy cream and diced peppers

Chef's Carving Station (choice of one)

Herb Encrusted Strip loin of Beef

With fresh herbs, garlic and served with a creamy horseradish sauce

or

Oven Roasted Breast of Turkey

Accompanied by an apricot chutney

\$26.00

Italian Buffet

Caesar Salad

Romaine hearts tossed with homemade Dressing and Parmesan croutons

Dilled Cucumber Tomato Salad with Cumberland Sauce

Norwegian Salmon

Elegantly garnished with Cucumbers, Watercress & French String Beans

Chicken Roulade

Breasts of Free Range Organic Chicken stuffed with a Julienne of Carrots, Leeks, Zucchini & Orange Peppers, served with Chèvre Cheese & Fresh Herbs de Provence with a light Basil Cream Sauce

Porcini Ravioli

Homemade Wild Porcini Mushroom Ravioli in a delicate Garlic Cream Sauce with

Parmigiano Reggiano Shavings & Flat Italian Parsley

Southern Style Wild Rice

Louisiana Wild Rice with Sun Dried Cherries, Fresh Tarragon & Spiced Georgia Pecans

Grilled Vegetables

Red & Yellow Peppers, Red Onions, Tomatoes & Zucchini brushed with Extra Virgin Olive Oil

\$32.00

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

dinner service

-Plated Dinner Entrees-

All Dinners are served with Garden Salad, assorted Breads and Butter
Salad upgrades are available

Choice of Dessert, Premium Starbucks Coffees and Tazo Ice Tea upon request

dinner service

Christopher Creek Chicken Florentine

Tender Breast of Chicken Stuffed with Sautéed Spinach, Three Cheeses and
Roasted Garlic, topped with White Wine Mushroom Cream Sauce
Medley of Long Grain and Wild Rice Pilaf & Fresh Seasonal Vegetable Bouquet
\$22.00

Balsamic Grilled Portobello

Marinated and Grilled Portobello Mushroom, Squash, Zucchini and Asparagus with Orzo Pasta and Basil Oil
\$24.00

Pepper Crusted Filet Mignon

Tender Filet of Beef (8oz.) with Wild Mushroom Ragout, Cilantro Potatoes & Fresh Seasonal Vegetables
\$Market

Black & White Seared Ahi Tuna

Pan Seared Ahi Tuna in Black & White Sesame Seeds with Jasmine Rice, Wok Vegetables & Wasabi
\$Market

Sea of Cortez Seared Salmon

A Tender Potato Encrusted Filet of Salmon Pan Seared with Herbs and Grated Parmesan
Twice-Baked New Potatoes, Asparagus & Citron Beurre Blanc
\$27.00

Rosemary Slow Roasted Prime Rib au Poive

Prepared to a Tender Medium Rare, Parmesan Mashed Potatoes, Broccoli with Roasted Red Peppers & Au Jus
\$32.00

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

-Plated Dinner Entrees-

All Dinners are served with House Salad, assorted Breads and Butter

Salad upgrades are available

Choice of Dessert, Premium Starbucks Coffees and Tazo Ice Tea upon request

dinner service

Desert Chicken Provencal

Pan Seared Breast of Chicken topped with a Blend of Olive Oil, Fresh Roma Tomatoes & Basil, Served with Penne Pasta & Calamata Olives

\$22.00

Laveen Lemon Pepper Chicken

Grilled Breast of Lemon Peppered Chicken, Served with Parmesan Crisps, Garlic Sautéed Spanish & White Wine Mushroom with Chicken Veloute

\$21.50

Cumin & Cayenne Seared Pork Loin

Slow Roasted Pork Loin hand rubbed with a 12 Blend Cayenne & Brown Sugar Spice, Served with a Sauce Robert, Twice Baked New Potatoes and Caramelized Root Vegetables finished with a Citron Drizzle

\$24.00

Grilled New York Strip Steak

A Hand-Cut New York Strip Grilled to a tender Medium Rare, Wild Mushroom Ragout with Roasted Horseradish Root, Potato Cakes & Broccoli

\$Market

Truffle Braised Chicken

Bone-in Chicken Braised in Truffle Oil, Tomatoes & Garlic, Served with Tarragon Rice, Sauce Supreme & French Beans

\$25.00

Seven Springs Chicken Fricasseed

Bone-in Sautéed Chicken with Garlic, Mushrooms & Parsley, De-glazed with Veal Stock Served with Southwestern Orzo Pasta, Fricasseed Sauce & Oven Roasted Squash

\$23.00

Ancho Chili Crusted Lamb Chops

Seared Rack of Colorado Lamb, Wild Applemint Sauce, Sorrel Potato Casserole & French Beans

\$34.00

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Minimum Order Charges May Apply

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House Salad

Spring lettuce mix with Cherrie Tomatoes, Cucumber, Carrots, Red Onion, Sourdough Croutons and Choice of Dressings

Included in plated dinner price

Sunflower Avocado Salad

Wild Desert Greens Tossed with Diced Roasted Green Chili, Ripe Avocados, Red Onions, Sun Ripened Oranges, Red Peppers & Cilantro Vinaigrette

Add \$2.00

Chef's Nicoise with Pasta Shells

Boston Bibb Lettuce, Green Beans, Pasta Shells, Beef Steak Tomatoes, Hard Boiled Eggs, Black Olives, Tuna & Mustard Vinaigrette

Add \$3.00

Wedge Salad

A traditional Wedge Salad served with Goat Cheese Crumbles, Mandarin Orange Segments, topped with Candied Spiced Pecans, Sweet Carrot Shreds and topped with our

Champagne Vinaigrette Dressing

Add \$2.00

Ensenada Caesar Salad

Fresh Hearts of Romaine Lettuce tossed with Classic Caesar Dressing, Freshly Grated Parmesan Reggiano, Kalamata Olives, Diced Red Peppers, Fresh Red Onion and Fire Roasted Garlic Croutons

Add \$1.00

*Add Grilled Chicken Breast Strips or try our Southern version with Crispy Fried Chicken Tenders or Fiery Shrimp Skewer to top your salad
Add \$3.00 per person

Our Salad Dressing selections include our House Specialty Raspberry Vinaigrette, Ranch, Creamy Italian, Classic Caesar, Red Wine Vinaigrette & Champagne Vinaigrette

Add a Homemade Soup selection to your plated dinner for only \$3 per person.

Roasted Southern Corn Chowder

Roasted Red Pepper Cream

Chicken with Wild Rice

Chicken Tortilla Soup

Potato Soup with Chives

Classic Minestrone

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

-Carving Stations-

Our carving stations are served with an assortment of condiments including Spicy Cracked Grain Mustard, Horseradish Piquant Sauce, Sun-Dried Tomato Aioli and an Assortment of European Breads and Rolls

* A \$75 Chef's carving fee will be accessed for each Chef

Rosemary Slow Roasted Prime Rib with Silver Dollar Rolls, Spiced Mustard & Horseradish Sauce

(Serves 40 Guests)

\$340

Cumin & Cayenne Glazed Roasted Pork Loin with Silver Dollar Rolls & Cilantro Mayo

(Serves 40 Guests)

\$225

Pepper Crusted Top Round of Beef with Silver Dollar Rolls & Spiced Mushroom Horseradish Sauce

(Serves 40 Guests)

\$275

Vermont Smoked Roasted Turkey Breast with Silver Dollar Rolls & Texas Sage Mayo

(Serves 40 Guests)

\$225

Maple Sugar Caramelized Virginia Ham with Silver Dollar Rolls & Honey Butter

(Serves 50 Guests)

\$225

Cracked Peppercorn Encrusted Tenderloin of Beef with Silver Dollar Rolls, Demi Sauce & Horseradish Sauce

(Serves 20 Guests)

\$375

Salt Seared Grade #1 Ahi Tuna with Rice Squares, Nori Paper Soy & Wasabi

(Serves 40 Guests)

Market Price

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

reception services

-Hors D'oeuvres Offerings-

*Hors D'oeuvres selections are available butler style or stationary
"minimum of 100 pieces each".

The Following Selections are priced at \$2.00 per piece

Bruschetta with Basil, Beef Steak Tomatoes, Garlic & Lemon
Miniature Quiche with a Selection of Fillings
Meatballs Bordelaise
Honey Glazed Chicken Wings
Fresh Fruit Kabobs with Honey Champagne Sauce
Toasted Ravioli with Marinara Sauce
Hand Breaded Chicken Tenders served with Honey Mustard

The Following Selections are priced at \$2.50 per piece

Assorted Deluxe Canapés
Cucumber Rounds piped with Salmon Mousse
Pot Stickers with Ginger Sauce Glaze
Wild Mushroom Purses with Duxelles filling
Toasted Baguettes served with Hazelnut Encrusted Goat Cheese
Prosciutto wrapped Melon Slices
Assorted Sushi Rolls (fully cooked product)
Crawfish & Sweet Corn Cakes with a Sun Dried Tomato Aioli Sauce
Brie Toast - Fresh Baguettes, French Brie, and Hickory Smoked Bacon

The Following Selections are priced at \$3.50 per piece

West Indian Spiced Tuna Kabobs
Spicy Crab Stuffed Artichoke Hearts
Crab Stuffed Mushroom Caps
Thai-Style Pork Tenderloin on a Skewer
Mushrooms Stuffed with Walnuts, Spinach, & Gruyere
Mini Beef Wellington

The Following Selections are priced at \$4.50 per piece

Crab Rangoon with Plum dipping Sauce
Smoked Scallops wrapped in Apple Wood Smoked Honey Bacon
Grilled Tandoori Shrimp, Basil Shrimp, or Caribbean Spiced Shrimp
Beef Tenderloin on Herb Toast with Horseradish Cream Sauce
Coconut Shrimp with an Orange Marmalade Horseradish Sauce

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

reception service

-Hors D'oeuvres Offerings-

*Hors D'oeuvres selections are available butler style or stationary

reception service

-Reception Displays-

*Each prepared for 50 guests

Baked Brie with your choice of Basil Pesto, Orange Compote or Wild Berries Baked in Puff Pastry with Hawaiian Lavosh, Herbed Crackers & Basil Crustini's.

\$125.00

Vegetable Crudités

\$125

Grilled Vegetable Platter

\$125

Imported & Domestic Cheeses - Displayed with Assorted Crackers & Basil Baguettes

\$150.00

Seasonal Fruit Display with Chocolate Dipping Sauce

\$175.00

Petite Finger Sandwiches to include Ham Salad, Tuna Salad and Cream Cheese

With Roasted Red Peppers, Sprouts & Flavored Cheese

\$200.00

Assorted Mini Sandwiches on Dollar Rolls to include, Beef Tenderloin, Smoked Turkey,

Ham & Almond Chicken Salad

\$225.00

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

Oriental Stir Fry

Stir-fry Beef and Broccoli, Szechwan Chicken and Vegetables

Served with Rice

\$8 per person

Pasta Station

Choice of 2 Pastas: Bow Tie, Penne Regatta, Fettuccini, or Tri-Color Rotini. Choice of two sauces:

Tomato Basil, Roasted Garlic Alfredo, Pesto or Vodka Cream Sauces

Assorted Toppings

\$8 per person

Spring Roll Station

Classic Time Honored Preparation of Spring Rolls, Californian Rolls, Tuna Rolls & Sushi served with Soy, Sugared Vinegar, Coconut Milk & Organic Vegetables

\$10 per person

Scampi Station

Shrimp Sautéed in Garlic Butter served over a Bed of Linguini

\$9 per person

Viennese Desserts

Assorted Mini Pastries, Tarts, Flan, Crème Brûlée, Cream Puffs and Éclairs served with Fresh Colombian and Decaffeinated Coffee

\$9 per person

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

-Reception Service-

*Sugar free selections available upon request

Sheet Cakes

Full: \$65.00

Half: \$35.00 with Filling \$45

1/4: \$15.00 with Filling \$25

Other Assorted Reception Desserts:

Classic Cheesecake with Crème Anglaise & Wild Berries

Old Fashioned Bread Pudding with Bourbon Caramel Sauce

Black & White Chocolate Dipped Strawberries

Chocolate Cakes

Tucson Peach Cobbler

Apple Cobbler

Southern Pecan Pie

Cappuccino Roulade

Raspberry Mousse in Chocolate

Chocolate Cup with Chocolate Mousse

Fresh Berry Tart

Apple or Pear Tarts with Brown Butter Caramel Custard

Double Diablo Cake - (Flourless Chocolate Cake iced with White and Dark Ganache) with Latte Sauce

Lemon Tarts

Apple Struddle

Deep Dish Chocolate Cream Pie

White- Lemon Multi Layer Cake

Devil's Food Chocolate Layer Cake

Individual Mixed Displays of Mini Desserts are served with 4 pieces per person

Ask Catering Sales Manager for pricing

reception service

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

Menus are subject to seasonal changes; please ask your sales person for details

-Hosted Open Bar by the Hour-
 (Priced Per Guest)

Premium Brands Full Hosted Bars

First Hour

\$12.75

Each Additional Hour

\$9.25

Absolute, Tanqueray, Bacardi, Captain Morgans, Dewar's, Jack Daniels,
 Canadian Club, Crown Royal and Jose Cuervo

Budweiser, Bud light, Miller Lite, Samuel Adams, Heineken and a selection of varietal Wines to include; Cabernet
 Sauvignon, Merlot, Chardonnay and white Zinfandel

Beer, Wine and Soft Drink Hosted Open Bar

First Hour

\$9.75

Each Additional Hour

\$7.00

Budweiser, Bud light, Miller Lite, Samuel Adams, Heineken and a selection of varietal Wines to include Cabernet
 Sauvignon, Merlot, Chardonnay and White Zinfandel

Kegs

Domestic Kegs

\$325

-Cash Bars & Billed on Consumption Bars-

Based on Consumption		Cash Bar
\$4.25	Premium Liquor	\$5.00
\$3.50	Domestic Beer	\$3.75
\$4.00	Imported Beer	\$5.00
\$4.00	Wine	\$4.50
\$1.50	Soft Drinks & Juices	\$2.00
\$5.00	Cordials	\$5.25

A \$75.00 Bartender Fee will apply for each bar and for every four hours of service time

All prices subject to sales tax and 19% service charge.

Minimum Order Charges May Apply

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