



ARIZONA GRAND
RESORT®

Fun. Friendly. Naturally Grand.®



ARIZONA GRAND
RESORT®

2009 Banquet Menus

Continental Breakfast

The Grand Continental

Chilled Orange, Grapefruit, Apple and Tomato Juices
An Assortment of Breakfast Pastries and Muffins
Flaky Butter Croissants with Jams, Marmalades and Sweet Butter

Choice of One Hot Item:

- *Scrambled Eggs, Monterey Jack Cheese and Maple Rubbed Country Ham Croissants
 - *Southwestern Breakfast Burrito with Egg, Chorizo and Queso Fresco, Fresh House Salsa
 - *Flaky Biscuits with Sausage Patty, Egg and Smoked Cheddar Cheese
 - *Breakfast Quesadilla with Scrambled Eggs, Apple Bacon, Cilantro and Queso Fresco,
Fresh House Salsa
- Sliced Seasonal Fruits with Berries
Assorted Cereals with Milk
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees and Tazo® Hot Teas
\$30.00 per person

Healthy Start

Chilled Orange, Grapefruit, V-8 and
Cranberry Juices
Sliced Seasonal Fruit with Berries
Bran, Multi-Grain, and Fruit Muffins
Oatmeal Bar with Condiments
Individual Low-Fat Fruit Yogurts offered with
Toasted Granola and Dried Fruits
Assorted Heart Healthy Cold Cereals served with
2% or Skim Milk and Whole Bananas
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees and Tazo® Hot Teas
\$25.00 per person

A "Lite" Start

Chilled Orange, Grapefruit, and Tomato Juices
Sliced Seasonal Fruits with Berries
An Assortment of Breakfast Pastries and Muffins
Flaky Butter Croissants with Jams, Marmalades and Sweet Butter
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees and Tazo® Hot Teas
\$19.95 per person

**Above Menus and Prices are Based on One Hour of Service
And DO NOT include Seating or Table Service.
If additional staff or seating is required,
A charge of \$5.00++ Per Person will be added to the above prices.
All Continental Breakfasts are served inside the Meeting Room
Or in the adjacent Foyer/Terrace Area**

Box Breakfast To-Go

Continental Box

Assorted Bottled Fruit Juices
Smoked Salmon Bagel
Scottish Smoked Salmon, Cream Cheese, Capers, Sliced Onions,
Bibb Lettuce Leaf, Lemon
Sonoran Fruit Sampler
Granola Bar
Starbucks Coffee® to go
\$24.00 per person

Healthy Start

Assorted Bottled Fruit Juices
Two Hard-Boiled Eggs
Bran Muffin
Fruit Yogurt, Granola Bar
Banana or Apple
Starbucks Coffee® to go
\$18.00 per person

Breakfast Wrap

Assorted Bottled Fruit Juices
Scrambled Egg, Applewood Smoked Bacon
Monterey Jack Cheese and Sun-Dried Tomatoes
In a Whole Wheat Wrap, Fresh Salsa
Apple
Banana Nut Muffin
Granola Bar
Starbucks Coffee® to go
\$22.00 per person

A La Carte Refreshments

Beverages

Bottled Water	\$4.25/ea.
Flavored Mineral Water	5.00/ea.
Individual To Go Beverage Packets	\$1.25/ea
Gatorade	\$4.25/ea.
Red Bull	\$5.50/ea.
Individual Milks	\$4.50/ea.
California Bolthouse Farms Bottled Juice	\$6.00/ea.
Arizona Iced Tea	\$4.50/ea.
Starbucks Iced Frappuccino	\$6.00/ea.
Soft Drinks	\$3.95/ea.
Individual Bottled Juices	\$4.50/ea.
Fruit Punch or Lemonade	\$60.00/gal.
Fresh Orange or Grapefruit Juice	\$84.00/gal.
Tomato, Apple, Cranberry Juice	\$80.00/gal.
Fresh Brewed Regular and Decaffeinated Starbucks Coffee®	\$78.00/gal.
Hot Chocolate or Tazo® Hot Teas	\$78.00/gal.
Freshly Brewed Tazo® Iced Tea	\$78.00/gal.
*Haagen Dazs Ice Cream Floats (Root Beer, Orange and Grape Soda)	\$8.50/ea.

From Our Bake Shop

New York Style Bagels with Toasters and Cream Cheeses	\$53.00/doz.
Assorted Freshly Baked Muffins (including low-fat)	\$48.00/doz.
Breakfast Breads and Pastries	\$48.00/doz.
Coffee Cake	\$48.00/doz.
Assorted Danish/Croissants	\$48.00/doz.
Variety of Freshly Baked Cookies	\$48.00/doz.
Chocolate Fudge Brownies (with or without walnuts)	\$48.00/doz.
Lemon Bars	\$48.00/doz.
Blondies	\$48.00/doz.
Housemade Rice Crispy Treats	\$48.00/doz.
-Choice of Chocolate Chip, Peanut Butter, or Original	

***attendant required at \$125.00 per 75 guests**

We Proudly Brew
STARBUCKS COFFEE



A La Carte Refreshments

Individually Packaged Trail Mix	\$4.75/ea.
Whole Fruit (Apples, Oranges, Bananas)	\$3.25/ea.
Cracker Jacks	\$3.00/ea.
Individually Packaged Oreos and Fig Newtons	\$3.00/ea.
Individually Packaged Chips (Potato, Pretzels, Doritos, Cheetos)	\$3.00/ea.
100 Calorie Sweet and Savory Packets	\$3.00/ea.
Individual Boxed Cereal	\$4.50/ea.
Pretzels, Peanuts, or Party Mix	\$27.00/lb.
Mixed Nuts	\$38.00/lb.
Freshly Popped Popcorn (serves 20 – 25)	\$30.00/per bowl
Variety of Wrapped Hard Candies	\$22.00/lb.
Assorted Power Bars and Balance Bars	\$46.00/doz.
Granola Bars, NutriGrain Bars	\$33.00/doz.
Candy Bars	\$40.00/doz.
Frozen Fruit/Ice Cream Bars	\$48.00/doz.
Individual Fruit Yogurts	\$40.00/doz.
Chocolate-Dipped Strawberries	\$60.00/doz.
Small Sliced Fruit Tray (serves 25)	\$200.00/tray
Large Sliced Fruit Tray (serves 100)	\$800.00/tray
Warm Pretzels with Mustard and Cheese	\$48.00/doz.
Stuffed Pretzels (Spinach, Pizza, Apple Strudel, Jalapeno Cheese)	\$52.00/doz.
Chocolate Covered Espresso Beans	\$25.00/half pound

Refreshment Breaks

Brain Power

Fresh Fruit Chunks with Honey Yogurt Dip
Lemon Poppy Seed Bread
Tropical Fruit Trail Mix
Assorted Individual Yogurts
California Bolthouse Farms Bottled Juice
Flavored Mineral Waters
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees and Tazo® Hot Teas
\$26.00 per person

Sweet Treat

Sugar Cinnamon Cookies
White Chocolate Macadamia Nut Cookies
Haagen Dazs® Vanilla Ice Cream Bars
Assorted Frozen Candy Bars
Fruit Flavored Sparkling Waters
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees and Tazo® Hot Teas
Assorted Starbucks® Frappuccinos
\$19.00 per person

The Cookie Jar

Chocolate Chunk Cookies
Chocolate Chip Espresso Cookies
Cranberry Oatmeal Cookies
Peanut Butter Cookies
Sugar Cookies
Chewy Granola Bars
Ice Cold Regular and Chocolate Milks
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees and Tazo® Hot Teas
\$16.00 per person

Chocolate Obsession

Chocolate Strawberries
Milk Chocolate Mini Cakes
Espresso Chocolate Bombs
Assorted Gourmet Truffles
Ice Cold Milk
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees, Tazo® Hot Teas
and Hot Chocolate
\$23.00 per person

Southwestern Flair

Make Your Own Nachos
Featuring Tri-Color Tortilla Chips
With Queso Dip, Salsa, Pico de Gallo,
Diced Jalapenos and Guacamole
Sopapillas with Arizona Honey
Flavored Churros with Prickly Pear
Whipped Cream
Chocolate Chili Tarts
Arizona and Prickly Pear Iced Teas
\$21.00 per person

Mid-Day Matinee

Fresh Popped Popcorn
Crunchy Pretzels
Individual Bags of Chips
Cracker Jacks
Assorted Candy Bars
Old Fashioned Parlor-Style Candies
Sioux City® Sarsaparilla and Cream Soda
\$18.00 per person

Break Pricing Based on 30 Minutes of Service

Plated Breakfasts

Arizona Grand Breakfast #1

Herb Scrambled Eggs with Toasted Brioche
\$28.00 per person

Arizona Grand Breakfast #2

Wild Mushroom and Herb Scrambled Eggs with Toasted Brioche
\$29.00 per person

Arizona Grand Breakfast #3

Chorizo and Cheddar Scrambled Eggs with Toasted Brioche
\$30.00 per person

Arizona Grand Breakfast #4

Wild Mushroom and Boursin Omelette
\$27.00 per person

Arizona Grand Breakfast #5

Chourico, Spanish Olive and Manchego Cheese Omelette
\$28.00 per person

Arizona Grand Breakfast #6

Crab, Avocado and Cilantro Omelette
\$30.00 per person

Arizona Grand Breakfast #7

Wild Mushroom and Egg Wellington
\$31.00 per person

Above Breakfasts (1 – 7) are served with a **Choice of Bacon, Sausage or Ham**
Breakfast Potatoes, Fresh Orange Juice,
Basket of Fresh Muffins, Croissants and Assorted Fruit Breads from Our Bakery
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees and Tazo® Hot Teas

Arizona Grand Breakfast #8

Belgian Waffle, Wild Berry Compote, Grand Marnier Mascarpone Cream
\$23.00 per person

Arizona Grand Breakfast #9

Monkey Bread French Toast, Grilled Stone Fruit, Warm Maple Syrup
\$25.00 per person

Arizona Grand Breakfast #10

Lemon Ricotta Pancakes, Warm Blueberry Syrup
\$22.00 per person

Arizona Grand Breakfast #11

Duck Confit Hash and Scrambled Eggs
\$35.00 per person

Above Breakfasts (8 – 11) are served with Fresh Orange Juice,
Basket of Fresh Muffins, Croissants and Assorted Fruit Breads from Our Bakery
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees and Tazo® Hot Teas

Arizona Grand Breakfast #12

Petite Beef Filet and Scrambled Eggs, Bearnaise Sauce
\$32.00 per person

Arizona Grand Breakfast #13

Chile Rellenos with Braised Pork and Scrambled Eggs
Red and Green Chile Sauce, Cojita Cheese
\$30.00 per person

Above Breakfasts (12 – 13) are served with Breakfast Potatoes, Fresh Orange Juice,
Basket of Fresh Muffins, Croissants and Assorted Fruit Breads from Our Bakery
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees and Tazo® Hot Teas

Customize Your Buffet Breakfast

Select Two Sides

Thyme Roasted Fingerling Potatoes
Hash Brown Potatoes
Boursin Potato Casserole
Sweet Potato and Bacon Hash
Applewood Smoked Bacon
Sausage Links
Turkey Sausage
Grilled Ham

Entrées

Herb Scrambled Eggs, House Salsa
Chorizo Scrambled Eggs with Cheddar Cheese, House Salsa
Monkey Bread French Toast with Grilled Stone Fruit, Warm Maple Syrup
Lemon Ricotta Pancakes with Blueberry Syrup
Belgian Waffle with Wild Berry Compote
Duck Confit Hash
Egg White, Wild Mushroom and Spinach Gratin
Classic Eggs Benedict
Grand Marnier Cheese Blintzes
Huevos Rancheros

Custom Buffet Breakfast includes:

Chilled Orange, Grapefruit and Apple Juices
Sliced Seasonal Fruit and Berries
Assorted Breakfast Pastries, Fruit Breads and Muffins, Butter, Jam and Marmalade
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees,
Tazo® Hot Teas and Hot Chocolate

With 1 Entrée \$32.00 per person

(Minimum 25 guests)

With 2 Entrées \$37.00 per person

(Minimum 50 guests)

With 3 Entrées \$42.00 per person

(Minimum 75 Guests)

With 4 Entrées \$47.00 per person

(Minimum 100 Guests)

All Prices Based on One Hour of Service

Each additional hour of service, add \$15.00 per person

Breakfast Enhancements

*Fruit Smoothie Bar:

Fresh Seasonal Fruits and Berries Crushed with Ice and Low Fat Yogurt
\$8.00 per person

Hot Oatmeal Bar with Butter, Milk, Brown Sugar and Raisins
\$7.50 per person

Fresh Bagel Bar featuring Assorted New York Style Bagels
With Plain and Flavored Cream Cheeses, Spreads, Toasters
\$7.00 per person

Scottish Smoked Salmon with Condiments and Toasted Bagels
\$13.00 per person

*Omelets Prepared to Order with Fresh Farm Eggs and
Selection of Toppings and Fillings
\$10.00 per person

*Waffle or Pancake Station Prepared to Order:
Vanilla Belgian Waffles or Buttermilk Pancakes Served with Maple Syrup, Whipped Butter,
Whipped Cream, Brown Sugar and Fruit Compote (Maximum 200 guests)
\$9.00 per person

*Huevos Ranchero, Eggs Cooked to Order with Warm Tortillas, Chorizo, Black Beans,
Tomatillo Salsa, Queso Fresco, Monterey Jack Cheese and Aunt Chilada's Salsa
\$11.50 per person

***Culinarian Fees apply at \$175.00 per Culinarian, per Hour (per 75 guests)**

Customize Your Plated Lunch

All Lunches include choice of Soup or Salad and Dessert
Freshly Baked Artisan Rolls with Butter,
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot or Iced Tazo® Teas

Soups

Chilled Gazpacho with Avocado Ice Cream
Chilled Vichyssoise with Fried Leeks and Truffle Cream
Chilled Pear and Rosemary with Beet Gastrique
Mulligatawny
Crab and Roasted Corn Chowder
Carrot and Ginger
Classic French Onion
Tomato and Ratatouille
Green Chile Chicken and Tortilla
Spicy Curry and Coconut with Shiitake Mushrooms

Salads

Bibb Lettuce, Pea Tendrils, Frisee, Micro Beet Greens, Blue Cheese
Toasted Pistachios, Arizona Honey Vinaigrette

Baby Mizuna, Rainbow Chard, Arugula, Toasted Cashews and
Sesame Roasted Shiitake, Yuzu Miso Vinaigrette

Hearts of Romaine, Fire Roasted Peppers, Prosciutto and Swiss Cheese,
Passion Fruit Mustard Seed Dressing

Spring Lettuces, Glazed Tomatoes, Brie Crostini, Orange Balsamic Vinaigrette

Hearts of Romaine, Cherry Tomatoes, Shaved Parmesan, Pesto Crostini
White Anchovy Vinaigrette

Spinach, Frisee, Micro Amaranth, Cured Chorizo, Manchengo Cheese
Sherry Shallot Vinaigrette

Stacked Butter Lettuce, Entangled Frisee and Micro Greens, Dressed Tomatoes
Fresh Herb Vinaigrette

Butter Lettuce, Fresh Herbs, Feta Cheese, Cherry Tomatoes
Kalamata Olive Vinaigrette

Baby Arugula, Frisee, Radicchio, Beet Ribbons, Saga Blue Cheese Crostini
Truffle Herb Vinaigrette

Mixed Field Greens, Cucumber Ribbon, Ripe Tomatoes
House Ranch Dressing

Baby Spinach, Hearts of Romaine, Micro Greens, Fresh Strawberries,
Balsamic Candied Walnuts, Gorgonzola, Balsamic Vinaigrette

Plated Entrées

Seafood

Grilled Salmon, Cherry Tomato Ragout, Creamed Lentils, Spaghetti Vegetables
\$41.00 per person

Grilled Mahi-Mahi, Pink Peppercorn Polenta, Mango and Pineapple Salsa
\$42.00 per person

Miso Glazed Black Cod, Wasabi Pomme Puree, Shiitake, Bok Choy, Lemon Grass Nage
\$44.00 per person

Pan Roasted Scallops, Tomato and Avocado Salsa, Herb Croutons, Gazpacho Sauce
\$45.00 per person

Olive Oil Poached Swordfish, Oven Roasted Tomatoes, Grilled Asparagus, Tapenade Cream
\$43.00 per person

Seared Ahi Tuna, Pappardelle, Caponata, Red Wine Buerre Blanc
\$42.00 per person

Roasted Red Snapper, Fingerling Potatoes, Sun Dried Tomatoes, Basil Jus
\$44.00 per person

Poultry

Mushroom Stuffed Chicken Breast, Fingerling Potatoes, Jumbo Asparagus, Morel Cream
\$38.00 per person

Herb Grilled Chicken Breast, Grilled Garden Vegetables, Marinara Sauce
\$35.00 per person

Lobster Stuffed Chicken Breast, Tomato Risotto, Champagne and Chive Cream
\$40.00 per person

Red Wine Marinated Chicken, Pomme Puree, Crimini Mushrooms,
Tomatoes, Lardons, Red Wine Reduction
\$37.00 per person

Chicken Piccata, Fettuccine, Portobello Mushroom, Cherry Tomatoes, Lemon Caper Butter
Sauce
\$36.00 per person

Beef ~ Pork ~ Veal

Thyme Roasted Flat Iron Steak, Bacon, Chive and Tomato Risotto
Oven Roasted Tomato Fondue
\$42.00 per person

Cherry Braised Beef Shortribs, Boursin Polenta, Shaved Asparagus, Natural Jus
\$42.00 per person

Roasted Pork Tenderloin, Apple and Potato Hash, Calvados Cream
\$44.00 per person

New York Strip Loin, Wild Mushroom Ravioli, Portobello Confit, Pesto Cream
\$46.00 per person

Basil Crusted Filet of Beef, Potato Galette, Ratatouille, Gazpacho Sauce
\$48.00 per person

Veal Marsala, Italian Wild Rice, Wild Mushroom Reduction
\$46.00 per person

Pasta

Campanelle Pasta, Eggplant, Prosciutto, Craisins, Lemon Zest, Olive Oil
\$35.00 per person

Strozapretti, Artichokes, Mushrooms, Piquillo Peppers, Cream Sauce
\$36.00 per person

Crimini Mushroom and Duck Confit Risotto with Blue Cheese
\$38.00 per person

Maine Lobster Ravioli, Pea Tendrils, Ginger Carrot Emulsion
\$40.00 per person

Orecchiette Bolognese with Italian Sausage
\$37.00 per person

Vegetarian

Roasted Chickpea Filets, Avocado, Cilantro and Frisee Salad, Chipotle Reduction
\$35.00 per person

Grilled Vegetable Wellington, Smoked Tomato Coulis
\$36.00 per person

Grilled Polenta Neapolitan, Thyme Roasted Mushrooms, Melted Brie, Spicy Marinara
\$36.00 per person

Sesame Ginger Glazed Tofu, Bok Choy, Lemon Grass Nage
\$35.00 per person

Plated Desserts

Almond Shortcake with Fresh Berries and Chantilly Cream
Tequila Lime Bavarian with Blueberry Compote and Whipped Cream
Warm Apple Cranberry Crisp with Forest Berry Sauce
New York Cheesecake with Grand Marnier Glazed Strawberries
Warm Buzzouki with Vanilla Ice Cream
Tiramisu with Espresso Anglaise Chocolate Stick
Red Velvet Cream Cheese Terrine with Orange Flavored Vanilla Syrup
Margarita Cheesecake with Mango Chili Salsa
Chocolate Decadence with Macerated Berries
Lemon Curd Fruit Tart with Berry Sauce
Pineapple Upside Down Cake
Opera Torte with Frangelica Anglaise

If a second entrée offering is desired, the same appetizer and dessert courses will be served to all guests.

The higher menu price of the two entrées chosen will be charged for all meals.

**All entrée selections must be guaranteed 72 hours in advance of the event.
Client must provide a method to identify each guest's entrée selection to our service staff.**

The Chef will prepare a vegetarian or vegan entrée alternative if requested in advance.

Luncheon Buffets

Welcome to Arizona

Iceberg Lettuce Salad with Carrots, Cucumbers, Tomatoes and Ranch Dressing
Buttermilk Cole Slaw
Dilled New Potato Salad with Bacon
Margarita Fruit Salad
Chuck Wagon Chili Con Carne with Chopped Onions and Shredded Jack Cheese
Country Roasted Chicken Breast with
Rosemary Red Jacket "Smashed Potatoes"
Mesquite Grilled Hamburgers and Bratwurst
Appropriate Condiments, Relish Tray, Swiss and Cheddar Cheeses
A Variety of Assorted Buns and Rolls
Brownies and Blondies,
Giant Cookies and Lemon Bars
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot or Iced Tazo® Teas
\$42.00 per person

Pricing based on minimum of 50 guests, 1 Hour of Service
For 30 - 49 guests, add \$12.00 per person
Each additional Hour of Service, add \$15.00 per person

South of the Border

Chicken Tortilla Soup with Pico De Gallo and Tortilla Strips Garnish
Mixed Greens Salad with Jicama, Black Beans, Roasted Corn and Orange Segments
Cilantro Vinaigrette and Cornbread Croutons
Tomato, Cucumber, Fire Roasted Peppers and Queso Fresco
Multi-Colored Tortilla Chips and Salsa
Grilled Goat Cheese and Vegetable Cheddar Jack Quesadillas
Red Chicken Molé with Fingerling Potatoes and Mexican Vegetables
Make Your Own Fajitas with Grilled Beef Tenderloin Strips, Onions, Bell Peppers,
Flour Tortillas, Shredded Cheese, Guacamole, Sour Cream and Pico de Gallo
Saffron Spanish Rice
Borracho Beans
Margarita Cheesecake, Kahlua Flan
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot or Iced Tazo® Teas
\$43.00 per person

Pricing based on minimum of 75 guests, 1 Hour of Service
For 50 - 74 guests, add \$15.00 per person
Each additional Hour of Service, add \$16.00 per person

Taste of the Southwest

Seasonal Fresh Fruit Salad Drizzled with Orange Blossom Honey and Grapefruit Juice
Grilled Vegetable Antipasto with Basil Cumin Oil
Southwest Potato Salad
Hearty Vegetable Relish Tray, Ranch Dip
Big Thicket Salad with Tomatoes and Red Onions, Spicy Prickly Pear Vinaigrette
Best-of-the-Border Brisket, Pomegranate Mustard Barbeque Sauce
Grilled Chicken with Green Chili Lime Cream
Country Fried Catfish with Chipotle Tartar Sauce
Green Corn Tamales
Jalapeno Hush Puppy Fritters
House Made Cornbread and Biscuits, Honey and Whipped Butter
Chocolate Polenta Cake, Raspberry Sauce
Shortcake with Fruit Toppings, Fresh Chantilly Cream
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot or Iced Tazo® Teas
\$44.00 per person

Pricing based on minimum of 75 guests, 1 Hour of Service
For 50 - 74 guests, add \$17.00 per person
Each additional hour of service, add \$15.00 per person

A Tour of Italy

Antipasta Display featuring Assorted Cheeses and Grilled Vegetables
Focaccia and Bread Sticks, Infused Oils and Vinegars
Italian Lettuces with Balsamic Vinaigrette
Porcini Rubbed Chicken Salad with Walnuts, Gorgonzola and Arugula
Traditional Minestrone Soup
Cheese and Spinach Stuffed Manicotti with Alfredo, Shaved Parmesan-Reggiano
Penne Bolognese
Chicken Saltimbocca with Butter Sauce and White Wine
Italian Sausage Calzones
Grilled Italian Squash with Garlic and Herbs
Amaretto Cheesecake
Chocolate Tiramisu, Anisette Cookies
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot or Iced Tazo® Teas
\$43.00 per person

Pricing based on minimum of 75 guests, 1 Hour of Service
For 50 - 74 guests, add \$16.00 per person
Each additional hour of service, add \$14.00 per person

The Deli Buffet

Yukon Yellow Potato Salad with Scallions
Marinated Tomatoes, Cucumbers, Red Onions, Arugula and Feta Cheese Crumbles
Chicken, White Grape & Poppy Seed Salad
Spinach and Romaine Salad with Orange Sections, Raspberries,
Brie Wedges and Honey-Almond Vinaigrette
Honey Glazed Ham, Roasted Turkey, Rare Roast Beef, Corned Beef
Buffalo Chicken Breast, Swiss, Smokey Cheddar, Pepper Jack and Boursin Cheeses
With Pickles, Lettuce, Onions and Tomatoes
Horseradish, Mayonnaise and Dijon Mustard
Variety of Deli Rolls, Breads and Herbed Focaccia
Pecan Diamonds, Fruit Tarts, Raspberry Apple Strudel, and Gourmet Cookies
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot or Iced Tazo® Teas
\$38.00 per person

Pricing based on minimum of 35 guests, 1 Hour of Service
For 25 - 34 guests, add \$9.00 per person
Each additional hour of service, add \$11.00 per person

Florence Street Fair

Tomato Basil Bisque
Buffalo Mozzarella and Roma Tomatoes with Olive Oil and Basil Leaves
Chilled Caesar Salad Bowl, Focaccia Croutons
Panzanella Salad with Toasted Rosemary Bread,
Roasted Peppers, Olives, Cucumbers and Tomatoes
Seasoned Chicken Breast and Italian Sausages
Smothered with Oregano, Roasted Pepper Ragout
Hand Made Pizza and Stromboli
to include: Four Cheese, Pepperoni, Vegetarian
Smoked Chicken and Mushrooms
Pasta Bar to include: Penne Pasta with Baby Shrimp, Basil Marinara Sauce or
Lemon Scampi Cream and Radiatore Pasta with Pesto Cream Sauce
Herbed Garlic Breadsticks and Loaves of Country Breads
Almond Cream Cannoli and Zabaglione
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot or Iced Tazo® Teas
\$44.00 per person

Pricing based on minimum of 75 guests, 1 Hour of Service
For 50 - 74 guests, add \$14.00 per person
Each additional hour of service, add \$12.00 per person

Picnic Buffet

Creamy Celery Seed Cole Slaw
Baby Field Greens with Chef's Selection of Two Dressings
Bow Tie Pasta Salad Primavera
Roasted Three Potato and Pancetta Salad
Kirsch Splashed Fresh Fruit Salad
Individual Bags of Chips
Assorted Pre-Made Sandwiches to include:
Roast Beef with Boursin, Frisée and Red Onion on Focaccia
Chicken Club Wrap with Applewood Smoked Bacon, White Cheddar and Tomatoes
Sliced Turkey and Swiss with Pesto Mayonnaise and Yellow Tomatoes on Ciabatta
Portobello Mushrooms with Tomatoes, Peppers,
Sprouts with Balsamic Vinaigrette on an Oatmeal Wheat Roll
Pecan Diamonds, Fruit Tarts, Raspberry Apple Strudel and Cookies
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot or Iced Tazo® Teas
\$39.00 per person

Pricing based on minimum of 50 guests, 1 Hour of Service
For 35 - 49 guests, add \$11.00 per person
Each additional hour of service, add \$14.00 per person

Box Lunches

Box Lunches are designed to accompany the guest to recreational activities or upon departure from the Resort. To add seating and service staff, add \$5.00 per person

#1

Smoked Turkey and Applewood Bacon Wrap in a Multi Grain Tortilla
with Chopped Lettuce and Tomato
Whole Fruit
Bag of Poore Brothers Potato Chips
House made Cheesecake Chocolate Brownie
\$31.00 per person

#2

Country Ham, Swiss Cheese, Lettuce and Beefsteak Tomato on Pretzel Roll
Honey Mustard Spread
Traditional Potato Salad
Bag of Pretzels
Wedge of Saga Blue Cheese, Fresh Berries and Crackers
Lemon Blueberry Bar
\$32.50 per person

#3

Shaved Roast Beef on Ciabatta, Lettuce and Watercress, Saga Spread
Tomato and Red Onion Roasted Red Pepper Pasta Salad with Balsamic Dressing
Bag of Poore Brothers Potato Chips
Whole Fruit
House made White Chocolate Macadamia Nut Cookie
\$33.00 per person

#4

Buffalo Style Chicken Breast Wrap in a Spinach Tortilla
Blue Cheese, Chopped Celery, Roasted Peppers and Ranch Spread
Bag of BBQ Flavor Poore Brothers Potato Chips
Grape Bunch with Smoked Cheddar Wedge
Chocolate Chip Cookie
\$31.00 per person

#5

Marinated Grilled Vegetables layered with Sun Dried Tomato Spread in a Pita Pocket
Bag of Specialty Organic Tortilla Chips, Hummus Dip
Olive Couscous Salad with Mint
Lemon Blueberry Bar
Dried Peaches and Pears
\$33.00 per person

To accompany lunch, may we recommend: Chilled Bottled Water at \$4.25/ea.
Flavored Mineral Water at \$5.00/ea.
Assorted Arizona Iced Teas at \$4.50/ea.
Starbucks® Iced Frappuccino at \$6.00/ea.
Assorted Chilled Soft Drinks at \$3.95/ea.
Individual Bottled Juices at \$4.50/ea.

Luncheon Buffets

Executive Lunch Buffet #1

Green Papaya Cole Slaw,
Spicy Thai Chili Vinaigrette and Fresh Cilantro
Purple Potato Salad with Crab Meat
Fresh Mesclun Greens, Tomato Wedges, Cucumbers and
Chef's Selection of Housemade Dressing

Assorted Pre-Made Gourmet Sandwiches and Wraps

Thinly Sliced Sirloin of Beef with Gorgonzola on a Flaky Croissant

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Smoked Turkey and Applewood Bacon Wrap
In Sun-dried Tomato Tortilla with Vinaigrette Slaw

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Buttermilk Chicken Breast Wrap
Tender Chicken Breast Wrapped in a Spinach Tortilla with
Shredded Jack Cheese and Diced Tomatoes

Whole Fruit

Double Chocolate Fudge Brownies

Individual Lemon Tarts

Cranberry Oatmeal Cookies

\$47.00 per person, minimum of 25 guests

Executive Lunch Buffet #2

Assorted Sliced Fruits, Berries, Bunches of Grapes
Jicama and Orange Salad with Brie Cheese,
Toasted Almonds, Honey Dijon Dressing

Assorted Pre-Made Gourmet Sandwiches and Wraps

Shrimp and Crab Wrap with Jack Cheese,
Lemon Shredded Napa Cabbage
Pesto Remoulade

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Buffalo Chicken Club on French Bread with Yellow Tomato,
Red Oak Lettuce, Applewood Smoked Bacon and Ranch Spread

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Pepper Crusted Corn Beef on Marble Rye with Smoked Tomatoes,
Arugula Greens, Bourbon Dijon Spread

Mini Crème Brûlées

Carrot Cake Muffins with Cream Cheese Icing

Cheesecake Brownies

\$52.00 per person, minimum of 25 guests

Receptions

Reception Package #1

Display of Imported and Domestic Cheeses Garnished with Fruits, Nuts, and Berries
Basket of Breads and Crackers
Basket of Fresh Garden Vegetables served with
Bleu Cheese Buttermilk Dip and Sun-Dried Tomato Crème Fraîche
Cold Hors D'oeuvres
Asian Wonton Cup with Cilantro Chicken
Tequila Cured Salmon Pinwheel on Crostini
Cherry Tomato Filled with Herb Cheese
Hot Hors D'oeuvres
Southwestern Chorizo Spring Roll, Chipotle Roasted Tomato Salsa
Sesame Crusted Chicken, Crushed Pineapple Salsa
Vegetable Spring Roll with Sweet Chili
\$45.00 per person

Reception Package #2

Display of Imported and Domestic Cheeses Garnished with
Fruits, Nuts and Berries
Basket of Breads and Crackers
Corn and Flour Tortilla Chips with Cumin Black Bean Dip
Fire Hot Chili Con Queso Dip
Guacamole and Salsa Fresca
Cold Hors D'oeuvres
Rock Shrimp Shooter in a Tortilla Cup with Lime and Cream
Teriyaki Chicken on a Rice Cake
Stuffed Baby Potato with Chive Cream and Caviar
Hot Hors D'oeuvres
Coconut Shrimp, Crushed Pineapple-Mango Salsa
Parmesan Artichoke Hearts, Sonoran Aioli
Mini Beef Tamale with Fresh House made Salsa
\$49.00 per person

All Prices Based on 1 Hour of Service

Receptions

Reception Package #3

Display of Tortes and Savory Cheesecakes
Sun-Dried Tomato and Smoked Cheddar Cheesecake
Pesto and White Vermont Cheddar Torte
Pine Nuts and Roasted Pepper Goat Cheese Torte
With Crostini, Grissini and Crackers
Garnished with Grapes and Berries
Tri-Colored Tortilla Chips
Tomatillo Salsa, Salsa Fresca, Black Bean Dip and Guacamole

Cold Hors D'oeuvres

Goat Cheese Macadamia Nut on Walnut Raisin Bread
Smoked Pheasant on Coconut Bread
Shrimp and Mango Summer Roll with Minted Vegetables

Hot Hors D'oeuvres

Shrimp Dumpling Served with Soy-Chili Sauce
Vegetarian Spring Roll with Soy Mustard
Mini Maryland Crab Cake with Chipotle Aioli
Sage Chicken in Phyllo Cup
\$54.00 per person

Reception Package #4

Cold Hors D'oeuvres

Seared Ahi Tuna with Wasabi Cream
Teriyaki Chicken on a Rice Cracker
Lobster Salad in a Wonton Cup

Hot Hors D'oeuvres

Panang Shrimp, Mango Horseradish
Sesame Crusted Chicken, Szechwan Sauce
Southwestern Vegetable Denim Empanada

***Tiger Prawn Curry Station:**

Succulent Shrimp Sauteed to Order
Served with Choice of Cilantro Green Curry or Fire Hot Tofu Red Curry
(Based on 3 Shrimp per person)

Served with Soft Herb Potato Rolls and Sesame Breadsticks

***Dim Sum Station featuring**

Banana Leaf Steamed Vegetable Pot Stickers,
Char Siu Bao, Shrimp Har gow and Pork Siu Mai
Served with Sweet Chili Garlic Sauce and Soy Mustard Dip
\$60.00 per person

***Culinarian Fees Apply at \$175.00 per Culinarian, per hour (per 75 guests)**

All Prices Based on 1 Hour of Service

Reception Dinners

Reception Dinner #1

***Antipasto Station**

Grilled Vegetable Antipasto Station with Carved to Order Dried Meats, Italian Cheese, Imported Olives, Crusty Breads and Infused Oils

Salad Station

Caesar Salad with Garlic Crostinis
Marinated Tomato and Buffalo Mozzarella Salad Caprese Style

Entrée Station

Butternut Squash and Duck Ravioli with Opal Basil Pesto Cream and Heirloom Tomato
Concasse
Orecchiette Pasta with Sicilian Spiced Shrimp and Scallops,
Fava Beans and Crimini Mushrooms
Grilled Petite Brochettes of Swordfish, Tarragon Orange Beurre Blanc
Cashew Saffron Rice

***Risotto Station**

Arborio Rice, Cooked to Order, with your choice of Portobello Mushrooms, Roasted Peppers,
Roasted Garlic, Sauteed Scallops, Rock Shrimp and Smoked Chicken
or Marinated Artichoke Hearts finished with Gorgonzola

***Carver Station**

Carved to Order Peppercorn Crusted Pork Loin Stuffed with Fontina Cheese,
San Daniel Prosciutto, and Fresh Sage Orange Marsala Jus
Fresh Baked Potato Rolls
Sun-dried Tomato Charred Tenderloin of Beef with Roasted Shallot Demi Glace
Port Wine Balsamic Onion Marmalade,
Mini Ciabatta Rolls

Dessert and Coffee Station

Assorted Viennese Strip Pastry, Apple Cinnamon Strudel,
Mascarpone Fruit Trifle, Chocolate Decadence Cake
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot Tazo® Teas

\$130.00 per person

Price Based on 2 Hours of Service

***Culinarian Fees Apply at \$175.00 per Culinarian, per hour (per 75 guests)**

Reception Dinners

Reception Dinner #2

***Station #1**

Fresh Spinach and Arugula Salad Station tossed with your Choice of Grilled Chicken, Spicy Cajun Shrimp, Teardrop Tomatoes, Feta Cheese, Marinated Cucumbers, Candied Pecans, Caramelized Onions, Smoked Portobello Mushrooms and Hot Bacon Vinaigrette

***Station #2**

Boston Bibb Lettuce Cups filled with your choice of:
Sauteed to Order
Spicy Duck Confit or Rock Shrimp and Vegetable Poke
Razz Cherry Sauce, Cajun Barbeque Sauce

Station #3

Portobello and Sweet Pepper Puffs with Sonoran Aioli
Louisiana Style Crab Cakes with Grilled Vegetable Succotash
Chicken and Andouille Sausage Gumbo with Corn Muffins

***Carved to Order Station**

Mississippi Smoked Turkey Breast with Mandarin Orange Cranberry Chutney
Pesto Mayonnaise and Whole Grain Mustard, Onion Rolls

All Natural Prime Beef Strip Loin, Horseradish Whipped Cream
Roasted Mushroom Ragout and Balsamic Onion Marmalade

Sweets and Coffee

*Bananas Arizona Grand, Cooked to Order
Kentucky Bourbon Pie, Chocolate Raspberry Bombes, Assorted Mini Pastries
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot Tazo® Teas

\$110.00 per person

Price Based on 2 Hours of Service

***Culinarian Fees Apply at \$175.00 per Culinarian, per hour (per 75 guests)**

Reception Enhancements

Raw Bar Display

Oysters on the Half Shell \$52.00

Jumbo Chilled Shrimp \$64.00

Cracked Crab Claws \$64.00

Price per Dozen

Served with Horseradish, Vodka Cocktail Sauce and Cajun Remoulade

Fresh Crudités Display

Market Fresh Vegetables with

Herb Crème Fraîche and

Bleu Cheese Buttermilk Dip

\$150 (Serves 25 guests)

\$300 (Serves 50 guests)

\$600 (Serves 100 guests)

Gourmet Cheese Presentation

Abundant Presentation of Imported and Domestic Cheeses

Featuring Brie, Goat Cheese and Mexican Cheeses

Garnished with Fresh Fruits, Berries and Grapes with

Carr's Water Crackers, Sliced Baguettes and Bread Sticks

Small - \$225 (Serves 25 guests)

Medium - \$475 (Serves 50 guests)

Large - \$800 (Serves 100 guests)

Middle Eastern Flair

Hummus, Baba Ghanoush and Harissa Sauce

Curry Chicken and Lamb presented with Lettuce Cups,

Chopped Lettuce, Olives, Tomato, Sweet Onion and Raita Sauce

Warm Pita Breads and Padadur Crackers

\$15.00 per person

On the Lighter Side

Corn and Flour Tortilla Chips with Cumin

Black Bean Dip, Guacamole, Chipotle Chili Con Queso Dip,

and Fresh Garden Salsa

\$8.50 per person

Sweets for the Sweet

Coffee Station with Flavored Syrups, Whipped Creams and

Chocolate Coffee Beans,

Citrus Zests, Puff Pastry Swans and Petit Fours

\$16.00 per person

Cold Hors d'oeuvres Selections
(Minimum Order of 50 Pieces per Item)

*Smoked Salmon, Horseradish Goat Cheese on Pumpernickel.....	\$210.00 per 50 Pieces
*Jalapeno Cured Salmon in Purple Potato, Chive Cream.....	\$230.00 per 50 Pieces
*Spiced Shrimp on Cucumber.....	\$185.00 per 50 Pieces
*Teriyaki Chicken on a Rice Cake.....	\$185.00 per 50 Pieces
*Asian Wonton Cup with Chopped Chicken Salad.....	\$185.00 per 50 Pieces
*Crisp Seared Ahi Tuna Cup, Wasabi Cream	\$225.00 per 50 Pieces
*Beef Tenderloin on Blue Corn Cake.....	\$230.00 per 50 Pieces
*Desert Blossom Summer Roll.....	\$185.00 per 50 Pieces
*Smoked Salmon Pinwheel.....	\$200.00 per 50 Pieces
*Lobster Avocado Tortilla Crisps.....	\$285.00 per 50 Pieces
*Cilantro Chicken Crostini.....	\$215.00 per 50 Pieces
*Rock Shrimp Shooter in Tortilla Cup, Lime Cream.....	\$225.00 per 50 Pieces
*Mozzarella and Yellow Tomato Pesto Bruschetta.....	\$185.00 per 50 Pieces
Ahi Tuna Sushi Stack with Pickled Ginger.....	\$225.00 per 50 Pieces
California Rolls with Wasabi.....	\$225.00 per 50 Pieces
Roasted Duck Breast on Blue Corn Bread with Chipolte Aioli.....	\$205.00 per 50 Pieces
Crab Tortilla with Cilantro.....	\$250.00 per 50 Pieces
Ceviche Shooters	
Rock Shrimp with Coconut Milk, Coriander, Spinach, and Sweet Onion....	\$325.00 per 50 Pieces
Pacific Salmon, Lemon Oil, Thyme and Jalapeno.....	\$275.00 per 50 Pieces
Hawaiian Ahi Poke, Avocado, Sesame Seeds and Chili Oil.....	\$275.00 per 50 Pieces
Pink Snapper, Mango, Red Onion and Orange Vinaigrette.....	\$275.00 per 50 Pieces

For quality and presentation, we do not recommend butler passing hors d'oeuvres, however the (*) items can be Butler Passed at an additional fee.

Butler Servers at \$35.00 Per Server, per hour.

Hot Hors d'oeuvres Selections
(Minimum Order of 50 Pieces per Item)

*Lobster Swizzle Stick	\$315.00 per 50 Pieces
Coconut Crusted Shrimp and Pineapple Swizzles.....	\$305.00 per 50 Pieces
Crab Cakes with Chipotle Aioli.....	\$325.00 per 50 Pieces
Date Crusted Baby Lamb Chops with Balsamic Strawberry and Fig.....	\$350.00 per 50 Pieces
Shrimp and Scallop Dumpling with Scallion Soy Sauce.....	\$250.00 per 50 Pieces
*Vegetable Spring Rolls with Plum Sauce.....	\$225.00 per 50 Pieces
*Panang Shrimp.....	\$275.00 per 50 Pieces
Vegetarian Pot Stickers with Soy Mustard.....	\$250.00 per 50 Pieces
*Sesame Crusted Chicken, Pineapple Salsa.....	\$250.00 per 50 Pieces
Parmesan Artichoke Hearts, Sonoran Aioli.....	\$250.00 per 50 Pieces
Cilantro Chili Lime Chicken Skewer.....	\$275.00 per 50 Pieces
Apple and Gorgonzola in Phyllo Purse.....	\$250.00 per 50 Pieces
Beef Satay, Peanut Sauce.....	\$250.00 per 50 Pieces
Chicken Satay, Peanut Sauce.....	\$250.00 per 50 Pieces
Machaca Beef Burrito with Green Chili.....	\$225.00 per 50 Pieces
* Shrimp and Pineapple Wonton.....	\$275.00 per 50 Pieces
*Tiger Prawn in a Spring Roll Wrapper, Sweet Chili Oil.....	\$300.00 per 50 Pieces
*Shrimp Yum Yum.....	\$275.00 per 50 Pieces
*Sage and Chicken in Phyllo Cup.....	\$275.00 per 50 Pieces

**For quality and presentation, we do not recommend butler passing hors d'oeuvres,
however the (*) items can be Butler Passed at an additional fee.
Butler Servers at \$35.00 Per Server, per hour.**

Action Stations

Deluxe Pasta Station

Hand Made Raviolis and Penne Pasta with Choice of Sauces:
Alfredo, Fresh Tomato Basil and Roasted Red Pepper
Accompaniments of Grilled Chicken, Italian Sausage and Scampi Shrimp, Kalamata
Olives, Sun-Dried Tomatoes, Roasted Bell Peppers,
Sautéed Mushrooms and Parmesan-Reggiano Cheese
Display of Garlic and Herb Breadsticks, Savory Focaccia and Olive Bread
\$20.00 per person

The Pacific Rim Wok Station

Wok Tossed Sizzling Szechwan Gulf Shrimp with Snow Peas, Water Chestnuts,
Bok Choy, Green Onions,
Red Bell Peppers in a Szechuan Garlic Sauce
Spicy Thai Marinated Chicken with Red Curry Coconut Milk,
Bamboo Shoots and Baby Bok Choy Served with Shiitake Fried Rice
\$18.00 per person

Caesar Salad Station

Tender Hearts of Romaine, Caesar Dressing, Basil Focaccia Croutons, Tossed To Order
with Shaved Parmesan Reggiano, Pepper Mill and Sea Salt
\$8.50 per person; Add Grilled Chicken \$10.00 per person
With Grilled Chicken, Basil Shrimp and Shaved Prosciutto
\$13.00 per person

Vegetarian Stir-Fry and Tofu Station

Portobello, Enoki and Shiitake Mushrooms Stir Fried to Order with Baby Corn, Asparagus
Tips, Water Chestnuts, Sweet Bell Peppers and Bean Sprouts Tossed with a
Ginger-Garlic Sauce and Israeli Couscous
Wok Seared Firm Tofu with Baby Bok Choy, Bamboo Shoots and Light Curry Coconut
Sauce with Thai Rice Noodles
\$15.00 per person

Shrimp Scampi Station

Succulent Jumbo Shrimp Sautéed in Buttery Garlic, Herbs, Shallot, Dry Sherry Wine and
Lemon Juice Served in Radicchio Cup with Savory Soft Rolls and Rosemary Bread Sticks
\$20.00 per person

Fajita Station

Chicken and Tenderloin Beef Fajitas with Onions, Bell Peppers and Mild Chilies,
Sharp Cheddar, Jack Cheese, Sour Cream, Salsa, Guacamole, Pico de Gallo and
Warm Soft Flour Tortillas
\$21.00 per person

Tartar Station

Selection of Tuna, Salmon, Scallops served with Assorted Condiments to include:
Jicama, Cucumber, Mango, Daikon, Micro Greens, Red Onions, Chives,
Soy Sauce, Ginger Juice, Sesame Oil, Spicy Crème Fraiche
\$25.00 per person

***Culinarian Fees Apply at \$175.00 per Culinarian, per hour (per 75 guests)**

**Stations are based on a 1 Hour of Service
Stations are designed to accompany Reception Packages
or Dinner Buffets and may not be purchased a la Carte**

Action Stations

Mashed Potato Bar

Horseradish-Wasabi Mashed Potatoes, Ancho Chili Garlic Mashed Potatoes, Sonoran Sweet Potato Puree, "Smashed" Reds with Creamy Sweet Butter, Chives, Sour Cream, Applewood Bacon Bits, Sharp Cheddar, Wild Mushroom Ragout and Roasted Chili Spiked Corn
\$12.50 per person

Quesadilla Station

Made to Order Griddle Tortillas Filled with:
Achiote Rubbed Chicken, Grilled Onion, Poblanos, Monterey Jack Cheese
Mushroom and Pepper Jack Cheese
Sonoran Rubbed Beef with Pico de Gallo, Oregano and Colby Cheese
Served with Guacamole, Salsa Fresca, Sour Cream, Tomatillo Salsa Verde
\$19.00 per person

Seafood Martini Station

Chilled Seafood Martini with
Tiger Prawns, Jumbo Scallops, Cold Water Lobster
Tossed to Order with Asian Soba Noodles, Crunchy Vegetable Slaw, Arugula
Baby Mizuna, Olives and Citrus Segments,
Soy Vinaigrette, Spicy Chili Dressing or Tomato Lemon Oil
\$24.00 per person

Wild Mushrooms Sauté Station

Chanterelle, Morel, Porcini, Shiitake and Portobello Mushrooms Flambéed
with Cognac and a Creamy Veal Demi Glace,
served in Flaky Puff Pastries and Profiterole Shells
\$15.00 per person

Stations are based on 1 Hour of Service

**Stations are designed to accompany Reception Packages
or Dinner Buffets and may not be purchased a la Carte**

***Culinarian Fees Apply at \$175.00 per Culinarian, per hour (per 75 guests)**

From the Carving Table

Oven Roasted Center Cut Pork Loin
Roasted Chili Mayonnaise and Spiced Apple Chutney
Thyme Seasoned Soft Rolls and Pretzel Rolls
\$200.00 (Serves 30 guests)

Roasted Tenderloin of Beef with
Horseradish Cream, Bearnaise and Burgundy Reduction
Rosemary Biscuits and Rolls
\$375.00 (Serves 30 guests)

Whole Smoked Roasted Turkey Breast with
Mandarin Orange Cranberry Chutney and Basil Mayonnaise
Cornbread Muffins
\$275.00 (Serves 30 guests)

Date and Pepita Crusted Leg of Lamb
Black Olive Tapenade and Garlic Rosemary Jus
Pita Bread and Sesame Scented Focaccia
\$250.00 (Serves 35 guests)

Barbecued Brisket of Beef
Ranch Style White Beans
Country Style Biscuits
\$300.00 (Serves 50 guests)

Chipotle-Arizona Honey Glazed Virginia Ham
Served with Coriander Orange Mustard and Pineapple Chutney
Marble Rye Rolls and Brioche Rolls
\$350.00 (Serves 60 guests)

Mushroom Crusted All Natural Prime Strip Loin of Beef
served with Truffle Essence
Soft Savory Rolls
\$395.00 (Serves 25 guests)

Southwestern Suckling Pig
Stuffed with a Blackened Pork Loin, Apple Smoked Bacon
and a Delicate Roasted Chilies Force meat
Served with Cuban Black Bean Rice
Guajillo Chile Apple Chutney
\$800.00 (Serves 100 guests)

Herb Crust Prime Rib of Beef
Port Wine Reduction, Creamy Horseradish and Herb Mayonnaise
Poppyseed Rolls
\$285.00 (Serves 40 guests)

***Culinarian Fees Apply at \$175.00 per Culinarian, per hour (per 75 guests)**

Plated Dinners

All Dinner include choice of Soup or Salad and Dessert
Freshly Baked Artisan Rolls with Butter,
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot or Iced Tazo® Teas

Select an additional course at \$9.00 per person

Soups

Chilled Gazpacho with Avocado Ice Cream
Chilled Vichyssoise with Fried Leeks and Truffle Cream
Ginger Spiced Watermelon Soup with Dungeness Crab
New England Clam Chowder
Crab and Roasted Corn Chowder
Carrot and Ginger
Classic French Onion
Tomato and Ratatouille
Roasted Cauliflower with Pecorino and Truffle Oil
Spicy Curry and Coconut with Shiitake Mushrooms
Roasted Artichoke Bisque with Goat Cheese Foam

Salads

Mache and Bibb Salad, Roasted Portobello Mushrooms, Chive Laced Goat Cheese,
Red Wine Vinaigrette
Hearts Of Romaine, Cherry Tomatoes, Shaved Parmesan, Pesto Crostini,
White Anchovy Vinaigrette
Mesclun Mix Salad, Marinated Cucumbers, Radishes, Cojita Cheese, Spicy Pecans,
Lemon Lime Vinaigrette
Farmer's Market Salad, Grilled Artichokes, Olives, Herb Vinaigrette
Sun Dried Tomato and Smoked Cheddar Cheese Cake, Field Greens, Olive Oil Crostini,
Basil Vinaigrette
Vanilla Scented Crab Salad, Cucumbers, Tangled Micro Green Salad,
Green Melon Vinaigrette
Vine Ripe Tomato Confit, House Made Mozzarella, Parmesan Crisp, Basil Pesto
Torn Butter Lettuce, Grape Confit, Stilton, Walnuts, Fine Herb Vinaigrette
Watercress, Fennel and Mango Salad, Sesame Seed Vinaigrette
Spinach and Frisee Salad, Bacon, Fava Beans, Poached Egg, Truffle Vinaigrette

Dinner Entrée Selections

Seafood

- Chorizo Crusted Cod, Chipotle Spiked Clam Chowder
\$60.00 per person
- Peppercorn Crusted Ahi Tuna, Black Trumpet Mushrooms, Green Peppercorn Sauce
\$64.00 per person
- Pan Roasted Striped Bass, Israeli Cous Cous, Garlic Confit, Sun Dried Tomato,
Natural Jus
\$66.00 per person
- Seared Salmon, Celeriac Ravioli, Melted Leeks, Cherry Tomato Confit
\$62.00 per person
- Butter Poached Main Lobster, Warm Heirloom Tomatoes, Vanilla Carrots, Mint Pesto
\$75.00 per person
- Snapper en Papillote, Sliced Fingerling Potatoes, Cipollini Onions, Lemon Grass,
Kaffir Lime
\$66.00 per person
- Coriander Crusted Scallops, Sweet Potato and Bacon Hash, Roasted Corn and
Cilantro Sauce
\$70.00 per person
- Chile Grilled Shrimp, Tomato and Avocado Salsa, Cilantro Cream
\$68.00 per person
- Miso Glazed Black Cod, Wasabi Pomme Puree, Shiitake, Bok Choy, Lemon Grass Nage
\$78.00 per person
- Olive Oil Poached Swordfish, Oven Roasted Tomatoes, Grilled Asparagus,
Tapenade Cream
\$70.00 per person

Poultry

- Mushroom Stuffed Chicken Breast, Fingerling Potatoes, Jumbo Asparagus, Morel Cream
\$62.00 per person
- Herb Grilled Chicken Breast, Grilled Garden Vegetables, Marinara Sauce
\$60.00 per person
- Lobster Stuffed Chicken Breast, Tomato Risotto, Champagne and Chive Cream
\$66.00 per person
- Red Wine Marinated Chicken, Pomme Puree, Crimini Mushrooms, Tomatoes, Lardons,
Red Wine Reduction
\$64.00 per person
- Chicken Picata, Fettuccine, Portobello, Cherry Tomatoes, Lemon Caper Butter Sauce
\$63.00 per person
- Lemon Thyme Brined Chicken Breast, Orzo "Risotto", Ratatouille, Kalamata Olive Jus
\$62.00 per person
- Orange Marinated Duck Breast, Sweet Potato Ravioli, Creamed Spinach,
Grand Mariner Reduction
\$68.00 per person
- Cinnamon, Cherry Scented Duck Breast, Morel, Cinnamon Cous Cous,
Bing Cherry Marmalade, Arugula Foam
\$69.00 per person

Beef ~ Pork ~ Veal ~ Lamb

- Thyme Roasted Flat Iron Steak, Bacon, Chive and Tomato Risotto,
Oven Roasted Tomato Fondue
\$62.00 per person
- Cherry Braised Beef Shortribs, Boursin Polenta, Shaved Asparagus, Natural Jus
\$64.00 per person
- Roasted Pork Tenderloin, Apple and Potato Hash, Calvados Cream
\$68.00 per person
- New York Strip Loin, Wild Mushroom Ravioli, Portobello Confit, Pesto Cream
\$72.00 per person
- Basil Crusted Filet of Beef, Potato Galette, Ratatouille, Gazpacho Sauce
\$78.00 per person
- Veal Marsala, Italian Wild Rice, Wild Mushroom Reduction
\$72.00 per person
- Butter Poached Beef Tenderloin, Salt Baked Yukon Gold Potatoes,
Grilled Asparagus, Bearnaise
\$78.00 per person
- Olive Oil Poached Rack of Lamb, Spinach Stuffed Tomatoes, Basil Pomme Puree,
Tomato Buerre Blanc
\$75.00 per person
- Crispy Potato Wrapped Kurobuta Pork Loin, Tomato Relish, Roasted Corn Coulis
\$75.00 per person
- Carved Filet of Beef au Poivre, Roast Garlic Mashed Potatoes, Crispy Onions,
Cherry Tomatoes, Brandy Cream
\$78.00 per person

Pasta and Vegetarian

- Campanelle Pasta, Eggplant, Prosciutto, Craisins, Lemon Zest, Olive Oil
\$60.00 per person
- Strozzapreti, Artichokes, Mushrooms, Piquillo Peppers, Cream
\$62.00 per person
- Crimini Mushroom and Duck Confit Risotto with Blue Cheese
\$68.00 per person
- Maine Lobster Ravioli, Pea Tendrils, Ginger Carrot Emulsion
\$75.00 per person
- Orecchiette Bolognese with Italian Sausage
\$55.00 per person
- Roasted Chickpea Filets, Avocado, Cilantro and Frisee Salad, Chipotle Reduction
\$55.00 per person
- Grilled Vegetable Wellington, Smoked Tomato Coulis
\$55.00 per person
- Grilled Polenta Napoleon, Thyme Roasted Mushrooms, Melted Brie, Spicy Marinara
\$55.00 per person
- Sesame Ginger Glazed Tofu, Bok Choy, Lemon grass Nage
\$55.00 per person

Desserts

Caramel Banana Bavarian with Frangelica Caviar
White Chocolate Grand Marnier Tower with Strawberry Caviar
Lemon Meringue with Blueberry Compote, Limoncello Caviar
Baileys Chocolate Bomb with White Coffee Ice Cream Baileys Chocolate Sauce
Warm Chocolate Cake Torte with Vanilla Bean Ice Cream
Chocolate Rum Tower with Vanilla Spiced Rum Syrup
Praline Crunch Semi Whipped Cream Forest Berry Sauce, Raspberries
Ricotta Cheesecake with Grand Marnier Splashed Strawberries
Vanilla Crème Brûlé with Seasonal Fruit and Berry Sauce
Chocolate Almond Cake with Raspberry Sauce Seasonal Berries, Chocolate Stick
Rocky Road Ice Cream Cake with Vintage Chocolate Sauce
Cajeta Cheesecake with Minted Strawberries and Strawberry Sauce
Opera Tower with Espresso Caviar Vanilla Anglaise

If a second entrée offering is desired, the same appetizer and dessert courses will be served to all guests.

The higher menu price of the two entrées chosen will be charged for all meals.

**All entrée selections must be guaranteed 72 hours in advance of the event.
Client must provide a method to identify each guest's entrée selection to our service staff.**

The Chef will prepare a vegetarian or vegan entrée alternative if requested in advance.

The Chef will customize duo entrées upon request.

Dinner Buffets

The Wild, Wild West

Chuck Wagon Tossed Salad with Sidewinders Ranch Dressing
Black Bean and Roasted Corn Salad
Tomato and Bermuda Onion Salad
Rustic Red Potato Salad with Bacon and Mustard
Grilled Sonoran Vegetable Display
Hearty Relish Tray with Charred Tomato Salsa
Black Bean Soup with Sour Cream and Jack Cheese

~Please Select 4 Entrees~

*Petite Mesquite Broiled New York Steak with Grilled Onions and Mushrooms

*Chipolte Bourbon Baby Back Barbecued Pork Ribs

*Fresh Skillet Seared Sweet Corn Crusted Salmon

*Lime Honey Barbecued Breast of Chicken

*Grilled Swordfish with a Prickly Pear Butter

*Carved Grilled Leg of Lamb

with Date, Olive and Rosemary Pan Gravy

*Pan Seared "Catch of the Day" with Tomato Thyme Sauce

*Seared Chicken Medallions with Shallot Balsamic Sauce

With Mushroom Polenta and Thyme

Baked Potato Bar

Sour Cream, Butter, Shredded Cheese, Bacon, Scallions

Cowboy Ranch Beans

Corn-on-the-Cob with Butter

House Made Cornbread, Biscuits and

Jalapeno Breadsticks with Honey Butter

Haagen Dazs Vanilla Ice Cream

Caramelized Apple Tarts in the Skillet

Double Stack Chocolate Brownies

Warm Peach and Prairie Berry Cobbler, Vanilla Date Sauce

Freshly Brewed Regular and Decaffeinated Starbucks® Coffees and Tazo® Hot Teas

\$105.00 per person

***Culinarian Fees Apply at \$175.00 per Culinarian, per hour (per 75 guests)**

Pricing based on minimum of 100 guests

For 75 - 99 guests, add \$15.00 per person

For 50 – 74 guests, add \$20.00 per person

All Prices Based on 1 1/2 Hours of Service

Additional hour of service, add \$30.00 per person

*Consuming raw or undercooked meats increases your risk of food borne illness

Dinner Buffets

Sunset on the Mountain Range

~Soup~

Chick pea and Butternut Squash Soup with Shiitake Chips

~Salads~

Wedges of Bibb Lettuce with Jicama, Hearts of Palm, Cilantro, Mango Shrimp
White Balsamic Dressing

Sunizona Vine Ripened Tomatoes, Roasted Garlic, Pepitas, Queso Fresco
and Grilled Asparagus and Truffle Vinaigrette

Anasazi Beans and Smoked Chicken Salad with Toasted Walnuts,
Roasted Peppers, Sweet Red Onions, Chipotle Oil

Baby Scallop, Crab Meat, Avocado Shooters
Lemon Pepper Oil

Presented on Ice

~Entrées and Accompaniments~

Mushroom Crusted Beef Top Sirloin Medallions with Port Wine Reduction
Mesquite Grilled Mahi-Mahi over Sun Dried Tomato Creamed Corn, Cilantro Oil

Southwestern Vegetable Empanadas in Cumin Puff Pastry, Ancho Cream

Raz Cherry Stuffed Chicken with Applewood Smoked Bacon,
Asparagus, Chicken Jus

Roasted Garlic and Yams Au Gratin

Freshly Baked Rolls with Butter

~Desserts and Coffee~

Bourbon Macadamia Nut Pie

Flourless Chocolate Torte

Cajeta Cheesecake

White Chocolate Fondue with Seasonal Fruits, Pound Cake and Chocolate Marble Cake

Freshly Brewed Regular and Decaffeinated Starbucks® Coffees and Tazo® Hot Teas

\$95.00 per person

**Pricing based on minimum of 75 guests
For 50 – 74 guests, add \$20.00 per person**

**All Prices Based on 1 1/2 Hours of Service
Additional hour of service, add \$20.00 per person**

*Consuming raw or undercooked meats increases your risk of food borne illness

Dinner Buffets

Arizona Grand Dinner Buffet

~Soup~

Wild Mushroom Bisque

~Salads~

Traditional Caesar Salad with Basil Crostini
Bibb Lettuce and Arugula with
Grilled Portobello Mushrooms and Marinated Asparagus
Chilled Prawns and Citrus Saffron Couscous
Vine Ripe Tomatoes, Feta Cheese and Cucumber
Salad with Toasted Pine Nuts

~Please Select Three Entrées~

*Roasted Natural Chicken, Whipped Garlic
Potatoes, and Roasted Root Vegetables
*Grilled "Catch of the Day" with Smoked Tomatillo Sauce, Corn Salsa
*Porcini Rubbed Salmon with Country Risotto
*Baked Sea Bass with Yucatan Spices
Served with Porcini Mascarpone White Polenta
*Carved to Order Roasted Herb Crusted Whole
Strip Loin of Beef with Roasted Mushroom Ragout and Balsamic Onion Marmalade
*Pistachio Crusted Lamb with Garlic Jus And Oven Roasted Tomatoes
*Cilantro Crusted Chicken Breast with Potato Risotto and Haricort Verts
*Roasted Pork Loin in Sauce Vera Cruz with Chayote Squash

~ Desserts and Coffee ~

Freshly Baked Artesian Rolls with Butter
An Abundant Assortment of Cakes, Tortes, Fruit Tarts, and French Pastries
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees and Tazo® Hot Teas
\$78.00 per person

***Culinarian Fees Apply at \$175.00 per Culinarian, per hour (per 75 guests)**

**Pricing based on minimum of 75 guests
For 50 – 74 guests, add \$20.00 per person
All Prices Based on 1 1/2 Hours of Service
Additional hour of service, add \$20.00 per person**

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Dinner Buffets

Mexican Fiesta Buffet

~Soup~

Smoked Corn and Poblano Chili Chowder

~Salad~

Mini Leaf Lettuce Salad with Black Beans and Queso Fresco, Red Chili Vinaigrette, Jicama, Citrus, Pepper and Hearts of Palm with Margarita Mustard Dressing

Roasted Beef Salad with Grilled Vegetables, Cheese, Tomato, Onion and Radishes, Cilantro Dressing
Gazpacho Cocktail de Camarones with Avocado and Scallions
Chipotle Rubbed Chicken Quesadillas

~Please Select Three Entrees~

Chicken Mole

*Shrimp and Lobster Enchiladas with Roasted Pasilla Chile Sauce

*Ancho Chili Rubbed Pork Loin, Carved to Order with Spicy Peach-Mango Salsa

*Fajita Station: Tender, Sizzling Beef Tenderloin Fajitas and Spicy Chicken presented with Grilled Onions, Peppers, Warm Flour Tortillas, Sour Cream, Guacamole and Salsa

*Carne Asada...Marinated and Broiled Beef, Salsa Verde and Pico de Gallo

*Pueblo Corn Crusted "Catch of the Day," Pineapple Serrano Salsa

*Camarones Mexicanos, Rock Shrimp Sautéed in Chili Oil with Sweet Onions, Poblanos and Tomato

*Adobe Rubbed Whole Strip Loin of Beef, Carved to Order Served with Chipotle Pepper Demi

Freshly Baked Artesian Rolls with Butter

~Desserts and Coffee~

Margarita Cheesecake, Ancho Chili Fudge Pie,

Fruit Empanadas and Kahlua Flan

Freshly Brewed Regular and Decaffeinated Starbucks® Coffees and Tazo® Hot Teas
\$86.00 per person

***Culinarian Fees Apply at \$175.00 per Culinarian, per hour (per 75 guests)**

Pricing based on minimum of 75 guests

For 50 – 74 guests, add \$25.00 per person

All Prices Based on 1 1/2 Hours of Service

Additional hour of service, add \$22.00 per person

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Dinner Buffets

Flavors of the Pacific

“Mount Fujiyama”

Array of Sushi including California Rolls with Wasabi,
Soy Sauce and Pickled Ginger (4 pieces per person)
Soba Noodle Martini
Opal Basil, Green Onion and Won Bok Slaw
Wasabi and Sesame Hoisin Sauce
Teriyaki Beef and Pineapple Skewers

“Mauna Loa”

Island Vegetable Crudités, Ancho Chili Aioli and Focaccia Bread
Iced Seafood Display of Prawns and Crab Claws, (4 pieces per person)
Mango Cocktail Sauce and Lemons

Citrus Macadamia Nut Crusted Mahi Mahi with Papaya Salsa
Char Siu Barbecue Ribs, Stir Fried Vegetables

“Shang-Hi Street Market”

Green Papaya Salad
Spicy Chicken and Noodle Salad with Cracked Peanuts
Ginger Pickled Cabbage Slaw
Crispy Vegetarian Spring Rolls with Sweet and Sour Sauce
Assorted Dim Sum to include: Pot Stickers, Shrimp Har Gow, Pork Siu Mai
Stir Fried Rice with Asparagus and Shiitake Mushroom

Kona Coffee Sweet Station

Coconut Cake
Kona Coffee Flourless Chocolate Cake
Hau pia (Hawaiian Coconut Pudding)
Chocolate Macadamia Nut Tart
Hilo Lime Pie
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees and Tazo® Hot Teas
\$115.00 per person

***Culinarian Fees Apply at \$175.00 per Culinarian, per hour (per 75 guests)**

Pricing based on minimum of 100 guests
For 75 - 99 guests, add \$15.00 per person
For 50 – 74 guests, add \$25.00 per person
All Prices Based on 1 1/2 Hours of Service
Additional hour of service, add \$30.00 per person

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SPIRITS

Grand Beverage Packages

Including Cocktails, House Wine, Imported, Domestic, Non-Alcoholic and Micro Brew Beers, Juices, Mineral Water, Bottled Water and Soft Drinks

Grand	
First Hour	21.00
Two Hours	25.00
Three Hours	30.00
Four Hours	36.00

Premium	
First Hour	25.00
Two Hours	29.00
Three Hours	35.00
Four Hours	41.00

Beverage Packages are Priced Per Person.

Beer, Wine & Soft Drinks	
First Hour	19.00
Two Hours	21.00
Three Hours	24.00
Four Hours	27.00

Individual Consumption Bar Pricing

Host Bar	
Grand Cocktails	7.75
Premium Cocktails	8.50
Martinis	9.00
Domestic Beer	5.00
Imported Beer	6.00
Non-Alcoholic Beer	5.00
House Wines by the Stem	9.00
Micro Brewery Beer	6.00
Flavored Mineral Water	5.00
Soft Drinks	3.95
Bottled Water	4.25

Cash Bar*	
Grand Cocktails	8.25
Premium Cocktails	9.00
Martinis	9.50
Domestic Beer	5.50
Imported Beer	6.50
Non-Alcoholic Beer	5.50
House Wines by the Stem	9.50
Micro Brewery Beer	6.50
Flavored Mineral Water	5.00
Soft Drinks	4.50
Bottled Water	4.75

**Cash Bar pricing includes tax & service charge.*

Specialty Beverages

Margarita	150.00	Per Gallon
Bloody Mary	150.00	Per Gallon

We Proudly Serve the Following Selection of Spirits:

Grand	
Vodka	Skol
Gin	Beefeater
Scotch	Dewars White Label
Bourbon	Jim Beam
Whiskey	Canadian Club
Tequila	Jose Cuervo Gold
Rum	Bacardi Silver
Brandy	Christian Brothers

Premium	
<i>Vodka</i>	<i>Absolut</i>
<i>Gin</i>	<i>Tanqueray</i>
<i>Scotch</i>	<i>Chivas Regal 12-Year</i>
<i>Bourbon</i>	<i>Jack Daniel's</i>
<i>Whiskey</i>	<i>Crown Royal</i>
<i>Tequila</i>	<i>Cuervo 1800</i>
<i>Rum</i>	<i>Myer's Dark</i>
<i>Brandy</i>	<i>Courvoisier V.S. Cognac</i>

All Prices Subject to a taxable 24% Service Charge, Subject to Change and Applicable Sales Tax

Labor Charges

Bartenders required for bar services are supplied at a rate of \$75.00 per bartender, per hour. The number of bartenders will be determined by the Resort based on proper service standards for attendance guarantees.

Arizona State Liquor Laws permit alcoholic beverage service from 6:00 AM through 2:00 AM Monday through Saturday, and 10:00 AM through 2:00 AM on Sunday. The sales and service of alcoholic beverages are regulated by the Arizona Department of Liquor Licenses and Control. The Arizona Grand Resort as licensee, is responsible for the administration of these regulations. Guests who appear to be under the age of 35 must be prepared to provide valid identification if asked by a resort associate before being served. Arizona State Law dictates that liquor may not be brought into the Resort for use in banquet or hospitality functions. The Resort will not serve alcohol to guests who appear intoxicated.

Wine Cellar Offerings

Sparkling Wine / Champagne

Kenwood Yulupa Brut	California	37
Mumm Napa Brut	California	44
Moet Chandon White Star	France	95
Veuve Clicquot Yellow Label	France	110

Chardonnay

Sonoma Cutrer	Sonoma	56
Kendall-Jackson Vintner's Reserve	California	43
Trinity Oaks	California	34
Coppola Diamond Series	California	44

Sauvignon Blanc

Nobilo	Marlborough	44
Silverado	Napa	39
Sterling	Napa	37

Pinot Grigio / Pinot Gris

Santa Margherita	Italy	69
King Estate	Oregon	45
Pighin	Italy	39

Riesling

Chateau St. Michelle	Washington	32
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White Zinfandel

Beringer	California	35
Trinity Oaks	California	30

Cabernet Sauvignon

B.R. Cohn	Sonoma	48
Beaulieu Vineyards	Napa	52
J Lohr "7 Oaks"	Paso Robles	46
Trinity Oaks	California	34
Coppola "Directors Cut"	California	52

Merlot

Markham	Napa	52
Beaulieu Vineyards	Napa	46
Trinity Oaks	California	34
Coppola "Diamond"	California	52
Clos du Bois	Sonoma	45

Pinot Noir

Estancia	Monterey	45
Chalone	Monterey	42
Irony	Monterey	39
Trinity Oaks	California	34
King Estate	Oregon	36

Unique Red Offerings

Yellowtail Shiraz	Australia	36
Jacobs Creek Shiraz	Australia	38
Ravenswood Zinfandel	Lodi	48
Flora Springs Sangiovese / Rosato	Napa	42
Bivio Chianti Classico	Italy	34
Banfi Chianti Classico	Italy	44
Coppola Diamond Series	Malbec	44

Looking for something more extraordinary?

Ask to see our Grand Reserve Selections

*Organic Wines are also available through our Fine Purveyors
but can be only purchased in case quantities only*