



ARIZONA GRAND
RESORT

Fun. Friendly. Naturally Grand.™



ARIZONA GRAND
RESORT

**2011
Banquet Menu**

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

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, Peppers and Onions

*Flaky Biscuit 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

Steel Cut Irish Oats 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

\$26.00 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

\$21.00 per person

Muffins and Breakfast Breads to be served based on daily schedule

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.**

Grab-n-Go Breakfast

Continental

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	\$4.50/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.
Assorted Odwalla Juices	\$7.00/ea.
Arizona Iced Tea	\$4.50/ea.
Starbucks Iced Frappuccino	\$6.00/ea.
Assorted 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®	\$79.00/gal.
Hot Chocolate or Tazo® Hot Teas	\$79.00/gal.
Freshly Brewed Tazo® Iced Tea	\$79.00/gal.
*Haagen Dazs Ice Cream Floats (Root Beer, Orange and Grape Soda)	\$8.50/ea.

From Our Pastry Shop

New York Style Bagels with Toasters and Cream Cheeses	\$55.00/doz.
Assorted Freshly Baked Muffins (including low-fat)	\$49.00/doz.
Breakfast Breads and Pastries	\$49.00/doz.
Coffee Cake	\$49.00/doz.
Assorted Danish/Croissants	\$49.00/doz.
Variety of Freshly Baked Cookies	\$50.00/doz.
Chocolate Fudge Brownies (with or without walnuts)	\$50.00/doz.
Lemon Bars	\$50.00/doz.
Blondies	\$50.00/doz.
House-Made Rice Crispy Treats	\$49.00/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.
Healthy Chips (Sun Chips and Baked Lays)	\$3.00/ea.
Individual Packages of Salted Nuts and Honey Roasted Nuts	\$3.00/ea.
Individual Vegetable Crudite	\$4.00/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	\$40.00/lb.
Freshly Popped Popcorn (serves 20 – 25)	\$30.00/per bowl
Variety of Wrapped Hard Candies	\$22.00/lb.
Assorted Kashi and Kellogg's Energy 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	\$42.00/doz.
Chocolate-Dipped Strawberries	\$60.00/doz.
Small Sliced Fruit Tray (serves 25)	\$250.00/tray
Large Sliced Fruit Tray (serves 100)	\$1,000.00/tray
Warm Pretzels with Mustard and Cheese	\$55.00/doz.
Chocolate Covered Espresso Beans	\$25.00/half pound

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

Refreshment Breaks

The Energizer

Fresh Cut Fruit with Honey Yogurt Dip
Build Your Own Trail Mix with Berries, Granola,
Nuts, Coconut, Raisins, Dried Fruit and M&M's
Assorted Individual Yogurts
Assorted Power Bars
Assorted Energy Drinks and Flavored Mineral
Waters
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees and Tazo® Hot Teas
\$27.00 per person

The Cookie Jar

Chocolate Chip Cookies
Old-Fashioned Oatmeal Raisin Cookies
Chocolate Orange Cookies
Peanut Butter Cookies
Chewy Granola Bars
Ice Cold Regular and Chocolate Milks
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees and Tazo® Hot Teas
\$17.00 per person

The Citrus Break

Sparkling House-Made Vanilla Lemonade
Lemon Iced Tea and Citrus Flavored Calistoga
Mineral Water
Mini Key Lime Cheesecakes and Lemon
Poppysseed Pound Cake
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees and Tazo® Hot Teas
\$20.00 per person

Southwestern Flair

Make Your Own Nachos
Featuring Tri-Color Tortilla Chips
with Queso Dip, Salsa, Pico de Gallo,
Diced Jalapenos and Guacamole
Miniature Green Corn Tamales
Flavored Churros with Prickly Pear
Whipped Cream, Chocolate Chili Tarts
Arizona and Prickly Pear Iced Teas
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees and Tazo® Hot Teas
\$22.00 per person

Sweet Treat: Beat the Heat

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

Chocolate Obsession

Chocolate Covered Strawberries
Milk Chocolate Mini Cakes
Espresso Chocolate Bombs
Assorted Gourmet Truffles
Ice Cold Milk
Freshly Brewed Regular and Decaffeinated
Starbucks® Coffees and Tazo® Hot Teas
and Hot Chocolate
\$24.00 per person

The Stadium Break

Warm Soft Pretzels with Dijon Mustard and Chile Con Queso
Freshly Popped Popcorn
Individual Bags of Chips and Cracker Jacks
Mini Corn Dogs with Ketchup and Mustard
Honey Roasted Peanuts
Sioux City Sarsaparilla and Cream Soda
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees and Tazo® Hot Teas
\$23.00 per person

Break Pricing Based on 30 Minutes of Service

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

Plated Breakfasts

The Arizona Grand

Fresh Orange Juice

Basket of Arizona Brand Baked Goods

Sweet Butter with a Selection of Jams and Marmalades

Herb Scrambled Eggs with Farmhouse Cheddar Cheese

Applewood Smoked Bacon, Sage Sausage Links
and Breakfast Potatoes

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

\$27.00 per person

Arizona Brand French Toast

Fresh Orange Juice

Basket of Arizona Brand Baked Goods

Sweet Butter with Selections of Jams and Marmalades

Thick Cut Swirl French Toast, Candied Pecans, Maple Syrup

Herb Scrambled Eggs

Applewood Smoked Bacon and Sage Sausage Links

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

\$29.00 per person

Southwest Frittata

Fresh Orange Juice

Basket of Arizona Brand Baked Goods

Sweet Butter with Selections of Jams and Marmalades

Chorizo and Farmhouse Cheddar Cheese Whole Egg Frittata

Green Chile and Fingerling Potato Hash

Red Chile Sauce and Applewood Smoked Bacon

Crispy Blue Corn Tortilla Strips

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

\$30.00 per person

Arizona Grand Healthy Start

Fresh Orange Juice
Basket of Arizona Brand Baked Goods
Yogurt and Granola Parfait with Fresh Berries
Sweet Butter with Selections of Jams and Marmalades
Egg White Frittata with Smoked Chicken, Spinach, Tomato Grilled Asparagus
and House-Made Ketchup, Breakfast Potatoes
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas
\$30.00 per person

Grilled Steak and Eggs

Fresh Orange Juice
Basket of Arizona Brand Baked Goods
Sweet Butter with a Selection of Jams and Marmalades
Herb Scrambled Eggs with Farmhouse Cheddar Cheese
Grilled 6oz Filet Mignon
Broiled Tomato and House-Made Steak Sauce
Wilted Spinach and Sweet Potato
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas
\$33.00 per person

Create Your Own Breakfast Buffet

Your Choice of One Entree, One Potato and Two Breakfast Meats

Price Includes:

Fresh Orange Juice, Grapefruit Juice and Cranberry Juice
Sliced Seasonal Fruit with Berries
Display of Arizona Grand Baked Goods with Sweet Butter
and a Selection of Jams and Marmalades
Assorted Dry Cereals and Milk
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas

Entrées (Choice of One)

Freshly Scrambled Eggs
Freshly Scrambled Eggs with Farmhouse Cheddar Cheese, Tomato and Herbs
Freshly Scrambled Eggs with Farmhouse Cheddar Cheese, Chorizo and House Salsa
Individual Whole Egg Frittata with Ham, Spinach and Tomato
Individual Egg White Frittata with Smoked Chicken, Tomato and Spinach
Steel-Cut Irish Oats with Berries, Pecans, Raisins and Brown Sugar
Southern Stone Ground Grits with Cheddar Cheese and Sour Cream
Smoked Salmon Display with Capers, Red Onions, Heirloom Tomato
Cream Cheese, Horseradish, Mustard and Bagels
Fresh Made Biscuits with Country Sausage Gravy
Thick Cut Cinnamon Swirl French Toast with Candied Pecans and Maple Syrup
Belgian Waffles with Fresh Berries, Whipped Cream and Maple Syrup
Vanilla Yogurt with Granola and Berries

Potatoes (Choice of One)

House Breakfast Potatoes
Sweet Potato and Caramelized Onion Hash
Potato Lyonnaise with Peppers and Onions
Hash Browns
Hash Browns Au Gratin with Roasted Red Peppers and Farmhouse Cheddar Cheese

Breakfast Meats (Choice of Two)

Applewood Smoked Bacon

Turkey Bacon

Sage Sausage Links

Country Style Sausage Patties

Turkey Sausage Links

Chicken Apple Sausage Links

Maple Glazed Ham

With 1 Entrée \$34.00 per person

(Minimum 25 guests)

With 2 Entrées \$38.00 per person

(Minimum 50 guests)

With 3 Entrées \$43.00 per person

(Minimum 75 Guests)

With 4 Entrées \$48.00 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

Steel-Cut Irish Oats with Butter, Milk, Brown Sugar and Raisins
\$8.00 per person

Fresh Bagel Bar featuring Assorted New York Style Bagels
with Plain and Flavored Cream Cheeses, Spreads, Toasters
\$7.50 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 are based on Three Courses)

Freshly Baked Artisan Rolls with Butter
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees and Tazo® Hot Teas

Soups

Soup Service is available upon request
Please see your Catering or Conference Services Manager for options
(Soup Service is for a maximum of 400 Guests)

Salads

Hearts of Romaine
Slow Roasted Tomato, Shaved Parmesan
Focaccia Crostini
Classic Caesar Dressing

Mixed Baby Greens
Roma Tomato Wedges, Shaved Cucumber
Julienne Carrot
Herb Buttermilk Dressing

Baby Arugula and Baby Spinach
Radicchio
Crumbled Maytag Blue Cheese
Candied Bacon, Shaved Red Onion
Creamy Balsamic Vinaigrette

Cucumber Wrapped Mixed Greens
Spiced Pumpkin Seeds
Slow Roasted Tomato, Gorgonzola
Pesto Croutons
Spanish Sherry Vinaigrette

Butter Lettuce, Baby Arugula and Mixed Greens
Kalamata Olive, Feta Cheese
Roma Tomato, Cucumber, Sweet Onion
Red Wine Herb Vinaigrette

Plated Entrées

Herb Crusted Bone-In Chicken Breast
Grilled Vegetable Ravioli
Wild Mushroom Ragout
Smoked Tomato Fondue
\$39.00 per person

Lobster Stuffed Chicken Breast
Tomato Risotto
Champagne Chive Cream
\$43.00 per person

Gremolata Rubbed Roast Half Chicken
Mascarpone Whipped Yukon Gold Potato
Roasted Carrots and Pearl Onions
Slow Roasted Tomato and Artichoke Pan Jus
\$37.00 per person

Miso and Mustard Glazed Salmon Fillet
Ginger Sesame Udon Noodles
Baby Bok Choy
Shiitake, Roasted Pepper and Scallion Salad
\$45.00 per person

Fennel Pollen Crusted Halibut Fillet
Rosemary Roasted Fingerling Potatoes
Lemon Caper Butter Sauce
\$48.00 per person

Espresso Rubbed Pork Loin Chop
Chipotle and Manchego Whipped Potatoes
Bourbon Honey Reduction
Sun-dried Cranberry Relish
\$37.00 per person

Grilled New York Strip Loin
Wild Mushroom Ravioli
Au Poivre Sauce
Cherry Pepper and Tomato Relish
\$46.00 per person

Gorgonzola Crusted Filet of Beef
Bacon, Chive and Tomato Risotto
Horseradish Demi-glace
\$46.00 per person

Grilled Vegetable Ravioli
Grilled Asparagus and Sweet Peas
Prosciutto, Tomato and Kalamata Olive Crudo
\$39.00 per person

Smoked Mozzarella Ravioli
Roasted Tomato and Caper Jus
Shaved Fennel and Pepper Salad
\$37.00 per person

Maine Lobster Ravioli
Saffron Tobiko Caviar Cream Sauce
Slow Roasted Tomato and Micro Basil
\$41.00 per person

Plated Desserts

Warm Apple Cranberry Crisp with Forest Berry Sauce
New York Cheesecake with Grand Marnier Glazed Strawberries
Lemon Curd Fruit Tart with Fresh Berry Coulis
Dark Chocolate Bombe with Mascerated Berries
Espresso Almond Tower with Vintage Chocolate Sauce
Caramel Banana Pyramid with Strawberry Sauce
Strawberry Bavarian with Chocolate Mirror Glaze
Rocky Road Ice Cream Torte with Raspberry Sauce
Tequila Lime Cheesecake with Mango Salsa

If a second entrée offering is desired, the same appetizer, salad 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

Taste of the Southwest

Margarita Fruit Salad with Orange Blossom Honey and Zested Lime
Black Bean and Roasted Corn Salad, Cotija Cheese, Mexican Oregano and Citrus Dressing
Southwest Caesar Salad Bowl, Chile Dusted Croutons, Shaved Manchego Cheese
Crispy Tortilla Strips, Roasted Garlic and Coriander Dressing
Grilled Calabacitas Salad, Queso De Cabra, Green Chile and Avocado Dressing
Espresso and Ancho Chile Rubbed New York Strip Loin, Honey Mustard Reduction, Pomegranate and
Dried Cranberry Relish
Sour Cream Green Chile Chicken Enchiladas, Chile Sauce and Cotija Cheese
Seared Mahi Mahi, Guajillo Sauce, Pepper and Green Olive Salad
Green Chile Corn Tamales, Cilantro Cream and Fresh Guacamole
House-Made Cornbread and Biscuits, Honey and Whipped Butter
Spiced Flourless Chocolate Torte, Raspberry Sauce
Strawberry Bavarian Torte
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees, Hot or Iced Tazo® Teas
\$46.00 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

The All American

Wedges of Baby Iceberg Lettuce, Bacon, Carrots, Tomato and Blue Cheese Dressing
Apple Horseradish Cole Slaw
Loaded Baked Potato Salad
Fresh Fruit Salad with Torn Mint and Toasted Coconut
Chili Con Carne with Chopped Onions, Cheddar Cheese and Sour Cream
Honey and Herb Fried Chicken
Flame Grilled Hamburgers
Beer Braised Bratwurst with Bacon and Apple spiked Sauerkraut
Macaroni and Cheese Gratin with House-Made Bread Crumbs
Appropriate Condiments, Relish Tray, Swiss and Cheddar Cheeses
A Variety of Buns and Rolls
Brownies and Blondie's
Giant Cookies and Lemon Bars
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas
\$46.00 per person

South of the Border

Chicken Tortilla Soup with Pico de Gallo and Crispy Tortilla Strips
Mixed Green Salad with Jicama, Black Beans, Roasted Corn and Orange Segments
Cilantro Vinaigrette and Cornbread Croutons
Oaxaca Cheese, Tomato, Pickled Jalapenos, Cider Vinaigrette
Grilled Goat Cheese and Vegetable Cheddar Jack Quesadillas
Red Chile Shredded Chicken, Pepper and Onions
Slow Roasted Pork Carnitas
Traditional Carne Asada
Flour Tortillas, Crispy Tortilla Chips, Shredded Cheese, Guacamole, Sour Cream,
Salsa Verde, Salsa Rojo, Cilantro and Onion
Saffron Spanish Rice
Refried Beans with Cotija Cheese
Margarita Cheesecake, Assorted Fruit Empanadas
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas
\$45.00 per person

A Tour of Italy

Antipasto Display of Cured Meats, Cheeses and Olives
Chilled Caesar Salad Bowl, Focaccia Croutons
Panzanella Salad with Toasted Rosemary Bread, Roasted Peppers, Olives,
Cucumber and Tomato
Pesto Marinated Mozzarella, Fresh Roma Tomato, Shaved Red Onion,
Torn Basil, Balsamic Vinaigrette
Seared Chicken Piccata with Lemon Caper Butter and Artichokes
Hot Italian Sausage with Roasted Pepper Ragout
Eggplant Parmesan
Potato and Spinach Gnocchi, House-Made Marinara and Shaved Pecorino
Herbed Garlic Breadsticks and Mini Ciabatta Rolls
Amaretto Cheesecake
Chocolate Tiramisu
Almond Cream Cannoli
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas
\$46.00 per person

The Deli

Baby Field Greens with Chefs Selection of Two Dressings
Yukon Gold Potato Salad with Smoked Bacon, Peppers, Scallions
and Whole Grain Mustard Dressing
Greek Salad with Tomato, Cucumber, Olives, Sweet Onion, Feta, Red Wine Herb Vinaigrette
Apple and Horseradish Coleslaw
Honey Glazed Ham, Roasted Turkey, Rare Roast Beef and Buffalo Chicken Breast
Honey and Herb Fried Chicken Tenderloins
Swiss, Cheddar, Pepper Jack and Boursin Cheeses
Sliced Tomato, Lettuce, Pickle, Onion
Mayonnaise, Creamed Horseradish 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
and Tazo® Hot Teas
\$40.00 per person

The Far East

Hot and Sour Soup
Roasted Duck, Vegetable and Udon Noodle Salad, Sweet Chili and Garlic Dressing
Napa Cabbage Slaw with Daikon, Mandarin Oranges, Ponzu Dressing
California Rolls with Soy Sauce, Wasabi and Pickled Ginger
Pork Pot Stickers and Vegetable Eggs Rolls, Hot Mustard and Soy Dipping Sauce
Kung Pao Chicken with Peppers and Crushed Peanuts
Korean BBQ Short Ribs
Shrimp Pad Thai
Pork Fried Rice
Stir Fry Vegetables
Fortune Cookies
Sweet Thai Coconut Rice with Shaved Mango
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas
\$48.00 per person

Working Lunch Buffets

**The Following Buffets are offered for Groups of 5 to 25 people
These Buffets are designed to be served in the meeting room.**

The Sandwich Board

Yukon Gold Potato Salad with Smoked Bacon, Peppers, Scallions
and Whole Grain Mustard Dressing
Greek Salad with Tomato, Cucumber, Olives, Sweet Onion, Feta, Red Wine Herb Vinaigrette
Grilled Chicken Caesar Wraps
Thinly Sliced Sirloin of Beef with Cheddar, Caramelized Onion, Tomato, Butter Lettuce, Horseradish and
Whole Grain Mustard on Flaky Croissant
Roasted Portobello, Grilled Vegetables, Sprouts, Avocado and Roasted Pepper Hummus
on Multi Grain Roll
Honey and Herb Fried Chicken Tenderloins
Assorted Miniature Pastries
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas
\$38.00 per person

The Pasta and Pizza

Chilled Caesar Salad Bowl, Focaccia Croutons
Antipasto Display of Cured Meats, Cheeses and Olives
Pesto Marinated Mozzarella, Fresh Roma Tomato, Shaved Red Onion,
Torn Basil, Balsamic Vinaigrette
Handmade Pizza to Include: Four Cheese, Pepperoni and Vegetarian
Italian Sausage Calzones
Grilled Vegetable Raviolis with Wilted Arugula, Cherry Tomatoes, Garlic
and Herb Infused Extra Virgin Olive Oil
Potato and Spinach Gnocchi, House-Made Marinara and Shaved Pecorino
Chocolate Tiramisu
Almond Cream Cannoli
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas
\$38.00 per person

The Executive

Baby Field Greens with Chefs Selection of Two Dressings
Fresh Fruit Salad with Torn Mint and Toasted Coconut
Chilled Caesar Salad Bowl, Focaccia Croutons
Gremolata Rubbed Roast Half Chicken, Slow Roasted Tomato and Artichoke Pan Jus
Herb Dusted Flat Iron Steaks, Chimichurri Sauce
Mascarpone Whipped Yukon Gold Potatoes
Fresh Sautéed Vegetables
Assorted Miniature Pastries
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas
\$39.00 per person

Box Lunches

All Box Lunches come with Sandwich, Whole Fruit, Bag of Chips, Choice of Potato Salad or Pasta Salad and Choice of Cheesecake Chocolate Brownie, Giant Chocolate Chip Cookie or Lemon Blueberry Bar

Turkey Club Wrap

Roasted Turkey, Applewood Smoked Bacon, Lettuce, Tomato and Avocado Mayonnaise
Multi Grain Tortilla
\$32.00 per person

Ham and Cheese

Country Style Ham, Beehive Cheddar Cheese, Lettuce, Tomato and Sweet Onion
Sonoran Brewing Company Dessert Amber Stone Ground Mustard
Pretzel Roll
\$31.00 per person

Roast Beef

Shaved Roast Beef, Butter Lettuce, Baby Arugula
Tomato, Caramelized Sweet Red Onion
Boursin Spread, Herbed Creamed Horseradish on Rosemary Focaccia
\$33.00 per person

Grilled Chicken Caesar Wrap

Marinated Grilled Chicken Breast, Hearts of Romaine, Shaved Asiago Cheese,
Classic Caesar Dressing, Soft Focaccia Crouton in a Spinach Tortilla
\$31.00 per person

The Vegetarian

Tandoori Marinated Portobello Mushroom, Assorted Grilled Vegetables,
Roasted Pepper Hummus, Sprouts, Butter Lettuce and Slow Roasted Tomato
on a Whole Grain Bun
\$31.00 per person

The Tuscan

Salami, Mortadella, Pepperoni and Prosciutto
Oregano, Banana Pepper, Marinated Artichokes, Butter Lettuce and Sweet Red Onion
Oil and Vinegar, Provolone Cheese
on a Ciabatta Roll
\$33.00 per person

Receptions (Based on 1 hour)

Build Your Own Reception Package #1

Choice of:
Three Cold Hors d'oeuvres
Three Hot Hors d'oeuvres
\$46.00 per person

Build Your Own Reception Package #2

Choice of:
Three Cold Hors d'oeuvres
Four Hot Hors d'oeuvres
Two Displays
\$56.00 per person

Cold Hors d'oeuvres Selections

Spiced Shrimp on Cucumber
Teriyaki Chicken on a Rice Cake
Asian Wonton Cup with Chopped Chicken Salad
Desert Blossom Summer Roll
Mozzarella and Yellow Tomato Pesto Bruschetta
California Rolls with Wasabi, Soy and Pickled Ginger

Hot Hors d'oeuvres Selections

Crab Cakes with Cajun Remoulade
Vegetable Spring Rolls with Plum Sauce and Hot Chinese Mustard
Sesame Crusted Chicken with Pineapple and Mango Salsa
Parmesan Artichoke Hearts with Sonoran Aioli
Thai Chicken Satay with Peanut Sauce
Machaca Beef Burrito with Chipotle and Cilantro Sour Cream

Displays

Gourmet Cheese Presentation

Abundant Presentation of Imported and Domestic Cheeses
Featuring Brie, Goat Cheese and Boursin
Garnished with Fresh Fruits, Berries and Grapes
Carr's Water Crackers, Sliced Baguettes and Breadsticks

Breads and Spreads

Hummus, Tatziki, Olive Tapenade and White Bean Roasted Pepper Dip
Warm Spinach and Artichoke Dip
Warm Pita Bread, Baguettes, Artisan Breads and Breadsticks

On the Lighter Side

Corn and Flour Tortilla Chips
Black Bean Dip, Guacamole, Chipotle Con Queso Dip
and Fresh Garden Salsa

Fresh Crudités Display

Market Fresh Vegetables
Blue Cheese Buttermilk Dip and Green Goddess Dressing

Antipasto Display

Grand Display of Cured Meats
Pickled Vegetables and Olives
Fresh Buffalo Mozzarella

Arizona Grand Reception Dinner

(Price Based on 2 hours)

\$115.00 per person

Antipasto Display

Grand Display of Cured Meats

Pickled Vegetables and Olives

Fresh Buffalo Mozzarella

Build Your Own Cobb Salad Station

Hearts of Romaine, Roasted Turkey, Blue Cheese, Bacon, Black Olives, Tomato,

Shredded Cheddar, Avocado, Hard Boiled Egg, Scallions

Derby Dressing and Champagne Herb Dressing

Build Your Own Caesar Salad Station

Hearts of Romaine, House-Made Croutons, Shredded Asiago Cheese, White Anchovies,

Smoked Salmon and Grilled Chicken

Classic Caesar Dressing

Arizona Grand Ravioli Station

Grilled Vegetable Ravioli, Grilled Chicken and Spinach Ravioli and Smoked Mozzarella Ravioli

Saffron Garlic Crème, House-Made Marinara and Roasted Red Pepper Coulis

Accompaniments of Grilled Chicken and Italian Sausage

Kalamata Olives, Roasted Peppers, Sautéed Mushrooms, Parmesan Cheese and Pesto

Display of Garlic and Herb Breadsticks and Herb Focaccia

(Attendant recommended but not required)

Carving Station

Whole Smoked Roasted Turkey Breast

Mandarin Orange Cranberry Chutney and Basil Mayonnaise

Warm Soft Potato Rolls

Horseradish Crusted All Natural New York Strip Loin of Beef

Cabernet Demi-glace

Black Truffle Aioli

Soft Savory Rolls

Attendant Required

Dessert and Coffee Station

Apple Cinnamon Strudel, Mascarpone Fruit Trifle, Chocolate Decadence Cake, Tiramisu,

Assorted Miniature Pastries

Freshly Brewed Regular and Decaffeinated Starbucks® Coffees

and Tazo® Hot Teas

Reception Enhancements

Ocean

Jumbo Chilled Shrimp - \$3.50 each
Cocktail Crab Claws – \$3.50 each
Marinated Green Lip Mussels – \$2.50 each
Served with Horseradish Cocktail Sauce
and Lemon

Gourmet Cheese Presentation

Abundant Presentation of Imported and Domestic Cheeses
Featuring Brie, Goat Cheese and Boursin
Garnished With Fresh Fruits, Berries and Grapes
Carr's Water Crackers, Sliced Baguettes and Breadsticks
Small – \$300.00 (serves 25 guests)
Medium – \$600.00 (serves 50 guests)
Large - \$1,200.00 (serves 100 guests)

Breads and Spreads

Hummus, Tatziki, Olive Tapenade and White Bean Roasted Pepper Dip
Warm Spinach and Artichoke Dip
Warm Pita Bread, Baguettes, Artisan Breads and Breadsticks
\$12.00 per person

On the Lighter Side

Corn and Flour Tortilla Chips
Black Bean Dip, Guacamole, Chipotle Con Queso Dip
and Fresh Garden Salsa
\$8.50 per person

Fresh Crudités Display

Market Fresh Vegetables
Blue Cheese Buttermilk Dip and Green Goddess Dressing
Small – \$300.00 (serves 25 guests)
Medium – \$600.00 (serves 50 guests)
Large - \$1,200.00 (serves 100 guests)

Antipasto Display

Grand Display of Cured Meats

Pickled Vegetables and Olives

Fresh Buffalo Mozzarella

\$15.00 per person

The Sweet Tooth

Coffee Station with Flavored Syrups, Whipped Cream, Chocolate Shavings,

Rock Candy Swizzles and Chocolate Coffee Beans

Citrus Zests, Puff Pastry Swans and Petit Fours

\$18.00 per person

Cold Hors d'oeuvres Selections

Smoked Salmon, Horseradish Goat Cheese on Pumpnickel

\$4.50 each

California Rolls with Wasabi, Soy and Pickled Ginger

\$4.50 each

Spiced Shrimp on Cucumber Segment

\$4.00 each

Teriyaki Glazed Chicken on Mini Rice Cake

\$4.00 each

Asian Wonton Cup with Chopped Chicken Salad

\$4.00 each

Seared Ahi "Nacho" Wasabi Guacamole

\$4.75 each

Beef Tenderloin on Blue Corn Cake, Chipotle Cream Cheese

\$4.75 each

Desert Blossom Summer Roll with Plum Dipping Sauce

\$4.00 each

Smoked Salmon, Herb Cream Cheese Roulade

\$4.50 each

Pancetta Deviled Egg with American Caviar

\$4.75 each

Cilantro Chicken Crostini

\$4.50 each

Rock Shrimp Ceviche in Tortilla Cup, Lime Crème

\$4.75 each

Tomato and Mozzarella Bruschetta, Balsamic Syrup

\$4.25 each

Ahi Tuna Sushi Stack, Ponzu Dipping Sauce, Pickled Ginger

\$4.50 each

Roasted Duck Breast on Blue Corn Pancake, Chipotle Aioli

\$4.75 each

Roasted Asparagus Wrapped in Prosciutto

\$4.25 each

Hot Hors d'oeuvres Selections

Mini Beef Wellington with Béarnaise Sauce	\$5.00 each
Mini Chicken Wellington with Roasted Pepper Aioli	\$4.00 each
Mini Crab Cakes with Cajun Remoulade	\$5.50 each
Herb Crusted Baby Lamb Chops with Mint and Thyme Pesto	\$7.50 each
Vegetable Spring Rolls with Plum Dipping Sauce and Hot Chinese Mustard	\$4.50 each
Pork Pot Stickers with Firecracker Sauce	\$5.00 each
Vegetable Pot Stickers with Soy Dipping Sauce	\$4.25 each
Sesame Crusted Chicken with Pineapple Mango Chutney	\$4.75 each
Parmesan Artichoke Hearts, Sonoran Aioli	\$5.00 each
Cilantro Chile Chicken Brochette with Jalapeno Avocado Puree	\$5.50 each
Apple and Gorgonzola Phyllo Purse	\$5.00 each
Marinated Beef Satay with Korean BBQ Sauce	\$5.25 each
Marinated Chicken Satay with Peanut Sauce	\$5.00 each
Machaca Beef Burrito with Chipotle and Cilantro Sour Cream	\$4.75 each
Assorted Mini Quiche	\$4.75 each
Tempura Tiger Prawns with Sweet Chile Dipping Sauce	\$6.50 each
Mini Rubeen Spring Rolls with 1000 Island Dipping Sauce	\$5.00 each

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

Action Stations and Displays

Arizona Grand Ravioli Station

Grilled Vegetable Ravioli, Grilled Chicken and Spinach Ravioli
and Smoked Mozzarella Ravioli
Saffron Garlic Crème, House-Made Marinara and Roasted Red Pepper Coulis
Accompaniments of Grilled Chicken and Italian Sausage
Kalamata Olives, Roasted Peppers, Sautéed Mushrooms, Parmesan Cheese and Pesto
Display of Garlic and Herb Breadsticks and Herb Focaccia
(Attendant recommended but not required)
\$28.00 per person

Build Your Own Cobb Salad Station

Hearts of Romaine, Roasted Turkey, Blue Cheese, Bacon, Black Olives, Tomato,
Shredded Cheddar, Avocado, Hard Boiled Egg, Scallions
Derby Dressing and Champagne Herb Dressing
\$16.00 per person

Build Your Own Caesar Salad Station

Hearts of Romaine, House-Made Croutons, Shredded Asiago Cheese, White Anchovies,
Smoked Salmon, and Grilled Chicken
Classic Caesar Dressing
\$15.00 per person

Pacific Rim Wok Station

Wok Tossed Sizzling Szechwan Shrimp with Snow Peas, Water Chestnuts, Bok Choy
and Green Onions in a Sweet Chili Garlic Sauce
Spicy Marinated Beef, Fresh Ginger, Garlic, Bamboo Shoots, Udon Noodles
and Chinese Broccoli, Spicy Firecracker Sauce
Wok Seared Firm Tofu with Baby Bok Choy, Bamboo Shoots, Pineapple, Peppers
in Green Coconut Curry
Served with Shiitake Fried Rice
Served in Chinese to-go Containers
(Attendant recommended but not required)
\$23.00 per person

Fajita Station

Chicken and Tender Beef with Onions, Bell Peppers and Mild Chiles, Cheddar and Jack Cheese, Sour
Cream, Salsa, Guacamole, Pico de Gallo and Warm Soft Flour Tortillas
\$23.00 per person

Macaroni and Cheese Bar

House-Made Macaroni and Cheese with an Array of Toppings to include:
Crispy Smoked Bacon, Scallions, Grilled Chicken, Shaved Truffles, Blue Cheese,
Cheddar Cheese, Shaved Asiago and Wild Mushrooms

\$23.00 per person

Mashed Potato Bar

Horseradish-Wasabi Whipped Potatoes, Ancho Chile Garlic Mashed Potatoes,
Sonoran Sweet Potato Puree, Smashed Red Potatoes with Sweet Cream Butter, Chives,
Sour Cream, Crisp Smoked Bacon, Cheddar Cheese, Wild Mushroom Ragout
and Roasted Chile Spiked Corn

\$12.50 per person

Quesadilla Station

Made to Order Griddled Flour Tortillas Filled with:
Achiote Rubbed Chicken, Grilled Onions, Poblanos, Jack and Cheddar Cheese,
Wild Mushrooms and Tomato

Sonoran Rubbed Beef with Pico de Gallo, Oregano and Colby Jack Cheese

Served with Guacamole, Salsa Fresco, Sour Cream and Salsa Verde

\$19.00 per person

Seafood Martini Station

Chilled Seafood Martini Tossed to Order with Your Choice of the Following:

Chilled Tiger Prawns, Jumbo Lump Crab

Horseradish Cocktail Sauce, Red Onion, Jalapeno, Cucumber, Olives and Avocado

Served with Fresh Lemons and Limes, Tortilla Chips and Crackers

\$25.00 per person

Risotto Station

Assorted Ingredients to Include:

Lobster, Asparagus, Wild Mushrooms, Sweet Peas, Fresh Herbs and Parmesan Cheese

Served in a Wheel of Parmesan

\$24.00 per person

Paella Station

Chicken, Lobster, Chorizo, Shrimp, Clam and Mussels

Stewed in Saffron Arborio Rice

Served in Paella Pans

\$26.00 per person

From the Carving Board

Whole Smoked Roasted Turkey Breast
Mandarin Orange Cranberry Chutney and Basil Mayonnaise
Warm Soft Potato Rolls
\$280.00 serves 30 People

Horseradish Crusted All Natural New York Strip Loin of Beef
Cabernet Demi-glace
Black Truffle Aioli
Soft Savory Rolls
\$395.00 serves 30 People

Herb Crusted Mesquite Smoked Prime Rib of Beef Au Jus
Creamed Horseradish
Poppyseed Rolls
\$295.00 serves 25 People

Arizona Honey and Brown Sugar Glazed Bone-in Ham
Assorted Mustards, Port Raisin Reduction
Buttermilk Biscuits
\$360.00 serves 50 People

Pastrami Spiced Steamship of Pork
Bacon and Apple Laced Sauerkraut
Assorted Mustards and Gherkins
Warm Pretzel Rolls
\$385.00 serves 50 People

Roasted Tenderloin of Beef
Horseradish Béarnaise Sauce, Burgundy Reduction
Ciabatta Rolls
\$385.00 serves 30 People

Rosemary and Garlic Crusted Leg of Lamb
Olive Tapenade, Tatziki and Mint Aioli, Red Onions and Tomato
Warm Pita Bread
\$260.00 serves 30 People

Hickory Smoked Brisket of Beef
Ranch Style Beans
Original and Gold BBQ Sauces
Country Style Biscuits
\$310.00 serves 40 People

Plated Dinners

All Dinners Include Choice of Salad, Entrée and Dessert

Upgrade your dinner by adding an appetizer course

Soup is available (maximum of 350 people)

Please see your Catering or Conference Services Manager for soup options

Appetizers (Additional Course)

Seared Big Eye Tuna
Cucumber Mint Tabbouleh
Avocado Puree
Cherry Pepper Micro Green Salad
\$15.00 per person

Beef Carpaccio
Grain Mustard Vinaigrette
Shredded Pecorino
White Truffle Oil
Sea Salt and Caper Berries
\$18.00 per person

Seared Crab Cakes
Tarragon Creamed Corn
Cajun Remoulade
Apple and Shaved Fennel Salad
\$14.00 per person

Potato and Spinach Gnocchi
House-Made Marinara
Shaved Asiago and Fresh Basil
Warm Focaccia
\$12.00 per person

Salads (Choose One)

Hearts of Romaine
Slow Roasted Tomato, Shaved Parmesan
Focaccia Crostini
Classic Caesar Dressing

Mixed Baby Greens
Roma Tomato Wedges, Shaved Cucumber
Julienne Carrots
Herb Buttermilk Dressing

Spring Greens in Cucumber Vase
Buffalo Mozzarella
Baby Heirloom Tomatoes
Balsamic Syrup
Pesto Vinaigrette

Mini San Juan Pears
Stuffed With Cinnamon Mascarpone Crème
Frisee and Micro Greens
Pomegranate Vinaigrette

Farmers Market Salad
Boston Bibb Lettuce, Mixed Greens
Grilled Artichokes, Olive Blend
Shaved Manchego Cheese
Herb Vinaigrette

Sun-dried Tomato and Smoked Cheddar Cheesecake
Field Greens, Belgian Endive
Olive Oil Crostini
Champagne Herbed Dressing

Entrees (Choose One)

Ancho Chile Crusted Ahi Tuna
Wasabi Whipped Potato
Pickled Vegetable Salad
Baby Chinese Broccoli
Soy Buerre Blanc
\$65.00 per person

Deconstructed Seafood Paella
Trio of Seafood to Include Halibut, Jumbo Shrimp and Diver Scallop
Saffron Arborio Rice
Teardrop Tomato, Kalamata Olive and Sweet Pea Crudo
Chorizo Mojo Sauce
\$74.00 per person

Chorizo and Mushroom Crusted Salmon Fillet
Smoked Paprika Fingerling Potatoes
Baby Vegetables
Smoked Tomato Butter Sauce
\$63.00 per person

Chicken Piccata and Shrimp
Herb Crusted Chicken Breast, Trio of Shrimp
Israeli Cous Cous, Roasted Red Peppers
Baby Vegetables
Tomato and Fava Bean Salad, Lemon Caper Crème
\$65.00 per person

Lobster Stuffed Chicken Breast
Tomato Risotto
Champagne Chive Cream
\$68.00 per person

Gremolata Rubbed Roast Half Chicken
Mascarpone Whipped Yukon Gold Potato
Roasted Carrots and Pearl Onions
Slow Roasted Tomato and Artichoke Pan Jus
\$56.00 per person

Grilled Prime Filet Mignon
Horseradish Reduction
Roasted Garlic Custard Potatoes
Roasted Root Vegetable Medley
Passed Béarnaise Sauce
\$79.00 per person

Entrees Continued

Thyme Roasted Flat Iron Steak
Bacon, Chive and Tomato Risotto
Oven Roasted Tomato Fondue
Point Reyes Cheese
\$63.00 per person

Braised Kobe Short Rib
Truffle Gnocchi
Wild Mushroom Ragout and Wilted Spinach
Roasted Asparagus and Baby Carrots
\$65.00 per person

Espresso Rubbed Pork Loin Chop
Chipotle and Manchego Whipped Potatoes
Bourbon Honey Reduction
Sun-dried Cranberry Relish
\$58.00 per person

Grilled Vegetable Ravioli
Grilled Asparagus and Sweet Peas
Prosciutto, Tomato and Kalamata Olive Crudo
\$59.00 per person

Smoked Mozzarella Ravioli
Roasted Tomato and Caper Jus
Shaved Fennel and Pepper Salad
\$56.00 per person

Maine Lobster Ravioli
Saffron Tobiko Caviar Cream Sauce
Slow Roasted Tomato and Micro Basil
\$77.00 per person

Duet Entrees

Grilled Filet Mignon and Herb Crusted Chicken Breast
Whipped Yukon Gold Potatoes
Pinot Reduction and Lemon Caper Butter
Baby Vegetables
\$74.00 per person

Grilled Filet Mignon and Trio of Garlic Herb Shrimp
Whipped Yukon Gold Potatoes
Pinot Reduction and Herb Beurre Blanc
Baby Vegetables
\$77.00 per person

Grilled Filet Mignon and Roasted Salmon Fillet
Whipped Yukon Gold Potatoes
Pinot Noir Reduction and Lemon Garlic Herb Crème
Baby Vegetables
\$79.00 per person

Grilled Filet Mignon and Seared Halibut Fillet
Whipped Yukon Gold Potatoes
Pinot Noir Reduction and Whole Grain Mustard Crème
Baby Vegetables
\$82.00 per person

Grilled Filet Mignon and Jumbo Lump Crab Cake
Whipped Yukon Gold Potatoes
Pinot Noir Reduction and Cajun Remoulade
Baby Vegetables
\$77.00 per person

Grilled Filet Mignon and Australian Rock Lobster Tail
Whipped Yukon Gold Potatoes
Pinot Noir Reduction and Saffron Garlic Crème
Baby Vegetables
\$85.00 per person

Desserts (Choose One)

Chocolate Caramel Banana Tower with Dark Mirror Glaze
Bailey Chocolate Bombe, White Coffee Ice Cream and Baileys Chocolate Sauce
Chocolate Lava Cake with Vanilla Bean Gelato
Coconut Cream Torte with Tropical Fruit Compote and Vanilla Bean Syrup
Strawberry Almond Torte with a Dark Chocolate Glaze
Raspberry Pistachio Cheesecake with Apricot Cognac Sauce
New York Cheesecake with Strawberry Grand Marnier Gelato
Vanilla Bean Crème Brule with Seasonal Berries
Chocolate Mole Financier with Caramel Ripple Ice Cream
Cinnamon Apple Crisp with Brown Sugar Ice Cream and Cranberry Coulis

Dinner Buffets

The Wild Wild West

Black Bean Soup with Cilantro Sour Cream and Tomato
Mixed Field Greens with Shaved Cucumber, Tomato and Carrots
Assorted Dressings
Roasted Red Potato Salad with Tri Color Peppers, Smoked Bacon
and Whole Grain Mustard Dressing
Grilled Chicken Salad with Grapes, Slivered Almonds and Lemon Thyme Dressing
Rotini Pasta Salad with Tomato, Goat Cheese, Sweet Red Onion
and Cilantro Roasted Garlic and Tabasco Dressing
Apple and Horseradish Coleslaw

Grilled Petite New York Strip Steaks with
Chimichurri Sauce and Crispy Tobacco Onions
Applewood Smoked Baby Back Ribs with Sweet Apple Cider BBQ Sauce
Horseradish Crusted Salmon Fillets, Tomato Fondue
Cattleman's Grilled Eight Cut Chicken with Pickled Onions and Bourbon BBQ Sauce
Baked Potato Bar
Sour Cream, Butter, Shredded Cheese, Bacon and Scallions
Cowboy Ranch Beans
Roasted Corn on the Cob with Chile Lime Butter, Chipotle Aioli and Cotija Cheese
House-Made Cornbread, Jalapeno Cheddar Biscuits with Honey Butter
Vanilla Bean Ice Cream
Warm Caramelized Apple Tarts
Double Stack Chocolate Cheesecake Brownies
Warm Peach and Prairie Berry Cobbler, Vanilla Whiskey Sauce
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas
\$108.00 per person

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

Sunset on the Mountain Range

Corn and Crayfish Chowder

Sourdough Artisan Bread

Wedges of Baby Bibb Lettuce, Bacon, Tomato
and Blue Cheese

Herb Buttermilk Dressing

Sunizona Vine Ripened Tomatoes, Marinated Cucumbers, Red Onions

White Balsamic Vinaigrette

Roasted Asparagus and Wild Mushroom Salad, Whole Grain Mustard Aioli,
Roasted Peppers

Grilled Vegetable Pasta Salad with Herb Vinaigrette, Asiago Cheese and Olives

Mushroom Crusted Beef Top Sirloin Medallions with Horseradish Reduction
and Blue Cheese Crumbles

Herb Crusted Halibut Fillets, Whole Grain Mustard Crème, Slow Roasted Tomatoes

Roasted Chicken Breast with Natural Jus, Artichokes, Asparagus Tips and Asiago Cheese

Three Cheese Mac N' Cheese Gratin with Roma Tomato and

House-Made Herb Bread Crumbs

Buttery Whipped Yukon Gold Potatoes

Fresh Sauté of Young Green Beans with Garlic and Olive Oil

Bourbon Pecan Pie

Flourless Chocolate Torte

New York Style Cheesecake

Bread Pudding with Rum Sauce

Freshly Brewed Regular and Decaffeinated Starbucks® Coffees

and Tazo® Hot Teas

\$99.00 per person

Arizona Grand Dinner Buffet

Wild Mushroom Bisque with Tarragon and Pernod
Traditional Caesar Salad Bowl with Classic Caesar Dressing
Spinach and Baby Arugula with Shaved Red Onion, Candied Bacon, Blue Cheese,
Pesto Croutons and Creamy Balsamic Vinaigrette
Heirloom Tomato, Fresh Buffalo Mozzarella, Pesto, Balsamic and Torn Basil
Young Green Bean Salad with Pancetta, Red Onion and Slow Roasted Tomato,
Red Wine Herb Vinaigrette
Orzo Antipasto Salad with Pepperoni, Salami, Olives, Pepperoncinis, Provolone Cheese, Tomato and
Roasted Garlic Sherry Dressing

Petit Filet Mignon with Chipotle Reduction, Green Olive Tapenade and Cotija Cheese
Herb Bread Crumb Crusted Red Trout Fillet with Whole Grain Mustard Drizzle
and Roasted Corn and Scallion Salad
Chicken Breast Stuffed with Prosciutto, Provolone and Spinach, Roasted Pepper Crème
Grilled Vegetable Raviolis with Arugula, Baby Heirloom Tomato, Parmesan Cheese,
Rosemary and Garlic Scented Olive Oil
Idaho Potato Gratin
Brocollini and Spaghetti Squash with Brown Butter and Slivered Almonds
Freshly Baked Artisan Rolls with Butter

An Array of Assorted Cakes, Tortes, Fruit Tarts and Pastries from the Arizona Grand Bakery
and Pastry Shoppe
Freshly Brewed Regular and Decaffeinated Starbucks® Coffees
and Tazo® Hot Teas
\$80.00 per person

Southwest Celebration

Tortilla Soup with Pasilla Chile, Cilantro Sour Cream
and Crisp Multi Colored Tortilla Strips

Gazpacho Shrimp Cocktail with Avocado and Scallions

Roasted Beef Fajita Salad with Black Bean, Onions and Peppers, Cotija Cheese,
Cilantro and Cholula Vinaigrette

Roma Tomato, Oaxaca Cheese, Pickled Jalapenos, Cider Vinaigrette

Guacamole Made to Order by a Uniformed Chef, Flour and Corn Tortilla Chips

Watercress, Baby Arugula, Orange Segments, Jicama and Red Chile Vinaigrette

Achiote Rubbed Petite New York Strip Steaks, Sweet and Spicy Ancho Chile Sauce,
Blue Cheese

Fresh Catch of the Day in a Pumpkin Seed and Tomatillo Mole

Smoked Chicken and Sour Cream Enchiladas, Chipotle Crème,
and Jalapeno Avocado Puree

Grilled Vegetable Chile Rellenos, Local Goat Cheese and Queso Fresco, Ranchero Sauce
Cilantro Rice

Refried Pinto Beans

Margarita Cheesecake, Ancho Chile Fudge Pie, Assorted Fruit Empanadas
and Kahlua Flan

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

\$89.00 per person

Pacific Flavors

California Rolls with Soy, Wasabi and Pickled Ginger

(4 pieces per person)

Iced Seafood Display of Jumbo Shrimp, Mango Cocktail Sauce and Lemons

(4 pieces per person)

Assorted Mixed Greens with Thousand Island Dressing, Sesame Ginger Vinaigrette

Macaroni Salad with Smoked Ham and Peas

Exotic Fruit Display

Lomi Lomi Salmon

Ahi Poke

Char Siu BBQ Pork Loin

Korean BBQ Short Ribs

Huli Huli Chicken

Seared Mahi Mahi with Pineapple Butter Sauce, Crushed Macadamia Nuts
and Papaya Salsa

Pork Pot Stickers, Vegetable Egg Rolls and Duck Wontons
Soy Dipping Sauce, Plum Sauce and Sweet Chili Garlic Sauce
Steamed Rice

Vegetable Stir Fry with Udon Noodles and Spicy Ginger Hoisin Sauce

Coconut Cake

Kona Coffee Flourless Chocolate Cake

Chocolate Macadamia Nut Tart

Hilo Lime Pie

Pineapple Upside Down Cake

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

\$118.00 per person

SPIRITS

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

Beer, Wine and Soft Drinks	
First Hour	\$19.00
Two Hours	\$21.00
Three Hours	\$24.00
Four Hours	\$27.00

Note: Above Beverage Packages are Priced Per Person

Individual Consumption Bar Pricing:

Host Bar	
Grand Cocktails	\$7.75
Premium Cocktails	\$8.50
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 (prices include tax & service charge)	
Grand Cocktails	\$8.25
Premium Cocktails	\$9.00
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

Specialty Beverages:

Margarita	\$150.00	Per Gallon
Bloody Mary	\$150.00	Per Gallon

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

We Proudly Serve the Following Selection of Spirits:

Call		Premium	
<i>Vodka</i>	Smirnoff	<i>Vodka</i>	Finlandia
<i>Gin</i>	Bombay	<i>Gin</i>	Bombay Sapphire
<i>Scotch</i>	Dewar's White Label	<i>Scotch</i>	Chivas Regal
<i>Bourbon</i>	Jim Beam	<i>Bourbon</i>	Jack Daniel's Tennessee Whiskey
<i>Whiskey</i>	Canadian Club	<i>Whiskey</i>	Crown Royal
<i>Tequila</i>	Sauza Gold	<i>Tequila</i>	Sauza Connemoritivo
<i>Rum</i>	Bacardi Silver	<i>Rum</i>	Captain Morgan/Bacardi Dark
<i>Brandy</i>	Christian Bros VS Brandy	<i>Brandy</i>	Courvoisier V.S. Cognac

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 has the right for refusal of alcohol service to anyone or any group that appears intoxicated or is intoxicated.

Wine Cellar Offerings

Sparkling Wine / Champagne

Jacobs Creek	California	28
Domaine Ste. Michelle	California	34
Moet Chandon Imperial	France	44
Veuve Clicquot Yellow Label	France	110

Chardonnay

Trinity Oaks	California	30
14 Hands	Washington	34
Bonterra (Certified Organic)	California	40
Kendall-Jackson Vintner's Reserve	California	43
Jekel	California	44
Sonoma Cutrer	Sonoma	56

Sauvignon Blanc

Chateau St. Michelle	Washington	36
Sterling	Napa	37
Nobilo	Marlborough	39
Bonterra (Certified Organic)	California	40
Silverado	Napa	44

Pinot Grigio / Pinot Gris

King Estate	Oregon	45
Santa Margherita	Italy	65

Riesling

Chateau St. Michelle	Washington	28
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White Zinfandel

Beringer	California	28
Trinity Oaks	California	30

Cabernet Sauvignon

Trinity Oaks	California	30
14 Hands	Washington	34
Bonterra (Certified Organic)	California	40
Jekel	California	46
J Lohr "7 Oaks"	Paso Robles	46
Beaulieu Vineyards	Napa	52
Coppola "Directors Cut"	California	52

Merlot

Trinity Oaks	California	30
14 Hands	Washington	34
Coppola "Diamond"	California	39
Bonterra (Certified Organic)	California	40
Clos du Bois	Sonoma	42
Markham	Napa	46
Beaulieu Vineyards	Napa	52

Pinot Noir

Trinity Oaks	California	30
Echelon	California	32
Irony	Monterey	39
Cambria	California	45
Hahn	California	45
King Estate	Oregon	46

Unique Red Offerings

Jacobs Creek Shiraz	Australia	38
Yellowtail Shiraz	Australia	39
Ravenswood Zinfandel	Lodi	39
Coppola "Diamond" Malbec	California	39
Bonterra Syrah (Certified Organic)	California	40

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.*