



ARIZONA GRAND
RESORT®

Fun. Friendly. Naturally Grand.®

2010
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

Muffins & 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*

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

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 | \$4.25 each |
| Flavored Mineral Water | \$5.00 each |
| Individual To Go Beverage Packets | \$1.25 each |
| Gatorade..... | \$4.25 each |
| Red Bull | \$5.50 each |
| Individual Milks..... | \$4.50 each |
| Odwalla Bottled Juice (Orange, Super Food, Smoothie Mango Tango, Smoothie Strawberry Banana) | \$6.00 each |
| Arizona Iced Tea..... | \$4.50 each |
| Starbucks Iced Frappuccino | \$6.00 each |
| Soft Drinks..... | \$3.95 each |
| Individual Bottled Juices..... | \$4.50 each |
| 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 each |

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. |
| House-Made Rice Crispy Treats | |
| Choice of Chocolate Chip, Peanut Butter, or Original..... | \$48.00 doz. |

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

We Proudly Brew
STARBUCKS COFFEE



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

A LA CARTE REFRESHMENTS CONTINUED

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

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 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
\$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 and 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

PLATED BREAKFASTS CONTINUED

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, Bleu 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 Bleu 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

PLATED ENTRÉES CONTINUED

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 Bleu 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

PLATED ENTRÉES CONTINUED

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 Napolean, 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.

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

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

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

LUNCHEON BUFFETS CONTINUED

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 or Olive 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

LUNCHEON BUFFETS CONTINUED

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
Handmade 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

LUNCHEON BUFFETS CONTINUED

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

GRAB-N-GO LUNCH

*Grab-n-Go 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

\$31.00 per person

2

Country Ham, Swiss Cheese, Lettuce and Beefsteak Tomato on Pretzel Roll
Honey Mustard Spread

\$32.50 per person

3

Shaved Roast Beef on Ciabatta, Lettuce and Watercress, Saga Spread
Tomato and Red Onion

\$33.00 per person

4

Buffalo Style Chicken Breast Wrap in a Spinach Tortilla
Bleu Cheese, Chopped Celery, Roasted Peppers and Ranch Spread

\$31.00 per person

5

Marinated Grilled Vegetables Layered with Sun-dried Tomato Spread in a Pita Pocket

\$33.00 per person

**SELECT ONE ITEM FROM EACH OF THE THREE SECTIONS
TO ACCOMPANY ALL SANDWICHES:**

Fruit or Salad

Traditional Potato Salad

Whole Fruit

Roasted Red Pepper Pasta Salad with Balsamic Dressing

Olive Couscous Salad with Mint

Chips

Bag of Poore Brothers Potato Chips

Bag of Pretzels

Bag of Tortilla Chips and Hummus Dip

Bag of BBQ Poore Brothers Potato Chips

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

GRAB-N-GO LUNCH CONTINUED

House-Made Desserts

Lemon Blueberry Bar

Chocolate Chip Cookie

White Chocolate Macadamia Nut Cookie

Cheesecake Chocolate Brownie

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

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

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

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

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 CONTINUED

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

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

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 CONTINUED

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

\$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

Handmade 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

ACTION STATIONS CONTINUED

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

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 Served in a Paella Pan

\$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 a 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 Forcemeat

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)*

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

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

PLATED DINNERS CONTINUED

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

PLATED DINNERS CONTINUED

Chicken Piccata,
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

PLATED DINNERS CONTINUED

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 Bleu 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.

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

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
*Chipotle 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
Warm 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 1½ Hours of Service
Additional hour of service, add \$30.00 per person*

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

**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 1½ Hours of Service

Additional hour of service, add \$20.00 per person

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

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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 1½ Hours of Service

Additional hour of service, add \$20.00 per person

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

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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
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

Pricing based on minimum of 75 guests

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

All Prices Based on 1½ 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

Haupia (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 1½ 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 | PREMIUM | BEER, WINE & SOFT DRINKS |
|-------------|-------|---------|--------------------------|
| First Hour | 21.00 | 25.00 | 19.00 |
| Two Hours | 25.00 | 29.00 | 21.00 |
| Three Hours | 30.00 | 35.00 | 24.00 |
| Four Hours | 36.00 | 41.00 | 27.00 |

Beverage Packages are Priced Per Person

INDIVIDUAL CONSUMPTION BAR PRICING

| | HOST BAR | CASH BAR* |
|-------------------------|----------|-----------|
| Grand Cocktails | 7.75 | 8.25 |
| Premium Cocktails | 8.50 | 9.00 |
| Martinis | 9.00 | 9.50 |
| Domestic Beer | 5.00 | 5.50 |
| Imported Beer | 6.00 | 6.50 |
| Non-Alcoholic Beer | 5.00 | 5.50 |
| House Wines by the Stem | 9.00 | 9.50 |
| Micro Brewery Beer | 6.00 | 6.50 |
| Flavored Mineral Water | 5.00 | 5.50 |
| Soft Drinks | 3.95 | 4.50 |
| Bottled Water | 4.25 | 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 | PREMIUM |
|---------|--------------------------|---------------------------------|
| Vodka | Smirnoff | Finlandia |
| Gin | Bombay | Bombay |
| Scotch | Dewar's White Label | Chivas Regal |
| Bourbon | Jim Beam | Jack Daniel's Tennessee Whiskey |
| Whiskey | Seagram's 7 | Canadian Club |
| Tequila | Sauza Gold | Sauza Conmemorativo |
| Rum | Bacardi Silver | Captain Morgan/Bacardi Dark |
| Brandy | Christian Bros VS Brandy | Courvoisier V.S. Cognac |

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

SPIRITS CONTINUED

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 a.m. through 2:00 a.m. Monday through Saturday, and 10:00 a.m. through 2:00 a.m. 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

| | | |
|-----------------------------------|-----------------|-----|
| 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 Ste Michelle | Washington..... | 36 |
| Sterling..... | Napa..... | 37 |
| Nobil..... | Marlborough | 39 |
| Bonterra (Certified Organic) | California..... | 40 |
| Silverado..... | Napa..... | 44 |

PINOT GRIGIO / PINOT GRIS

| | | |
|------------------------|-------------|----|
| King Estate..... | Oregon..... | 45 |
| Santa Margherita | Italy | 65 |

RIESLING

| | | |
|----------------------------|-----------------|----|
| Chateau Ste Michelle | Washington..... | 28 |
|----------------------------|-----------------|----|

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 |

WINE CELLAR OFFERINGS CONTINUED

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*