

CONTINENTAL BREAKFASTS

Traditional

Fresh Squeezed Orange and Grapefruit Juices
Assorted Breakfast Breads and Pastries
Seasonal Fresh Fruit Display
Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas

Four Peaks

Fresh Squeezed Orange and Grapefruit Juices
Assorted Breakfast Breads and Pastries
7-Grain Granola served with Vanilla Yogurt and Fresh Fruit Compote, Parfaits
Seasonal Fresh Fruit Display
Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas

Bagel-Bagel

Fresh Squeezed Orange and Grapefruit Juices
Assorted Fresh Bagels
Sweet Butter, Fruit Preserves and a Variety of Flavored Cream Cheese Spreads
House Smoked Salmon with Red Onion, Tomato, Hard Boiled Eggs and Capers
Seasonal Fresh Fruit Display
Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas

Yavapai

Fresh Squeezed Orange and Grapefruit Juices
Choice of:
Warm Petite Croissants with Honey Roasted Ham, Scrambled Eggs and Baby Swiss Cheese
◇
Buttermilk Biscuit Breakfast Sandwich with Sausage Patty, Scrambled Eggs and Mild Cheddar Cheese
◇
Breakfast Quesadilla with Chorizo, Scrambled Eggs, Bell Pepper and Latin Cheese
◇
Assorted Breakfast Breads and Pastries
Seasonal Fresh Fruit Display
Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas

PLATED BREAKFASTS

Classic

Scrambled Eggs
Applewood Smoked Bacon
Chef's Breakfast Potatoes
Freshly Baked Pastries
Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas
Citrus Juices

South of the Border

Scrambled Eggs with Pork Chorizo,
Sautéed Onions and Bell Peppers finished with
Monterey Jack Cheese and presented on a Flour Tortilla
Freshly Baked Pastries
Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas
Citrus Juices

Harvest Vegetable Quiche

Chef's Selection of Seasonal Vegetables,
lightly seasoned and baked in a Savory Pastry Shell
Aged Cheeses and Fresh Herbs
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas
Citrus Juices

French Country Breakfast

Seasonal Fresh Fruit in a Goblet
French Toast with hints of Vanilla Bean and Orange
topped with Pecans
served with Maple Syrup, Whipped Cream,
Strawberries and Powdered Sugar
Applewood Smoked Bacon
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas
Citrus Juices

Eggs Benedict

Poached Egg and Apple Cider Pork Loin
on an English Muffin
topped with Hollandaise Sauce
Hash Browns
Freshly Baked Pastries
Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas
Citrus Juices

Southern Style Breakfast

Scrambled Eggs
Biscuits and Sausage Gravy
Sausage Patties
Freshly Baked Pastries
Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas
Citrus Juices

BREAKFAST BUFFETS

Fort McDowell

Scrambled Eggs with Cheddar Cheese and Pico de Gallo
Chef's seasoned Breakfast Potatoes with Caramelized Onions
Applewood Smoked Bacon and Sausage Links
Seasonal Fresh Fruit Display
Freshly Baked Pastries with Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas
Citrus Juices

Southwestern

Scrambled Eggs, Onions, Peppers and Cheese with Pico de Gallo on the side and Scrambled Eggs with Chorizo
Chef's seasoned Breakfast Potatoes with Caramelized Onions
Pecan French Toast with Maple Syrup and Butter
Seasonal Fresh Fruit Display
Freshly Baked Pastries with Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas
Citrus Juices

Saguaro Sunrise

Scrambled Eggs
Chef's seasoned Breakfast Potatoes with Caramelized Onions
Applewood Smoked Bacon
Pecan Waffles with Maple Syrup
Seasonal Fresh Fruit Display
Freshly Baked Pastries with Sweet Butter and Fruit Preserves
Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas
Citrus Juices

Minimum of 35 people
Surcharge if count is under 35 people

BREAKFAST BUFFETS

Sunrise

Seasonal Fresh Fruit Display
Scrambled Eggs
Chef's seasoned Breakfast Potatoes with Caramelized Onions
Assorted Cereals with Milk
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas
Citrus Juices



Choice of Two Meats:
Applewood Smoked Bacon
Sausage Links
Sausage Patties
Apple Cider Pork Loin
Honey Maple Ham Steaks



Choice of Two Entrees:
French Toast with hints of Vanilla Bean and Orange with Maple Syrup
◇
Eggs Benedict
Poached Egg over an English Muffin with Apple Cider Pork Loin topped with Hollandaise Sauce
◇
Breakfast Burrito
with Scrambled Eggs, Chorizo, Peppers, Onion and Cheese served with Pico de Gallo on the side
\$33

Pecan Waffles with Strawberries and Whipped Cream



Fluffy Pancakes with Maple Syrup and Butter

Minimum of 35 people
Surcharge if count is under 35 people

RESORT BRUNCH

Eggs

(Choice of One)

Scrambled Eggs

Traditional Eggs Benedict

Chile Relleno Soufflé

Corn Truffle and Cheese Omelette



Entrees

(Choice of Two)

Tenderloin of Beef Tips in Mushroom Demi Wine Sauce

Cheese Blintzes with Fresh Fruit Sauce

Cordon Jack Breast of Chicken

Cinnamon Apple Loin of Pork with Jack Daniel's Demi Glace

Grilled Salmon with Pineapple Orange Avocado Salsa



Carving Station

(Choice of One)

Glazed Honey Ham

Carving Handle Turkey Breast

Roasted Beef Tenderloin with Au Jus and Horseradish Sauce

Prime Rib with Au Jus and Horseradish Sauce



Potatoes

(Choice of Two)

Chef's Seasoned Breakfast Potatoes

Herb Roasted Red Potatoes

Scalloped Potatoes with Onion and drizzled with Sour Cream

Gratin Potatoes



More Items Included:

Seasonal Fruit Display

Fresh Seasonal Vegetables

Baked Pastries and Assorted Breads with Sweet Butter and Fruit Preserves

Dessert Display

Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas

Orange and Grapefruit Juices

Minimum of 35 people

Surcharge if count is under 35 people

Chef Fee will apply

BRUNCH CHEF'S STATION

(50 Person Minimum)

Omelette Station

Prepared with your Favorite Ingredients:

Ham, Applewood Smoked Bacon, Mushrooms, Peppers, Diced Tomatoes,
Onions, Pico de Gallo and White and Cheddar Cheeses

◇ Chef Attendant Required

Waffle Station

Freshly Whipped Cream, Seasonal Berries, Candied Pecans
served with Real Maple Syrup and Whipped Honey Butter

◇ Chef Attendant Required

Crepe Station

Prepared with your Favorite Ingredients:

Seasonal Berry Compote, Apple Filling, Bananas, Candied Pecans and Whipped Cream

◇ Chef Attendant Required

◇ Chef's Fee

BREAKFAST BOX

*Boxed Meals are available for hikes, bikes, picnics and excursions.
All boxes are packed "to go" with Cutlery, Napkins and Condiments.*

Jumpstart

Individually Bottled Orange Juice

Whole Piece of Fruit (Banana, Apple or Orange)

House Baked Jumbo Muffins with Sweet Butter and Fruit Preserves

Freshly Brewed Regular and Decaf Starbucks Coffee

REFRESHMENTS A LA CARTE

Beverages

Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Tea (Iced or Hot)
Fruit Punch or Lemonade
Assorted Fruit Juices
Fiji Bottled Water – Small
Fiji Bottled Water – Large
The Republic of Tea (Assorted Flavors)
Iced Cappuccino
Red Bull
Bottled Juices
Hot Chocolate Packets
Assorted Soft Drinks
Individual Bottles of Milk

Freshly Baked Goods

Assorted Muffins
Assorted Sliced Breakfast Breads
Danish or Croissants
Variety of Freshly Baked Cookies
Chocolate Fudge Brownies
Bagels and Cream Cheese
Housemade Pecan Rolls
Housemade Cinnamon Rolls

Extra Goodies

Tortilla Chips
 ◇ with Pico de Gallo
 ◇ with Guacamole and Pico de Gallo
 ◇ with Chile Con Queso and Pico de Gallo
Warm Soft Pretzels
 ◇ with Mustard (Spicy and Yellow)
 ◇ with Warm Cheese and Mustard (Spicy and Yellow)
Ice Cream Bars
Frozen Fruit Bars

Extra Goodies Continued...

Nature Valley Granola Bars
'Power Bar' Energy Bars
Whole Fruit
Individual Cereals with Milk
Cracker Jacks (1.5 oz)
Individual Fruit Yogurts

Candy Bars
Individual Bags of Chips
Mixed Nuts
Peanuts
Pretzels, Party Snack Mix or Popcorn

THEMED BREAKS

(Prices Based on 30-Minute Break)

Happy Hour

Buffalo Wings ♦ Ranch Dressing
Warm Soft Pretzels ♦ Mustard and Cheese
Spring Rolls ♦ Sweet and Sour
Party Snack Mix
Soft Drinks

America's Favorite

Freshly Baked Cookies
Heath Bar Crunch Brownies
Milk, Iced Tea and Lemonade
Whole Fruit
Freshly Brewed Starbucks Coffee

Fiesta Break

Tri-Colored Tortilla Chips with Pico Di Gallo,
Chile Con Queso, Sour Cream
and Guacamole
Mini Chimis and Burritos
Fresh Sliced Fruit
Mexican Sodas & Assorted Sodas

Ice Cream Social

Chocolate and Vanilla Ice Cream
Hot Fudge and Carmel Toppings
Assorted Candy and Cookie Toppings
Maraschino Cherries and Nuts
Whipped Cream
Soft Drinks

Junk Food Junkie

Warm Soft Pretzels ♦ Mustard and Cheese
Candy Bars
Pop Corn
Ice Cream Bars
Soft Drinks

Fitness Break

Whole Fresh Fruit
Nature Valley Granola Bars
Individual Yogurts
Vegetable Crudit  ♦ Southwestern Ranch
Bottled Juices, Waters and Diet Sodas

Soups

Grilled Chicken Tortilla Soup

Grilled Chicken, Roasted Corn, Tomatoes, Jalapeños, Poblans, Onions, Fresh Herbs and Spices in a Rich Creamy Southwestern Tomato Bisque with Monterey Jack Cheese and Tortilla Strips

Sonoran Chicken Soup

Grilled Chicken, Roasted Corn, Tomatoes, Peppers, Onions, Fresh Herbs and Spices in a Rich Chicken Broth with Monterey Jack Cheese and Tortilla Strips

Wild Mushroom Bisque

Forest Mushrooms Sautéed with Onions, Fresh Herbs, Sherry Wine and Fresh Cream

New England Clam Chowder

A Thick and Rich Soup with Clams, Celery, Onions, Carrots, Potatoes and Bacon with Sourdough Croutons

Salads

Wedge

Iceberg Wedge with Applewood Smoked Bacon and Thinly Sliced Red Onion topped with Bleu Cheese Crumbles and Balsamic Vinaigrette

Spinach Salad

Spinach, Raspberries, Goat Cheese and Candied Walnuts tossed in Raspberry Vinaigrette

Caprese

Fresh Buffalo Mozzarella, Heirloom Tomatoes and Fresh Basil drizzled with Olive Oil and Balsamic Reduction

Garden

Mixed Field Greens, Cucumber, Carrots and Tomatoes with choice of Balsamic Vinaigrette and Ranch Dressing

Field Greens

Bouquet of Mixed Field Greens stuffed in an Heirloom Tomato with Goat Cheese and Candied Pecans drizzled with our Housemade Citrus Vinaigrette

Caesar Salad

Hearts of Romaine Lettuce, Garlic Croutons, Aged Parmesan Cheese and Creamy Caesar Dressing

◇ Up Charge will be added Per Person for Salads, Small Fruit Plate or Cup of Soup added to Lunch Plates

COLD PLATED LUNCHESES

Add a Small Fruit Plate or Cup of Soup for an additional charge per lunch plate

Southwestern Taco Salad

Shredded Beef Machaca or Grilled Chicken Breast served over Lettuce, Diced Tomatoes, Black Olives, Guacamole and Pico de Gallo topped with Sour Cream and Cheddar Cheese served in a Crisp Taco Shell
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Asian Chicken Salad

Marinated Grilled Chicken Breast with Julienne Vegetables and tossed in a Sesame Oriental Dressing topped with Crispy Chow Mein Noodles
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Wassaja Cobb

Chicken Breast served over Shredded Iceberg Lettuce, Diced Eggs, Avocado Wedges, Sliced Tomatoes, Black Bean and Corn Relish with Cojita Cheese
Choice of Dressing
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Caesar Salad

Hearts of Romaine and Housemade Garlic Croutons tossed in Classic Parmesan Vinaigrette
Bread Stick with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea
with Grilled Chicken
with Grilled Steak
with Sautéed Shrimp

Chop Salad Del Mar

Lightly Seasoned Baby Shrimp and Bay Scallops with Egg, Cucumber, Green Onion, and Tomato tossed with Crisp Iceberg Lettuce and served with a Chipotle Ranch Dressing
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Jamaican Me Crazy Wrap

Jerk Chicken, Mixed Greens, Sweet Peppers, Red Onion, Mango and Pick-A-Pepper Sauce served with Veggie Chips and Pasta Salad
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

COLD PLATED LUNCHES

Add a Small Fruit Plate or Cup of Soup for an additional charge per lunch plate

Deli Wrap

Baked Ham, Salami, Turkey, Shredded Iceberg Lettuce,
Sliced Tomatoes, Provolone Cheese and Italian Dressing,

Served in a Whole Wheat Tortilla
with Cole Slaw, Pickle, Cherry Pepper
and Pepperoncini

Choice of Dessert from Chef's Selection

Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Veggie Wrap

Tomatoes, Avocado, Sprouts, Red Onion, Cucumber,
Green Leaf Lettuce and Roasted Peppers

wrapped in a Flour Tortilla served
with Southwestern Ranch on the side

Arizona Slaw and Pickle Wedge

Choice of Dessert from Chef's Selection

Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

HOT PLATED LUNCHESES

Add a Salad or Cup of Soup for an additional charge per lunch plate

Grilled Petit Filet

Filet Mignon over a Mushroom Veal Demi
with Garlic Whipped Potatoes and Seasonal Vegetable
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

New York Steak

Grilled New York Steak topped with Onion Rings
served with Roasted Red Potatoes and Seasonal Vegetable
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Roasted Steak Sandwich

Sliced Top Round of Beef, Grilled Peppers,
Sautéed Onion and Mushrooms
topped with Smoked Provolone Cheese
served on a Hoagie Roll with Roasted Red Potatoes
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Aztec Pulled Pork Sandwich

Slow Roasted Aztec Pork tossed in Achiote and
Orange Juice with Cojita Cheese and Fresh Pico de Gallo
served on a Hoagie Roll with Roasted Red Potatoes
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Roasted 'Airline' Chicken Breast

served with choice of Starch
and Seasonal Vegetable
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Chicken Club

Grilled Chicken Breast, Applewood Smoked Bacon,
Monterey Jack Cheese, Avocado,
Red Leaf Lettuce and Tomatoes
served on Freshly Baked Focaccia Bread
with Chipotle Mayonnaise, Arizona Slaw and Fresh Fruit
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

HOT PLATED LUNCHESES

Add a Salad or Cup of Soup for an additional \$3.00 per lunch plate

Tequila Chicken

Chicken Breast filled with
Oaxaca Cheese and Green Chile
served with Seasonal Vegetable and Chile Mashed Potatoes
Black Bean and Corn Relish
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Baked Chicken Forestière

Marinated Chicken Breast
topped with a Traditional Sauce of Italian Sausage,
Mushrooms, Onions, and Peppers
served with Seasonal Vegetables in a Robust Butter Sauce
and Herb Roasted Potatoes
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Pasta Sedona

Grilled Chicken Breast
with Napalito Cactus and Roasted Peppers
tossed in Fettuccini and Pollo Primo Sauce
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Grilled Salmon

Grilled Chile Sugared Salmon
with Pineapple Orange Avocado Salsa
Rice Pilaf and Seasonal Vegetable
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Cashew Crusted Halibut

Seared Alaskan Halibut
crusted with Roasted Cashews
and topped with a Red Onion and Cucumber Salsa
Long Grain Wild Rice and Seasonal Vegetables
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Seafood Collage

Sautéed Smoked Salmon, Shrimp, and Scallops
in a Light Chardonnay Cream
served over baked Ziti Pasta
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

OPTIONS

Desserts

Desserts available for Plated Lunches

Tiramisu

Lady Fingers with Mascarpone Cheese and a hint of Cognac topped with Chocolate

Seasonal Fresh Fruit Tart

Fresh Seasonal Fruit with Vanilla Cream in a Sweet Chocolate Crusted Shell

Lemon Tart

Buttery Shortbread Crust with Lemon Curd and Glazed

Key Lime Pie

Custard Key Lime Filling with a Graham Cracker and Butter Crust

Cheesecake

Graham Cracker Crust with Berry Sauce

Chocolate Marquise

Chocolate Genoise and Ganache with Baked Hazelnuts topped with a Chocolate Leaf

Edelweiss

Almond Dacquoise, Raspberry Coulis and White Chocolate Mousse
with Lady Fingers and White Chocolate Curls

Giant Profiterole

Fresh Baked Cream Puff filled with Sweet Whipped Cream and Vanilla Custard,
basted with Chocolate Ganache and served with Fresh Berries

Flourless Chocolate Torte

Flourless Chocolate Cake with a Chocolate Glaze

ENHANCEMENTS

(Choice of Two)

Soups

Grilled Chicken Tortilla
Sonoran Chicken
New England Clam Chowder
Wild Mushroom Bisque



Salads

Wedge
Spinach
Caprese
Garden
Field Greens
Caesar



*Additional Charge

LUNCH BUFFETS

Wassaja Deli

Cole Slaw
Italian Bread Salad
Tri-Colored Rotini Pasta Salad
Seasonal Fresh Fruit Display
Cucumber and Red Onion Salad
Sliced Maple Ham, Salami, Roast Beef and Turkey
Sliced Swiss, Provolone and Cheddar
Assorted Freshly Baked Bread and Rolls
Assorted Condiments
House Baked Cookies
Fruit Cobbler and Heath Bar Brownies
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Tail Gate

Grilled Vegetable Salad
Fresh Garden Salad with choice of Dressing
Elbow Macaroni Salad
Midwestern Potato Salad
Seasonal Fresh Fruit Display
Charbroiled 100% Angus Beef Burgers
Tequila Marinated Grilled Chicken Breasts
Hot Dogs and Johnsonville Bratwurst
Leaf Lettuce, Sliced Tomatoes,
Onion and Kosher Dill Pickle Wedges
House Baked Cookies and Heath Bar Brownies
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Minimum of 35 people

Surcharge if count is under 35 people

Buffets are Designed for Two Hours of Service

THEMED LUNCH BUFFETS

South of the Border

Orange and Jicama Salad
Southwestern Caesar
Garnished with Tri-Colored Tortilla Strips
'Build Your Own' Beef Fajitas with Fresh Warm Tortillas,
Guacamole, Sour Cream and Pico de Gallo
Chicken Quesadillas
Fiesta Rice
Black Beans
Tortilla Chips and Salsa
Kahlua Flan and Caramel filled Churros with Honey
Cinnamon Whipped Cream
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Little Italy

Caprese Salad
Mediterranean Artichoke Salad
Traditional Caesar Salad
Chicken Piccata ♦ Lemon Caper Sauce
Choice of Two :
Baked Meat Lasagna
Vegetable Lasagna
Penne with Marinara and Meatballs
Cheese Tortellini with Alfredo Sauce
Eggplant Parmesan
♦
Garlic Breadsticks
Tiramisu and Cannoli
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Orient Express

Mixed Greens
with Bean Sprouts and Sesame Vinaigrette
Vegetable Egg Rolls ♦ Sweet Chile Dipping Sauce
Crab Wontons with Chili Sauce
Beef and Broccoli
Tempura Chicken
Stir Fried Vegetables
Jasmine Rice
Fortune Cookies, Dessert and Fruit
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

All American

Fresh Garden Salad with Ranch and Balsamic Dressing
Grilled Vegetable Salad
Cucumber and Red Onion Salad
Herbed Rotisserie Chicken
Grilled London Broil topped with Wild Mushroom Sauce
Herb Roasted Red Potatoes
Seasonal Vegetable
Freshly Baked Rolls with Sweet Butter
House Baked Cookies and Fruit Cobbler
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas and Iced Tea

Minimum of 35 people
Surcharge if count is under 35 people
Buffets are Designed for Two Hours of Service

OPTIONS

Desserts

Buffet Dessert Displays

Choice of Three

Assorted Petit Fours

Assorted Cheesecake Bites

Raspberry Squares

Carrot Cake

Cheesecake

Éclairs

Cream Puffs

Fruit Tarts

Pecan Tarts

Mini Crème Brule

Chocolate Crunch Bars

Lemon Bars

Mini Cannoli

Assorted Deep Dish Pies:

Carmel Apple Pie, Deep Dish Peach Pie

Old Fashioned Apple Cheese

Sweet Maple Pecan Pie, Raw Sugar Crusted Cherry Pie

BOXED MEALS

*Boxed Meals are available for tours, hikes, bikes, picnics and excursions.
All boxes are packed "to go" with Cutlery, Napkins and Condiments.*

Sandwich Box

Includes:

Lettuce, Tomato, Pickle Wedge,
Fresh Pasta Salad, Poore Brothers Potato Chips,
Whole Fresh Fruit, House Baked Cookie and Soft Drink

Choice of:

Maple Ham and Imported Swiss on a Kaiser Roll



Smoked Turkey and Swiss on Sourdough Bread



Thinly Sliced Roast Beef and Cheddar on a Whole Wheat Hoagie



Smoked Ham, Salami and Pepper Jack on Thick Sliced Rye



Chicken Salad, Sprouts, Lettuce, and Tomato on a Croissant



Chicken BLT Wrap, Bacon, Lettuce, and Tomato on a Wheat Tortilla

Vegetarian Box

Includes:

Flour Tortilla filled with Lettuce, Tomato, Avocado, Red Onion,
Sprouts, Cucumbers and Roasted Peppers
Fresh Pasta Salad, Poore Brothers Potato Chips,
Whole Fresh Fruit, House Baked Cookie and Soft Drink

Starters

Add any Starter for an Additional charge per dinner plate

Grilled Shrimp and Scallop

served on Asparagus Skewers with Citrus Slaw

Southwestern Crab Cake

served with Citrus Beurre Blanc

Roasted Red Pepper Ravioli

Smoked Mozzarella Cheese and Red Peppers
with Pesto Cream Sauce

Jumbo Shrimp Cocktail

with Citrus Cocktail Sauce

Mushroom Ravioli

Wild Mushroom Ravioli served in a Boursin Cream Sauce

Soups

Sonoran Chicken Soup

Grilled Chicken, Roasted Corn, Tomatoes, Peppers,
Onions, Fresh Herbs and Spices in a Rich Chicken Broth
with Monterey Jack Cheese and Tortilla Strips

Roasted Poblano and Shrimp

Seasoned Shrimp with Roasted Poblanos, Grilled Corn,
Fresh Herbs and Spices in a Rich Broth

Wild Mushroom Bisque

Forest Mushrooms sautéed with Onions, Fresh Herbs,
Sherry Wine and Fresh Cream

New England Clam Chowder

A Thick and Rich Soup with Clams, Celery, Onions, Carrots,
Potatoes and Bacon with Sourdough Croutons

Salads

Wedge

Iceberg Wedge with Applewood Smoked Bacon
and Thinly Sliced Red Onion
topped with Bleu Cheese Crumbles and Balsamic Vinaigrette

Spinach Salad

Spinach, Raspberries, Goat Cheese and Candied Walnuts
tossed in Raspberry Vinaigrette

Caprese

Fresh Buffalo Mozzarella, Heirloom Tomatoes and Fresh
Basil drizzled with Olive Oil and Balsamic Reduction

Garden

Mixed Field Greens, Cucumber, Carrots and Tomatoes
with choice of Balsamic Vinaigrette or Ranch Dressing

Field Greens

Bouquet of Mixed Field Greens
stuffed in a Heirloom Tomato
with Goat Cheese and Candied Pecans
drizzled with our Housemade Citrus Vinaigrette

Caesar Salad

Hearts of Romaine Lettuce, Garlic Croutons,
Aged Parmesan Cheese and Creamy Caesar Dressing

OPTIONS

Dinner Starch

Southwest Rice

Rice with Peppers, Onions, Corn and Spices



Wild Rice Blend

Rice with Carrots, Onion and Celery



Soft Apple Bacon Polenta

Creamy Soft Polenta, Applewood Smoked Bacon Bits, and Granny Smith Sour Apples



Brown Butter Crusted Mac & Cheese

Aged Cheddar Cheese Macaroni topped with Brown Butter Brioche Cream



Sundried Tomato Orzo

Petite Orzo Pasta, Local Sundried Tomatoes, and Fresh Herbs



Herb Roasted Red Potatoes

Quartered Red Potatoes roasted with Olive Oil and Fresh Herbs



Boursin Cheese Mashed Potatoes

Roasted Garlic and Boursin Cheese



Creamy Horseradish Mashed Potatoes

Traditional Mashed Potatoes with our own Horseradish Cream



Roasted Red Pepper Mashed Potatoes

Mashed Potatoes with Roasted Red Pepper



Sweet Potato Mash

Sweet Potatoes mashed with Honey and Butter



Dauphinoise Potatoes

Thinly Sliced Potatoes with Cream and Cheese

PLATED DINNERS

New York Strip

12 ounce Grilled New York Strip Steak
topped with Onion Rings
Seasonal Vegetable
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Pepper Crusted Beef Tenderloin

Cabernet Sauvignon Jus with Roquefort Cream
Seasonal Vegetable
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Four Bone Rack of Lamb

Lightly Seasoned Rack of Lamb
served with an Apple Mint Demi
and Brown Butter French Toast
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Herb Crusted Pork Loin

served with Sour Apple Bourbon Glaze and Wild
Mushrooms
Seasonal Vegetable
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Mushroom Boursin Cheese Chicken Breast

Lightly Breaded Chicken Breast
filled with Mushrooms and Boursin Cheese
Seasonal Vegetable
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Spinach and Feta Chicken Breast

Chicken Breast filled with Spinach and Feta Cheese
with a Light Tomato Cream Sauce
Seasonal Vegetable
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

PLATED DINNERS

Airline Tequila Chicken

Chicken Breast filled with
Oaxaca Cheese and Green Chile
served with Seasonal Vegetable
and Black Bean and Corn Relish
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Half of a Roasted Chicken

served with a Beurre Blanc Sauce
Seasonal Vegetable
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Macadamia Nut Encrusted Mahi Mahi

Mahi Mahi with Pineapple Orange Avocado Salsa
Seasonal Vegetable
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Salmon Saguaro

Grilled Chile Sugared Salmon
topped with a Pineapple Orange Avocado Salsa
Seasonal Vegetable
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Cashew Crusted Halibut

Seared Alaskan Halibut
crusted with Roasted Cashews
topped with a Red Onion and Cucumber Salsa
Freshly Baked Rolls with Sweet Butter
Choice of Dessert from Chef's Selection
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Lobster Tail

Cold Water Lobster Tail with Herb Drawn Butter
served with a Polenta Cake and Fresh Asparagus
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

PLATED DINNERS

DUET PRESENTATIONS

Petit Filet and Lobster

Petit Beef Tenderloin and Lobster Tail with Herb Drawn Butter
Fresh Baked Rolls and Sweet Butter, Seasonal Vegetable, Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee, Tazo Teas and Iced Tea

New York Strip Loin and Salmon

All Natural New York Strip with a Balsamic Reduction and Salmon sautéed in Garlic and White Wine
Fresh Baked Rolls and Sweet Butter, Seasonal Vegetable, Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee, Tazo Teas and Iced Tea

Petit Filet and Chicken

Petit Filet with Veal Demi and Airline Chicken Breast and Thyme Lemon Cream Sauce
Fresh Baked Rolls and Sweet Butter, Seasonal Vegetable, Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee, Tazo Teas and Iced Tea

Chicken and Halibut

Airline Chicken Breast with Thyme Lemon Cream Sauce
and Halibut sautéed in Garlic and White Wine
Fresh Baked Rolls and Sweet Butter, Seasonal Vegetable, Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee, Tazo Teas and Iced Tea

VEGETARIAN PLATED DINNERS

Roasted Mushroom Ragout

served in a Puff Pastry with Chardonnay Cream Sauce
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Grilled Vegetable Napoleon

Extra Virgin Olive Oil and a Sweet Red Pepper Sauce
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup, Starch and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Jumbo Cheese Ravioli

with Blistered Fresh Herbs and Seasoned Brown Butter
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Grilled Potato Cakes

served with Sweet Corn Anglaise
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Spinach and Artichoke Mushrooms

Grilled Jumbo Mushrooms filled with Sautéed Spinach,
Cream Cheese and Artichoke Hearts
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Grilled Squash Enchiladas

Layered Grilled Squash and Golden Corn Tortillas
finished with a Light Queso Fresco and a Spicy Chili Sauce
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

Baked Ziti Camembert

Traditional Ziti Pasta with Sautéed Seasonal Vegetables finished with a White Wine Butter Sauce
and topped with Grated Camembert Cheese
Fresh Baked Rolls and Sweet Butter
Choice of Salad or Soup and Dessert
Freshly Brewed Regular and Decaf Starbucks Coffee
Tazo Teas

OPTIONS

Desserts

Desserts available for Plated Dinners

Apple Tartlettes

Fresh Granny Smith Apples filled with Almond Cream

Raspberry Melody

Light Cheese Mousse with Raspberry Coulis wrapped in a Light Chiffon Cake

Ballade

Bavarian Crème and Chocolate Mousse with Lady Fingers and Chocolate Shavings

Cappuccino

Coffee Mousse and Chocolate Ganache with Coffee Glaze topped with a Mocha Bean

Pyramid Noisette

Chocolate Ganache and Hazelnut Mousseline covered with a Marble Chocolate Shell

Bourbon Pecan Pie

Traditional Pecan Pie in a Soft, Flaky Butter Crust

Peanut Butter Pie

Peanut Butter Filling with a Chocolate Crust

Giant Profiterole

Fresh Baked Cream Puff filled with Sweet Whipped Cream and Vanilla Custard,
basted with Chocolate Ganache and served with Fresh Berries

DINNER BUFFETS

Gila River Buffet

Fresh Garden Salad with Choice of Two Dressings
Cactus and Grilled Corn Pasta Salad
Marinated Button Mushroom Salad and Black Bean and Corn Salad
Grilled Chicken with Shallot Velouté
Fresh River Trout with Pecan Butter Sauce
Roasted Sirloin of Beef with Bordelaise Sauce
Sautéed Baby Vegetables
Herb Roasted Potatoes
Freshly Baked Rolls and Sweet Butter
Chef's Dessert Display
Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas

Mediterranean

Choice of:

Roasted Sirloin with Olive Tapenade
Grilled Chicken with Tomato, Artichoke, and Red Relish
Grilled Lamb with Pomegranate Glaze
Grilled Salmon with Dill Cream Sauce
◇
Arugula Mint Salad with Black Olives, Orange Segments, and Feta Cheese
Classic Greek Salad with Minted Yogurt Dressing
Roasted Couscous Salad
Orzo with Dill, Tomatoes and Feta
Rice Pilaf with Pine Nuts
◇
Freshly Baked Rolls and Sweet Butter
Chef's Dessert Display
Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas
◇
Two Entrée Choices
Three Entrée Choices
Four Entrée Choices

Minimum of 50 people

Surcharge if count is under 35 people

Buffets are Designed for Two Hours of Service

THEMED DINNER BUFFETS

Saguaro Buffet

Fresh Garden Salad with Choice of Two Dressings
Cucumber Red Onion Salad
Marinated Vegetable Salad
Cactus and Grilled Corn Pasta Salad
Display of Fresh Fruit
Grilled Airline Chicken Breast with Roasted Chile, Heirloom Tomato, Avocado and Chipotle Cream
Grilled Chile Sugared Salmon with Pineapple Orange Avocado Salsa
Slow Roasted Strip Loin with Wild Mushroom Demi Glace
Sautéed Seasonal Vegetables
Southwestern Rice
Freshly Baked Rolls and Sweet Butter
Chef's Dessert Display
Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas

Sundown BBQ Buffet

Choice of:
Carolina Pulled Pork with BBQ Sauce
Tequila Marinated Chicken Breast with Fresh Mango and Pineapple Salsa
Barbecued Baby Back Pork Ribs in BBQ Sauce
Southwestern Rubbed Ribeye Steaks
Chili Rubbed Salmon with Pineapple and Mango Salsa
◇
Served with:
Vegetable Tray with Spinach and Boursin Dip
Fresh Garden Salad
Corn on the Cob
Western Cookout Beans Deluxe
Arizona Slaw and Cactus with Grilled Corn Pasta Salad
Freshly Baked Biscuits and Jalapeño Cornbread
Sliced Watermelon
Hot Fruit Cobbler with Fresh Whipped Cream and Bourbon Pecan Pie
Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Teas
◇
Two Entrée Choices
Three Entrée Choices
Four Entrée Choices

Minimum of 50 people

Surcharge if count is under 35 people

Buffets are Designed for Two Hours of Service

THEMED DINNER BUFFETS

Fiesta

Mexicali Garden Salad

Display of Fresh Fruit

Southwest Rice

Sautéed Zucchini, Squash and Tomatoes



Chile Rojo Cheese Enchiladas

Pork Carnitas with Salsa Verde

Chicken Fajitas with Grilled Peppers and Onions

accompanied by warm Flour Tortillas, Shredded Cheese, Sour Cream and Pico de Gallo

Tortilla Chips and Salsa



Churros with Honey Cinnamon Whipped Cream and Kahlua Flan

Freshly Brewed Regular and Decaf Starbucks Coffee and Tazo Tea

Luau

Tropical Fresh Fruit Display

Maui Marinated Vegetables

Hawaiian Style Mac Salad



Sautéed Mahi Mahi with Pineapple and Mango Salsa

Crispy Coconut Shrimp

Glazed and Smoked Pork Loin with Braised Napa Cabbage

Coconut Sticky Rice

Katsu Sautéed Seasonal Vegetables

Hawaiian Sweet Bread



Mango Explosion

Banana Cream Pie

Caramel Plantain Cheesecake

Add a Glazed Suckling Pig with Condiments



Chef Attended

(Serves 150 People)

Minimum of 50 people

Surcharge if count is under 35 people

Buffets are Designed for Two Hours of Service

OPTIONS

Desserts

Buffet Dessert Displays

Choice of Three:

Assorted Petit Fours
Assorted Cheesecake Bites
Raspberry Squares
Carrot Cake
Mini Cheesecake Squares
Éclairs
Cream Puffs
Fruit Tarts
Mini Crème Brule
Pecan Tarts
Lemon Bars

Assorted Deep Dish Pies:

Caramel Apple Pie
Deep Dish Peach Pie
Old Fashioned Apple Cheese
Sweet Maple Pecan Pie
Raw Sugar Crusted Cherry Pie

Chocolate Fountain

accompanied with Bananas, Strawberries, Seasonal Fruit and Pound Cake,
Pretzels, Marshmallows, Rice Krispie Treats and Graham Crackers

◇ Chocolate Fountain inside only ◇ Chocolate Fondue outside

(Minimum of 50 people)

◇ Chef Attendant Required

◇ Chef Fee

HORS D'OEUVRES

(25 Order Minimum)

Cold

Mediterranean Tart

Deluxe Finger Sandwiches

“Pineapple Tree” Cheese and Pineapple Skewer

Vegetarian Selections

Veggie Spring Roll Canapé

Toasted Macadamia Nut Crusted Goat Cheese

Boursin and Sundried Tomato Crostini

Caramelized Eggplant and Balsamic Glaze

Priced per each



Lamb Tenderloin with Green Apple Chutney

Lobster Medallion with Papaya Relish

Jumbo Cocktail Shrimp with Tangy Cocktail Sauce ◇ Fresh Lemon

Chilled Crab Claws with Tangy Cocktail Sauce ◇ Fresh Lemon

Priced per each



Oysters on the Half Shell with Tangy Cocktail Sauce ◇ Fresh Lemon

Market Price

Canapés

Blackened Pork Tenderloin ◇ Creole Mustard

Seared Ahi Tuna ◇ Wasabi Mayo

Smoked Salmon on Blini ◇ Herb Cream Cheese

Teriyaki Chicken on top of Crispy Rice

Smoked Chicken Bruschetta

Prosciutto Wrapped Asparagus

Roast Beef Cornichon

Breast of Duck with Orange Glaze

Smoked Trout Tostada

Duck Wonton Shooter

Crabmeat with Avocado on a Crostini

Beef Tenderloin ◇ Atomic Horseradish

Rock Shrimp Cucumber Cup

Seared Salmon Risotto Crouton

Priced per each

HORS D'OEUVRES

(25 Order Minimum)

Assorted Sushi

California Roll
Unagi Maki Roll
Rainbow Roll
Spicy Tuna Maki Roll
Octopus Nigiri
Vegetable Maki Roll
Priced per each

Forks

Grilled Watermelon and Brie
Soy Marinated Kobe Beef
Mocha Crusted Pork Tenderloin
Sesame Seared Ahi Tuna
Bay Scallop and Crispy Prosciutto
Blackened Shrimp with Cilantro Chili Sauce
Priced per each

HORS D'OEUVRES

(25 Order Minimum)

Hot

Beef Sirloin Brochette with Peppers and Onions

Beef Teriyaki Skewers

Mini Beef Tamale ♦ Chimichurri

Pork Pot Stickers ♦ Ponzu

Pork and Mango Empanadas ♦ Sweet Chili Aioli

BBQ Pork Tenderloin ♦ Spicy Honey Mustard

Chicken Brochette with Pineapple and Peppers

Smoked Chicken Quesadillas

Chicken Skewers ♦ Seville-Orange Sauce

Pecan Chicken Tender marinated in Maple Syrup

Chicken and Poblano, Cilantro-Lime Skewers

Southwest Crab Cups

Spinach and Goat Cheese Shooters

Spring Roll ♦ Spicy Mustard

Wild Mushroom and Toasted Walnut Pate a Choux

Priced per each



Mini Beef Wellington ♦ Béarnaise

Lamb Chop Lollipop with Mint Mango Sauce

Smoked Salmon and Cucumber Flatbread Rounds

Lobster and Mango Tortilla Crisp

Crab Stuffed Mushroom Cap

Mini Southwestern Crab Cakes ♦ Spicy Remoulade

Scallops wrapped in Jalapeño Bacon

Bacon Wrapped Jumbo Shrimp ♦ Raspberry Horseradish Sauce

Shrimp and Papaya Lollipop

Jalapeño Wheel and Scallop Spring Stick

Mini Raspberry Brie en Croute

Priced per each

ENHANCEMENTS

(25 Order Minimum)

Cheese Display

A variety of Domestic and Imported Cheeses, Sliced Baguettes and Lavosh
Assorted Dried Fruits
Priced per person

Crisp Vegetable Crudités

Carrots, Cherry Tomatoes, Celery, Broccoli, Zucchini and Peppers with Southwestern Ranch Dip
Priced per person

A Wheel of Brie in Puff Pastry

Sliced French Baguette and Seasonal Fresh Fruit
Priced per person

Display of Tropical and Domestic Fruits

Pineapple, Cantaloupe, Honey Dew Melon, Berries and other Seasonal Fruit.
with Prickly Pear Yogurt Dip
Priced per person

Grilled Marinated Vegetables

Asparagus, Red and Yellow Peppers, Tomatoes, Portabellas and Button Mushrooms
marinated in Balsamic Vinegar with Sun Dried Tomato Dip, Pesto Dip and Baguettes
Priced per person

Antipasto Display

Italian Cured Meats, Fresh Mozzarella and Parmesan Reggiano Cheese, Marinated Vegetables,
Assorted Peppers, Olives, Nuts and Crostini
Priced per person

Salmon and Salmon Platter

House Smoked Salmon and Cold Cured Lox, served with Herb Crustini, Flavored Cream Cheese,
Traditional Accompaniments and Lemon Caper Dressing
Priced per person

CHEF'S STATION

Steamship Round of Beef

Creamy Horseradish and Au Jus with Silver Dollar Rolls

(150 Guests)

◇ Chef Attendant Required

Slow Roasted Prime Rib of Beef

Cabernet Au Jus and Atomic Horseradish with Silver Dollar Rolls

(30 Guests)

◇ Chef Attendant Required

Oven Roasted Turkey

Cranberry Mayo with Silver Dollar Rolls

(30 Guests)

◇ Chef Attendant Required

Pepper Crusted Tenderloin

Roquefort Cream and Wild Mushroom Ragout with Silver Dollar Rolls

(25 Guests)

◇ Chef Attendant Required

Mesquite Smoked Ham

Honey Mustard Glaze with Silver Dollar Rolls

(35 Guests)

◇ Chef Attendant Required

Herb Crusted Center Cut Pork Loin

Sour Apple Demi with Silver Dollar Rolls and filled with Apricot and Brioche Stuffing

(35 Guests)

◇ Chef Attendant Required

◇ Chef's Fee

Buffets and Stations are designed for 1.5 Hours of Service

CHEF'S STATION

Sushi Station

Just like the Sushi Restaurant
Assorted Sashimi and Maki Sushi Rolls
Priced per each
One Authentic Sushi Chef per 150 people

Southwestern Fajitas

Warm Flour Tortillas, Choice of Steak or Chicken, Sautéed Onions and Green Peppers
accompanied by Southwestern Rice, Housemade Guacamole, Sour Cream,
Cheese, Pico de Gallo and Tortilla Chips
(Minimum of 50 Guests)
◇ Chef Attendant Not Required

Pasta Station

Featuring Three Pastas: Bowtie, Cheese Tortellini and Penne
Three Sauces: Marinara, Pesto and Alfredo
Variety of Garnishes: Meatballs, Italian Sausage, Mushrooms, Grated Parmesan and Crushed Red Pepper
Garlic Breadsticks
(Minimum of 50 People)
◇ Chef Attendant Not Required

Fish Taco Station

Grilled Mahi, Warm Flour Tortillas, Shredded Cabbage, Diced Tomatoes,
Cheese, Pico de Gallo, Ancho Cream Sauce, Lemon and Lime Wedges
(Minimum of 50 People)
◇ Chef Attendant Not Required

Asian Stir Fry Station

served in Asian Style "to go" Containers with Chop Sticks, Beef, Chicken, Shrimp, Lo Mein Noodles,
Asian Vegetables, Peanut Sauce, Sweet & Sour Sauce and Teriyaki Sauce
(Minimum of 50 People)
◇ Chef Attendant Required

◇ Chef's Fee

Buffets and Stations are designed for 1.5 Hours of Service

CHEF'S STATION

Potato Martini Station

Lobster Ragout with Pesto Mash, "Cowboy" Roasted Garlic Mash, BBQ Pulled Pork, Fried Onions,

"The Works" Buttermilk Mash, Bacon Bits, Chives and Cheddar Cheese

(Minimum of 50 People)

◇ Chef Attendant Required

Kobe Slider Station

"Build Your Own" Kobe Beef Slider Station

Roasted Garlic Mayo, Stone Ground Spicy Mustard, Bibb Lettuce, Grilled Red Peppers,

Caramelized Onions, Sliced Roma Tomatoes, Whiskey Onion Blue Cheese Aioli

Assorted Sliced Cheeses (Vermont Cheddar, Gouda, Havarti, Pepperjack)

(Minimum of 50 People)

◇ Chef Attendant Not Required

Guacamole Fiesta Station

Tri-colored Tortilla Chips, with a Savory Assortment of Salsa

Salsa Roja, Salsa Verde, Guacamole, and Chorizo Fondue with Cilantro,

Black Olives, Haas Avocados, Limes, Onions, Tomatoes and Assorted Hot Sauces

(Minimum of 50 People)

◇ (2) Chef Attendants Required

Cheese Fondue Fountain

Aged Cheddar Cheese Fondue accompanied with Assorted Artisan Breads,

Tri-Colored Tortilla Chips, Pretzels, Green Apple,

Sliced Jalapeños and Celery Sticks

(Minimum of 50 people)

◇ Chef Attendant Required

◇ Chef's Fee

Buffets and Stations are designed for 1.5 Hours of Service

SPIRITS

Bar Selections

Hosted & Cash Options

House Brands
Deluxe Brands
Premium Brands
Cordials
Domestic Beers
Imported and Microbrew Beers
House Wine
House Champagne
Margaritas
Prickly Pear Margaritas
Champagne Punch
Keg of Domestic Beer
Keg of Imported or Microbrew Beer
Sangria
Assorted Soft Drinks
Fiji Water

House Brands

Smirnoff Vodka, Heaven Hill Gin, Rico Bay Rum, Juárez Tequila,
Heaven Hill Whisky, Clan Macgregor Scotch

Deluxe Brands

Skyy Vodka, Beefeater Gin, Bacardi Rum, José Cuervo Gold Tequila,
Dewar's Scotch, Jim Beam Bourbon and Seagram's 7

Premium Brands

Belvedere Vodka, Tanqueray, Captain Morgan Rum, Patron Silver Tequila,
Crown Royal, Chivas Scotch and Jack Daniel's Bourbon

Cordials

Bailey's Irish Cream, Kahlua, Grand Marnier and Frangelico

Bartending Charges

(Applicable to all Bars)

Bartender Fee

One Bartender is required per 100 guests.

Resort must supply all liquor and Bartenders.

OPTIONAL BEVERAGE PACKAGES

Beer and Wine

- 1 Hour ... priced per person
- 2 Hours ... priced per person
- 3 Hours ... priced per person

(Each additional hour is priced per person.)

(includes House Wines, Imported, Domestic and Non-alcoholic Beers, Juices, Mineral Water and Soft Drinks)

House Brands

- 1 Hour ... priced per person
- 2 Hours ... priced per person
- 3 Hours ... priced per person

(Each additional hour is priced per person.)

(includes House Brand Liquors, House Wines, Imported, Domestic and Non-alcoholic Beers,
Juices, Mineral Water and Soft Drinks)

House Brands include:

Smirnoff Vodka, Heaven Hill Gin, Rico Bay Rum, Juárez Tequila,
Heaven Hill Whisky, Clan Macgregor Scotch

Bartending Charges

(Applicable to all Bars)

Bartender Fee

One Bartender is required per 100 guests.

Resort must supply all liquor and Bartenders.

OPTIONAL BEVERAGE PACKAGES

Deluxe Brands

- 1 Hour ... priced per person
- 2 Hours ... priced per person
- 3 Hours ... priced per person

(Each additional hour is \$4.00 per person.)

(includes Deluxe Brand Liquors, House Wines, Imported, Domestic and Non-alcoholic Beers,
Juices, Mineral Water and Soft Drinks)

Deluxe Brands include:

Skyvodka, Beefeater Gin, Bacardi Rum, José Cuervo Gold Tequila,
Dewar's Scotch, Jim Beam Bourbon and Seagram's 7

Premium Brands

- 1 Hour ... priced per person
- 2 Hours ... priced per person
- 3 Hours ... priced per person

(Each additional hour is \$5.00 per person.)

(includes Premium Brand Liquors, House Wines, Imported, Domestic and Non-alcoholic Beers,
Juices, Mineral Water and Soft Drinks)

Premium Brands include:

Belvedere Vodka, Tanqueray, Captain Morgan Rum, Patron Silver Tequila,
Crown Royal, Chivas Scotch and Jack Daniel's Bourbon)

Bartending Charges

(Applicable to all Bars)

Bartender Fee

One Bartender is required per 100 guests.

Resort must supply all liquor and Bartenders.

WINE LIST

Whites

Sparkling and Champagne

MV Domaine Ste Michelle Brut
Columbia Valley, Washington

Mumm "Cuvee M,"
Napa Valley, California

MV Schramsberg Mirabelle Brut,
North Coast, California

Chardonnay

2007 Coastal Vines,
California

2007 Deloach,
Russian River Valley, California

2006 Clos Du Bois,
Sonoma County, California

Pinot Grigio

2007 Coastal Vines,
California

2006 Echelon, Esperanza Vineyard,
Clarksburg, California

2007 Estancia,
Monterrey, California

Cabernet Sauvignon

2007 Coastal Vines,
California

2006 Avalon,
California

2005 BV Napa Valley,
California

Other Whites

2007 Sycamore Lane,

White Zinfandel, *California*

2007 Sterling "Vitner's Collection,"

Sauvignon Blanc, *Central Coast, California*

2006 Charles Krug,

Sauvignon Blanc, *Napa Valley, California*

Reds

Merlot

2007 Coastal Vines,
California

2007 Duck Pond,
Columbia Valley, Washington

2005 Gainey Vineyards,
Santa Ynez Valley, California

Pinot Noir

2007 Castle Rock Cuvee,
California

2007 Erath,
Oregon

Other Reds

2006 Ravenswood "Vinter's Blend",
Zinfandel, *California*

2005 David Bruce,
Petite Sirah, *Central Coast, California*