



## BREAKFAST AND BEGINNINGS

### Catalina Sunrise

Fresh-Squeezed Orange Juice and Apple juice  
Cubed Fresh Fruit (GF-Veg)  
Fresh-Baked Breakfast Breads to include:  
Croissants, Banana Bread, Greek Yogurt Crumb Cake, and Muffins. (GF Available)  
Cranberry Orange Scones (GF Available)  
Fruit Preserves, Butter, Margarine  
Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Milk

**30 ++ / person**

## MADE-TO-ORDER STATIONS

(add-on option: \$175/chef fee applies)

### Scramble Station

Fresh Scrambled Eggs, Bacon, Turkey Sausage, Chorizo, Soyriso, Spinach, Green Onions, Mushrooms, Tomatoes, Green Chili's, Feta, Jack, Cheddar Cheeses.

**21 ++/ person**

\*Upgrade the Omelette Station to include Organic Whole Eggs, Egg Whites, Diced Bell Peppers, Spanish Onions, Jalapeno Jack Cheese.

**7 ++/ per person**

### Make Your Own Breakfast Burrito

Fresh Scrambled Eggs with Chorizo Sausage, Chopped Crispy Bacon, Turkey Sausage, Green Onions, Refried Beans, Sour Cream, Cheddar Cheese, Diced Tomatoes, Cilantro, Grilled Flour Tortillas, Cubed Potatoes, Salsa

**16++ / person**

## EHANCEMENTS

Choose any of the following for an additional **8 ++/ person (per item)**

- Fluffy Scrambled Eggs
- Crispy Bacon **OR** Breakfast Sausage
- Southwest Breakfast Potatoes
- Buttermilk Biscuits, Roasted Green Chili Gravy
- Steel-Cut Irish Oatmeal, Golden Raisins, Honey, Brown Sugar, Milk
- Assorted Individual Yogurts, House-Made Granola
- Assorted Fresh Bagels, Cream Cheese (3 flavor's)
- Assortment of Cold Cereals, Whole, 2% and Skim Milk
- Prickly Pear Yogurt, House-Made Granola Parfait

**12++ / person (per item)**

- Breakfast Flautas
- Potato Rosti with Fried Egg, Smoked Pulled Pork, Chipotle Hollandaise
- Maple Pecan Bread Pudding with Whipped Cream, Warm Maple Syrup, Candied Pecans
- 2 Juice Shooters:
  - Cantaloupe Orange / Green Machine
  - Mango Peach / Very Berry
  - Carrot / Butternut Agave
  - Peach / Orange

**15 ++/ person**

### Smoked Salmon

Assorted Bagels, Cream Cheese, Capers, Red Onion, Tomato, Hard-Boiled Eggs

**15++ / person**

### Build Your Own Sopos

Scrambled eggs

Choose one protein: Carne Asada **OR** Salmon **OR** Chorizo **OR** Pork **OR** Grilled Zucchini with onion and cured tomato  
Choice of: Cheddar Cheese Sauce **OR** Poblano Gravy **OR** Guajillo and Sausage Gravy.

\*Upgrade to Cage Free Organic Eggs for **\$3** per person.

## PLATED BREAKFAST

Plated Breakfast Entrees are served with a Basket of Continental and Regional Fresh-Baked Goods  
Served Family Style with Honey, Fruit Preserves and Sweet Butter  
Fresh-Brewed Coffee, Decaffeinated Coffee and Mighty Leaf Tea Selection  
Choice of Juice: Orange **OR** Apple **OR** Cranberry

### Taste of Tombstone

Orange/ Mango Compote Fresh Mint and Breakfast Shortbread  
Adobo Grilled Flank Steak with Sautéed Spanish Onions and Peppers  
Fresh Scrambled Eggs  
Idaho Potato Wedges with Crumbled Bacon, Chipotle Crema and Cotija Cheese  
**39++ / person**

### All American

Fresh Scrambled Eggs  
(Egg Beaters or Vegan options available upon request)  
Short Stack Pancakes, Butter and Maple Syrup  
Choice of: Crisp Bacon, Baked Ham **OR** Breakfast Sausage  
Choice of: Hash Browns **OR** Red Potato Wedges **OR** Breakfast potatoes  
**34++ / person**

### Vegetarian Amigo

Fruit Parfait with Yogurt, House made Granola, Seasonal Berries and Dried Fruit  
Vegetable Egg Quiche with Cured Tomatoes, Baby Spinach, Shallot,  
Caramelized Onions and Mascarpone Cheese  
Red Bliss Potato Wedge with Cilantro, Sautéed Onions and Peppers  
**35++ /person**  
Customized vegan options available with slight variances to above menu.

### Pancake House

Short Stack Pancakes, Butter and Maple Syrup  
Choice of: Crisp Bacon, Baked Ham **OR** Breakfast Sausage  
Choice of: Hash Browns **OR** Red Potato Wedges **OR** Breakfast potatoes  
**29++ / person**

### Breakfast Burrito

Fresh Scrambled Eggs, Green Onions, Refried Beans,  
Cheddar Cheese, Diced Tomatoes, Potatoes, wrapped in a Grilled Flour Tortilla,  
Choice of Protein: Chorizo Sausage **OR** Chopped Crispy Bacon **OR** Turkey Sausage.  
Cilantro Cubed Potatoes and Salsa & Sour Cream served on the side  
**29++ / person**  
**(Max 100 guests)**

### Breakfast Flautas

Chorizo, Scrambled Eggs, Peppers, Onions, Cilantro wrapped in Corn **OR** Flour  
tortillas served Enchilada style with a Chipotle Hollandaise  
**29++ / person**

# BREAKFAST BUFFET

(Minimum of 25 people)

## El Conquistador

Orange & Cranberry Juice  
Cubed Seasonal Fresh Fruit  
Assorted Individual Yogurts with Granola  
Scrambled Eggs, Cheddar Cheese  
Breakfast Sausage and Crispy Bacon  
Home Fried Cilantro/Charred Poblano Potatoes  
Fluffy Pancakes **OR** French toast  
Butter and Maple Syrup  
Cinnamon Rolls, Cranberry Orange Muffins, Fruit Danish  
Jams, Preserves, Butter and Margarine  
Fresh-Brewed Coffee, Decaffeinated Coffee,  
Mighty Leaf Tea Selection, Milk

**47 / person**

## Vaquero

Orange & Cranberry Juice  
Cubed Seasonal/Market Fresh Fruit  
Scrambled Eggs with Cheddar, Jalapeno and Jack Cheeses  
Adobo Tender Tails, Charred Poblano Chilis,  
Carmelized Spanish Onions and Diced Tomatoes  
Cheddar Biscuits with Chorizo Gravy  
Potato, Black Bean and Charred Bell Pepper Casserole  
Grilled Flour and Corn Tortillas  
Fresh-Brewed Coffee, Decaffeinated Coffee,  
Mighty Leaf Tea Selection, Milk

**48 / person**

## Manana Fiesta Buffet

Chilled Fruit and Vegetable Juices  
Prickly Pear and Plain Yogurt  
Cubed Seasonal/Market Fresh Fruit, Prickly Pear Yogurt  
Green Chili **OR** Vegan Blue Corn Tamales  
Pasole  
Create Your Own Burrito:  
Scrambled Eggs, Chorizo Sausage, Chopped Smoked Bacon  
Onions, Sour Cream, Cheddar/Jack Cheese Blend, Guacamole  
Salsa, Diced Tomatoes, Black Beans, Grilled Tortilla  
Southwest O'Brien Potatoes, Onion, Cilantro, Red Bell Pepper  
Cochitos & Concha's (Mexican inspired pastries) and Sweet Butter  
Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Milk

**46 / person**

All menus and pricing subject to change.

25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events.

## TAKE A BREAK

Break packages based on 30 minutes of service  
Surcharge applied to breaks scheduled longer than 30 minutes

### MORNING BREAKS

#### Donut Shop

Assorted Donuts, Chocolate Chip Twists  
With Espresso Glaze  
Fresh-Brewed Coffee, Decaffeinated Coffee,  
2%, Skim, Whole Milk and Chocolate Milk

**19 / person**

#### Morning Frenzy

Juice Shooters to Include: Carrot, Green Machine and Berry  
Pistachio Orange Biscotti and Lemon Blueberry Scone  
Fruit Skewers with Greek and Prickly Pear yogurts  
Chilled Green and Black Teas

**25 / person**

#### Take a Hike Trail Mix

Assortment of Nuts and Dried Fruit  
M&M's, Reese's Pieces, Chocolate Chips,  
Homemade Granola, Craisins  
Iced Tea and Lemonade

**22 / person**

#### Citrus Break

Lemon Poppy Cookies  
Orange Pound Cake with Citrus Greek Yogurt  
Chocolate Drizzled Candied Orange Peel  
Couscous Mandarin Orange Salad  
Fresh-Squeezed Regular and Basil Lemonade  
Brewed Unsweetened Iced Tea

**25 / person**

#### Morning Boost

Flavoured Iced Coffees to Include:  
Vanilla, Caramel and Mocha  
Chef Dawn's Trail Mix Cookies  
Assorted Biscotti  
Iced Green Tea, Classic Sweet Tea, Raspberry Tea  
Coca Cola, Diet Coke  
Red Bull and Monster

**26 / person**

### AFTERNOON BREAKS

#### Sweet Delights

Cookies and Brownies to Include:  
Chocolate Chip, Oatmeal Raisin,  
White Chocolate Macadamia Nut, Peanut Butter,  
Blondies, Walnut Chocolate Fudge Brownies,  
Caramel Sea Salt Brownies  
Ice Cold Whole and Chocolate Milk

**23 / person**

#### Sweet and Salty

Sea Salt Caramel Brownies,  
Chex Mix with Mini M&M's,  
Salted Pretzel Bites with Queso Dip  
Stone Ground and Yellow Mustards  
Iced Tea, Lemonade

**23 / person**

#### Border Favorites

Tri Color Tortilla Chips  
Classic, Tomatillo, Fruit Salsa, Chili Con Queso  
Mexican Wedding Cookies  
Prickly Pear Lemonade

**24 / person**

#### Afternoon Grind

Flavoured Iced Coffees to Include:  
Vanilla, Caramel and Mocha  
Chef Dawn's Trail Mix Cookies  
Assorted Biscotti  
Iced Green Tea, Classic Sweet Tea, Raspberry Tea  
Coca Cola, Diet Coke  
Red Bull and Monster

**26 / person**

#### Veggie Trio

Traditional Hummus Dip  
Antipasto Skewer  
Mexican Wedding Cookies  
Assorted BAI, Izze and Naked Juice Drinks  
Regular and Basil Lemonade

**26 / person**

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## Individual Snacks

Seasonal Whole Fresh Fruit	4 / piece
Single Serving Size Trail Mix	5 / each
Assorted Protein Bars	8 / each
Single Serving Size Cashews and Almonds	7 / each
Assorted Individual Greek, Plain and Fruit Yogurts	5 / each
Danish, Muffins	50 / dozen
Whole Grain and Plain Croissants	50 / dozen
Assorted Bagels, Cream Cheese (3 Flavours)	60 / dozen
Cinnamon Apple Coffee Cake, Banana Nut Bread, Zucchini Bread	48 / each
Selection of Homemade Biscotti	56 / dozen
Assorted Home Baked Cookies	52 / dozen
Dark Chocolate Brownies	50 / dozen
Lemon Bars	50 / dozen
Chocolate Covered Strawberries	65 / dozen
Assorted Granola Bars and Candy Bars	4 / each
Ice Cream Cups and Sandwiches	6 / each
Hagen Daz Ice Cream Bars	7 / each
Individual Bags of Assorted Chips and Pretzels	4 / each
Fresh-Popped Popcorn	7 / person
Pretzel Bites with Stone Ground and Yellow Mustards (add chili con Queso for additional 2)	11 / person
Mini Chocolate <b>OR</b> Vanilla Cupcakes	56 / dozen

## Beverages

Fresh-Brewed Coffee, Decaffeinated Coffee	91 / gallon
Flavoured Iced Coffee	95 / gallon
Might Leaf Tea Selection	88 / gallon
Fresh Orange Juice or Grapefruit Juice	79 / gallon
Tomato, Cranberry or Apple Juice	62 / gallon
Healthy Juice (Passion Fruit, Prickly Pear, Blueberry Pomegranate)	24 / quart
Individual Servings of Orange, Apple and Fruit Juices	8 / each
Fruit Smoothies	70 / gallon
Whole, 2% and Skim Milk	55 / gallon
Individual Flavored Milks	8 / each
Fresh-Brewed Iced Tea with Lemon	58 / gallon
Individual Flavored Iced Teas	6 / each
Lemonade and Fruit Punch	56 / gallon
Assorted Individual Powerade	7 / each
Assorted Regular and Diet Soft Drinks	5 / each
Bottled Water	5 / each
Sparkling Waters, San Pellegrino Limonata and Aranciata	7 / each

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## PLATED SOUP AND SALAD LUNCH

Served with Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection and Iced Tea

### Penasco

Cilantro Corn Chowder with Manchego Cheese Crouton  
California Greens with Chilled Chili-Glazed Salmon Filet  
Avocado, Butternut Squash, Cured Tomatoes with a Balsamic Vinaigrette  
Fresh-Baked Rolls and Butter  
Pistachio Almond Cake, Caramelized Apples

**46 / person**

### Fiesta Salad

Tortilla Soup  
Mixed Greens with Grilled Fajita Chicken **OR** Beef with Adobe Spice Tortilla Strips,  
Avocado Crema, Black Bean, Pepper Jack and Cheddar Cheese, Tomatoes, Green and Spanish Olives,  
Green Onions, Pickled Jalapeño Pepper, Caramelized Napolitos, Chili Salsa Vinaigrette  
Strawberry Margarita Panna Cotta, Tortilla Crisp

**44 / person**

### Oro Valley

Albondigas Soup  
Field Greens with Mediterranean Grilled Chicken and Fingerling Potatoes  
Asparagus, Balsamic Cipollini, Baby Tomatoes, Crumbled Feta, Roasted Tomato Vinaigrette  
Fresh-Baked Breads and Butter  
Lemon Blueberry Cheesecake, Sweet Whip Cream

**43 / person**

### Traditional Tucson

Posole Soup  
Grilled Chicken Torta OR Grilled Portabella Mushroom Torta \* (GF / Veg available)  
Tomato | Avocado | Pickled Onion | Poblano Aioli | Jack Cheese  
Lime Tart with Vanilla Meringue

**42 / person**

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## PLATED HOT LUNCH

Entrée Selections Include Your Choice of either Soup **OR** Salad

Dessert, Rolls and Butter Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection and Iced Tea

### Salad Selections:

#### Southwestern Mixed Greens

Tomatoes, Charred Corn, Black Beans, Green Onions,  
Queso Fresco, Cilantro Vinaigrette

#### Tender Greens

Baby Spinach, Arugula, Cilantro, Sliced Strawberries,  
Shredded Manchego Chili Spice Candied Almonds,  
White Wine Vinaigrette

#### Sonoran Caesar

Tomato Wedge, Manchego Cheese, Toasted Pepitas  
Parmesan Focaccia Bites, Creamy Chipotle Caesar Dressing

#### Spring Salad

Mixed Greens, Fennel, Red Onion, Grilled Red/Green Bell Pepper,  
Radish, Cotija, Coriander, Chili Spiced Croutons, Tortilla Strips,  
Lime Vinaigrette

## ENTREE SELECTION:

### Chicken Verde

Grilled Breast of Chicken, Creamy Spinach,  
Garlic Mashed Potatoes, Agave/ Poblano Coulis,  
Charred Red Pepper Puree

**51 / person**

### Guajillo Chicken

Seared Airline Chicken with Rosemary,  
Garlic and Guajillo Chilies, Fingerling Potatoes, Broccoli,  
Mole Prickly Pear Reduction

**51 / person**

### Old Fashioned Turkey

Cornbread Stuffing, Glazed Carrots,  
Mashed Potatoes, Classic Gravy, Broccoli  
Cilantro Lime / Cranberry Sauce

**48 / person**

### Pasta Penne

Artichokes, Portobello Mushrooms  
Grilled Squash and Zucchini, Tomato Basil Sauce,

**42 / Vegetable**

**46 / Chicken**

**51 / Shrimp**

### Soup Selections

Posole

Pueblo Chicken and Rice

Minestrone

Butternut Squash Bisque with Andouille

### Dessert Selection

Chocolaté Panna Cotta, Orange Biscotte

Banana Cupcake, Tequila Caramel Sauce with  
Toasted Pecans

Vanilla Bean Cheese Cake, Raspberry Compote

Apple Frangipane, Burnt Almond Crust

Goat Cheese, Cheesecake, Lemon Zest, Candied Pistachio

## ENTREE SELECTION Continued:

### Adobo Roast Strip Loin of Beef

Braised Fennel with Mushrooms,  
Red Skin Roasted Potatoes, Broccolini, Banana Squash

**60 / person**

### Poblano Pork Tenderloin Loin Medallions

Cilantro Corn Bread Stuffing, Grilled Zucchini,  
Red Onion Confit with Dried Fruit Holiday Mix,  
Apple Sage Pan Reduction

**57 / person**

### Roasted Acorn Squash

Stuffed with Charred Bell Peppers,  
Asparagus, Banana Squash  
Adobo Spiced Quinoa, Onion, Tomato Grilled Corn  
Fig / Balsamic Glaze

**34 / person**

### Ranchero Chicken Enchiladas

Catalina Rice, Black Bean Medley,  
Enchilada Sauce, Cilantro, Lime, Artichoke,  
Corn Cakes, Pico de Gallo

**48 / person**

### Fillet a la Plancha

Herb / Mesquite Flour Crusted Halibut Filet,  
Red Pepper Coulis, Cilantro / Black Bean Rice,  
Green Chili, White Corn Relish

**56 / person**

All menus and pricing subject to change.

25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events.

## **"STAY FOCUSED" PLATED LUNCH**

Enjoy our plated lunch where all courses are served at one time so you can continue to focus on the tasks at hand!

Requires ordering ahead of time and includes Iced Tea and Coffee

(Available for groups of 50 or less)

### **Desert Picnic**

Tahini Hummus, Smoked Paprika, Olive Oil

Naan Bread

Carrot, Apple Salad, Baby Greens Bouquet

Sliced Beef Tenderloin, Fingerling Potato Salad (Sea Salt, Olive, Black Pepper, Cotija Cheese

Red Onion Confit

Cinnamon Apple Streusel Tartlet and Salted Caramel

**56 / person**

### **Roadrunner**

White Bean Dip, Veggie Chips

Romaine, Kale, Lemon Ricotta, Black Figs, Toasted Pistachios

Seared Chicken, Raisin Tomato Chutney

Pickled Vegetables

Whole Grain Roll

Vanilla Bean Pound Cake, Berry Compote, Sweet Whip Cream

**48 / person**

### **Delightfully Sonoran**

Heirloom Tomatoes, Red Onion, Queso Fresco Vinaigrette, Herb Croutons

Achiote Pork Tenderloin, Bacon Marmalade, Lemon Couscous Salad, Chayote Slaw

Hazelnut Chocolate Panna Cotta, Spiced Tortilla

**52 / person**

### **Grilled Goodness**

Choice of Colibri Burger, Chicken Sandwich or Hot Dog

Served with a choice of Chips or Side Salad

Raspberry Cupcake with Cream Cheese Buttercream

**34 / person**

### **Healthy Indulgence**

Choice of Chicken Caesar Salad or AZ Chicken Wrap

Served with a choice of Chips or Side Salad

Vanilla Bean Cheese Cake, Raspberry Compote

**32 / person**

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## Grab & Go Lunches

All lunches served with Bag of Chips, Whole Fresh Fruit and a Chocolate Chip Cookie

\* (GF Bread options available for additional \$4 per person)

### The Mediterranean

Cilantro Hummus, Grilled Zucchini, Pickled Red Peppers,  
Grilled Eggplant and Artichokes, Green Olive Tapenade, Salami,  
Mozzarella, Crusty Bread Roll or Grilled Pita Bread

**43 / person**

### Southwest Chicken Sandwich

Grilled Chicken Torta  
Tomato | Avocado | Pickled Onion | Poblano Aioli, Jack Cheese, Bolillo Roll

**43 / person**

### Desert Tour Special

Ham, Salami, Provolone, Olive Relish,  
Lettuce and Tomatoes on a Ciabatta Roll

**44 / person**

### It's A Wrap

Turkey, Roast Beef, Pastrami **OR** Veggie Wrap  
Chipotle Tortilla, Ranch Spread, Jack Cheese, Tomatoes,  
Shredded Lettuce

**43 / person**

### Southwest Porchette

Thinly Sliced Pork Shoulder, Salsa Verde with Agave  
Rosemary, Fennel, Garlic, Basil Leaf  
Arugula, Heirloom Tomato on a Ciabatta Bun

**44 / person**

### Greek Veggie Wrap

Cilantro Hummus, Grilled Zucchini, Pickled Red Peppers,  
Grilled Eggplant and Artichokes, Green Olive Tapenade,  
Mozzarella, Grilled Tortilla.

**39 / person**

**\*Can be converted to a salad for a Veg/GF option**

### For your convenience the following can be added to your menu:

Flavoured Iced Teas

5.5 / each

Assorted Regular and Diet Soft Drinks

5 / each

Bottled Water

5 / each

San Pellegrino, Limonata, Aranciata, Izze or BAI

7 / each

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## LUNCH BUFFETS

All Buffets Include Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea  
(All lunch buffets less than 50 people or open longer than 1 ½ hours will incur a \$100 surcharge)

### Pantry Counter

Tossed Garden Greens with Cherry Tomatoes, Cucumber, Croutons with Choice of Ranch, Balsamic **OR** Italian Dressings  
Gemelli Pasta Salad with Basil, Olives, Feta Cheese  
Sundance Coleslaw with Coriander, Apples, Pineapples, Jicama  
Premade Roast Beef, Honey Roasted Turkey Breast, Peppered Pastrami and Black Forest Ham Sandwiches  
Sliced Tomatoes, Lettuce, Dill Planks, Cipollini onion w/ fig balsamic  
Swiss, Cheddar, Provolone Cheeses  
Assorted Rolls, Truffle Whole-Grain Dijon, Brown Mustards, Creamed Horseradish, Mayonnaise  
BBQ & Traditional Potato Chips  
Pecan Brownies, Chocolate Chip Cookies, Raspberry Strata Bars

**54 / person for Pre-Made Sandwiches**

**57 / person for Deli Display "Make Your Own Sandwiches"**

**\* (GF Bread available for additional \$4 per person)**

### Southwestern Buffet

Tortilla Chips and Salsa  
Grilled Asparagus, Black Bean and Cherry Tomato Salad  
Chayote Squash, Mango and Jicama Salad, Cilantro Vinaigrette  
Tossed Green Salad, Cherry Tomatoes, Olives, Corn, Croutons with Choice of Ranch, Balsamic **OR** Italian Dressings  
Create Your Own Fajita:  
Grilled/ Sliced Chicken and Sliced Guajillo Beef with Strips of Peppers and Onions  
Guacamole, Sour Cream, Salsa, Blend of Shredded Cheeses,  
Scallions, Tomatoes, Olives and Jalapeños, Grilled Flour and Corn Tortillas  
Vegan Tempeh Enchiladas with Coconut Chili Verde sauce and Cashew Crema  
Refried **OR** Charro Beans and Saffron **OR** Spanish rice  
Tres Leches Cake, Fried Churros with Vanilla Sauce, Pineapple Empanadas

**57 / person**

### Arizona Rodeo

Chopped Mixed Greens , Cherry Tomatoes, Cucumber, Shredded Carrot with House Vinaigrette  
Chunky Tomato, Cucumber, Avocado Salad, Agave-Lime Vinaigrette  
Pueblo Potato Salad with Crisp Bacon, Green Chili and Eggs  
Beef Tenderloin Chili with Poblano Chilies, Shredded Manchego and Cheddar Cheeses  
Jerk / Ranch Batter-Fried Chicken Tenderloin  
Pomegranate Barbeque Pulled Pork  
Sonoran Rice with Cumin, Cilantro  
Grilled Corn on the Cob with Guajillo Butter and Cotija Cheese  
Buttermilk Biscuits and Jalapeño Corn Muffins with Butter  
Apple Empanadas, "Grand Canyon" Fudge Sheet Cake,  
Caramel Pecan Praline **Ice Cream**

**65 / person**

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### **Farmers Market**

Chef Soup of the Day

Cobb Salad: Lettuce with Provolone Swiss and Cheddar Cheeses,

Black Forest Ham, Smoked Turkey, Bacon, Tomatoes,

Avocado Ranch and Bleu Cheese Dressing

Greek Salad: Romaine, Kalamata Olives, Red Onion, Pepperoncini, Cherry Tomatoes,

Cucumbers, Feta Cheese, Thyme and Rosemary Vinaigrette

Chicken Chutney Salad, Mango & Dried Fruit

Chimichurri Pasta Salad with Cotija

Albacore Tuna Salad with Vinaigrette

Bread Sticks, Flat Bread and Crackers

Chocolate Chip Sea Salt Biscotti, Coconut Macaroons, Strawberry Shortcake

**54 / person**

### **Courtyard Picnic**

Fresh Mixed Greens, Cherry Tomatoes, Cucumber, Shredded Carrot, Cornbread Croutons with Ranch and Balsamic Vinaigrette

Apple Cabbage Slaw with Red Radish and Jicama

Red-Skin Potato Salad with Chipotle Mayonnaise, Bacon, Cheddar Cheese, Diced Tomato

Seasonal Fruit Salad

Mesquite Spiced Bone-In Chicken, Jumbo Frankfurters,

Beer Bratwurst with Sauerkraut and Apple Fennel Seed

Beef Hamburgers with Caramelized Onions and Sliced Mushrooms (Veggie Burgers available upon request)

Hamburger & Hot Dog Buns, Sliced Onions, Pickles, Tomatoes, Lettuce,

Sliced Swiss, Provolone, Cheddar Cheeses

Baked Beans with Caramelized Onion and Molasses

BBQ and Traditional Potato Chips

German Chocolate Cupcakes, Fresh Baked Cookies, and Lemon Bars

**59 / person**

### **Avanti Buffet**

Caesar Salad with Garlic Croutons, Shredded Parmesan Cheese

Roma Tomato, Mozzarella Balls with Balsamic Vinegar and Olive Oil

Farfalle Pasta Salad with Shrimp, Arugula, Sun-Dried Tomatoes, Imported Olives, Basil Vinaigrette

Pan Fried Chicken Roma with Provolone Cheese, Basil / Thyme Pepper Coulis

Parmesan Fingerling Potatoes with Onions and Bell Peppers

Linguine with Marinara

Ratatouille with Eggplant, Tomatoes, Onion, Squash, Zucchini, Bell Peppers and House Herb Blend

Bread Sticks, Herb Focaccia, Ciabatta Bread

Hazelnut Tiramisu Parfait, Chocolate Chip Cannoli, Fresh Fruit with Limoncello Syrup

**63 / person**

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The following menus are carefully crafted by our Culinary professionals to ensure they follow the strict dietary guidelines and recommendations for a Paleo or Keto diets.

Please inquire should there be an interest or any questions as to the menus and their availability for your event.

**Paleo Friendly Buffet –**

Bibb Lettuce bouquet with Sunflower Seeds, Baby Heirloom Tomato, Organic Shredded Carrots, Broccoli with Strawberry Poppyseed or Coconut Milk Herb Dressings  
Grass Fed Beef Skewers with a Bacon Tahini Dressing  
Guajillo Salmon with Maple Dijon sauce  
Quinoa & Farro Pilaf  
Sweet Potato & Roasted Cauliflower with a Cilantro & Lime Salsa  
Banana Honey Custard with Toasted Walnut Crumble  
Tahini Brownies with Toasted Sesame Seeds

**72/person**

**Keto Friendly Buffet –**

Kale Salad with Avocado, Pine Nuts, Diced Egg, Queso Fresco, Lemon, EVOO and assorted Vinegars  
Bacon Wrapped Pork Tenderloin with Pan Reduction  
Sea Bass and Coconut Lime Coulis  
Bacon Butternut Squash Casserole with Gruyere Cheese Crust  
Roasted Zucchini & Broccoli  
Coconut Custard with Almond Coconut Crumble  
Peanut Butter Chocolate Fat Bomb

**68/person**

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## 60-MINUTE RECEPTION PACKAGES

(Minimum 50 guests, based on 6 pieces per person)

(Under 50 guests will incur a 7% price increase per person)

Choose 3 Hors d' Oeuvres

**25 / person**

Choose 4 Hors d' Oeuvres

**33 / person**

Choose 5 Hors d' Oeuvres

**38 / person**

Choose 6 Hors d' Oeuvres

**42 / person**

## CHILLED

- Petite Corn Muffin with Smoky Braised Pork and Mango Chutney
- Olives, Garlic, Basil, Parmesan Tomato Bruschetta
- Roasted Vegetables, Garlic Hummus Tortilla Roll
- Brie Cheese, Medjool Dates, Cinnamon Tortilla
- Spiced Chicken Salad Profiteroles
- Roasted Pear, Bleu Cheese, Candied Pecans in a Tart shell
- Antipasto Skewer with Fresh Mozzarella, Artichoke Hearts, Olives and Roasted Peppers

## HOT

- Black Bean Empanada, Cilantro / Lime Crema
- Quesadilla Trumpets, Charred Salsa
- Lamb Meatballs, Basil Thyme Tomato Sauce
- Vegetarian Spring Rolls with Plum Sauce
- Bacon-Wrapped Potato Wedge with Cotija Cheese and Chipotle Sour Cream
- Panko-Crusted Risotto Nuggets with Creamy Fig Balsamic on the Side
- Jamaican Jerk Chicken Skewers, Spicy Citrus Glaze

Consider pairing some of the following wines with your passed or stationed Hors D'Oeuvres

Tangent Sauvignon Blanc | CA \$44 |Btl Cloudfall Chardonnay | CA \$49 |Btl

Sea Sun Pinot Noir | CA \$49 |Btl Hedges CMS Cabernet | Washington \$49 |Btl

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## CHILLED HORS D'OEUVRES á la carte

(Price per item, minimum order 25 pieces per selection)

Crabmeat and Lobster Salad Profiterole	10 / each
Smoked Duck and Brie Cheese with Brandied Cherries	9/ each
Antipasto Skewer with Fresh Mozzarella, Artichoke Hearts, Olives and Roasted Peppers	8 / each
Curried Chicken Salad Profiterole	10 / each
Asparagus with Prosciutto Ham	8 / each
Southwest Sausage Encroute	8 / each
Strawberry with Boursin	7 / each
Mini Tortilla Vaso, Bean Dip, Guacamole, Tomato, Cotija	7 / each
Petite Corn Muffin, Braised Pork and Mango Chutney	8 / each
Tomato Bruschetta with Olives, Garlic, Basil, Parmesan	8 / each
Grape-Stuffed Walnut Cheese Balls	8 / each
Brie Cheese on Raisin Bread with Apricot Chutney	8 / each
Beef Tenderloin Canape with Red Onion Confit	10 / each

## HOT HORS D'OEUVRES á la carte

(Price per item, minimum order 25 pieces per selection)

Chicken Empanada, Cilantro/Lime Crema	9/ each
Potato Pierogis, Andouille Sausage	9 / each
Petite Green Chili Tamales, Salsa and Poblano Sour Cream	9 / each
Pistachio Chicken Skewers, Prickly Pear Barbeque Sauce	10 / each
Poblano Pepper Crab Cake, Lemon Aioli	Market Price / each
Chicken Quesadilla Trumpets, Charred Salsa	10 / each
Lamb Meatballs, Cilantro/Lime Tomato Sauce	10/ each
Jamaican Jerk Chicken Skewers, Spicy Citrus Glaze	8 / each
Vegetarian Spring Rolls, Cucumber-Cilantro Yogurt	8 / each
Artichoke Hearts and Corn Cakes	8/ each
Grilled Chicken Flauta, Charred Salsa	9 / each
Bacon-Wrapped Potato Wedge, Cotija and Chipotle Crema	9 / each
Panko-Crusted Risotto Nuggets, Creamy Fig Balsamic	8 / each
Bacon-Wrapped Scallops, Teriyaki Barbeque Sauce	Market Price / each
Lamb Lolli Pop	Market Price / each

Consider pairing some of the following wines with your passed or stationed Hors D'Oeuvers

Sycamore Lane Chardonnay   CA	\$38   Btl	Hedges CMS Cabernet   Washington	\$49   Btl
Alta Vista Malbec   Argentina	\$49   Btl	Deep Sky Big Bang Malbec   Wilcox	\$75   Btl

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## HOT CARVING & SAUTÉ STATIONS

All items listed below are prepared or carved by our outstanding service team  
(Chef Attendant fee: \$150 per chef, 1 chef per 50 people recommended)

### Shrimp Scampi

Sautéed in Butter, Diced Tomatoes,  
Green Onions and White Wine

**36/ person**

### Wild Mushroom/Spinach Strudel in Puff Pastry

**12 / person**

### Baked Salmon with Spinach En Crouete

**325(serves 20 people)**

### Whole Jack Daniels Honey Baked Ham

Mustards & Dried Fruit Chutney, Soft Rolls

**425 (serves 40 people)**

### Steamship Round of Beef Au Jus

Mustard, Au jus, Mayonnaise, Horseradish, Petite Rolls

**1,250 (serves 100 people)**

### Whole Peppercorn-Crusted Roast Baron of Beef

Béarnaise Sauce and Cocktail Rolls

**525 (serves 40 people)**

### Prime Rib of Beef Au Jus

Mustards, Mayonnaise, Creamy Horseradish,  
Silver Dollar Rolls

**850 (serves 30 people)**

### Guajillo & Herb Marinated Flank Steak

Served with Pico de Gallo, Roasted Chilies and  
Warm Tortillas

**750 (serves 30 people)**

### Guajillo-Rubbed Roast Pork Loin

Served with Pico de Gallo, Roasted Chilies and  
Warm Tortillas

**415 (serves 30 people)**

### Roasted Turkey Breast

With Gravy, Mustards, Mayonnaise, Cranberry Relish,  
Silver Dollar Rolls

**425 (serves 30 people)**

### Tenderloin Chili

Cheese, Sour Cream and Cornbread,  
Assorted Hot Sauces

**20 / person**

### Fajita Station

Slices of Grilled Marinated Chicken and Beef  
Grated Cheddar Cheese, Onions, Peppers, Tomatoes,  
Olives, Jalapeños, Scallions, Salsa, Guacamole,  
Sour Cream, Warm Flour Tortillas  
(approximately 2 per person)

**28 / person**

### Quesadilla Station

Grilled Chicken and Shrimp  
Green Chili, Jalapeños, Cilantro, Green Onions,  
Jack Cheese Blend, Corn and Flour Tortillas  
(Approximately 3 per person)

**21 / person**

### Carved Banana Squash (Veg)

Roasted Stuffed Banana Squash, Spinach, Quinoa, Asparagus,  
and Cranberry provides a Gluten Free & Vegan Option.

**21 / person**

### Chocolate Fondue with Fresh Fruit

Grand Marnier Chocolaté Fondue, Marshmallows,  
Rice Crispy Treats, Pineapples, Melons, Strawberries,  
Pound Cake, Whipped Cream

**375 (serves 40 people)**

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## RECEPTION DISPLAYS

(Add a wine flight or tasting for 14 / person)

### Ceviche Display

Chef's Selection of Seasonal Seafood  
Marinades, Fresh Salsa, Tortilla Chips

**800 (serves 40 people)**

### Charcuterie Board

Spiced & Genoa Salamis, Prosciutto, Local Smoked  
Chorizo, Pickles, Banana Peppers,  
Cured Olives, Chipotle Mustard, Mayo,  
Horseradish Crema, Cocktail Bread, Crackers

**625 (serves 35 people)**

### Southwest Antipasto

Assortment of Olives, Marinated Artichokes,  
Roasted Red Peppers, Balsamic Marinated Mushroom  
Salad, Shaved Serrano Ham, Southwest Spicy Salami,  
Cubed Provolone, Cheddar and Mahon Cheeses,  
Flat Breads, Smashed Roasted Garlic, Cilantro Oil

**500 (serves 35 people)**

### Assorted Marinated Grilled Vegetables

Balsamic Vinegar and Olive Oil  
Flat Breads and Crackers

**400 (serves 35 people)**

### Vegetable Crudit 

Carrots, Celery, Radishes, Cucumbers, Jicama,  
Cherry Tomatoes, Cauliflower, Bleu Cheese, Ranch &  
French Onion Dips

**265 (serves 35 people)**

### Jumbo Shrimp on Ice with Cocktail Sauce

**925 (per 100 pieces)**

### Side of Smoked Pacific Salmon

Chopped Red Onions, Hard-Boiled Chopped Eggs,  
Capers, Cream Cheese, Cocktail Rye Bread, Lavosh

**550 (serves 40 people)**

### Assorted Imported and Regional Cheeses

Cubed Cheeses, Dried Fruits, Assorted Crackers

**425 (serves 40 people)**

### Fresh Fruit Display

Seasonal Melons, Berries, Grapes, Prickly Pear Yogurt

**375 (serves 40 people)**

### Bread Display

Array of Ciabatta, Flat, Focaccia, Sourdough,  
Kalamata, Olive Loaf, Herb Breads

Jalape o Cilantro Butter, Olive Oil, Balsamic,  
Herb Garlic Spread

**200 (serves 40 people)**

### Dessert Display

Orange Tartlet w/ Cherries and Meringue

Cappuccino Tiramisu,

Raspberry Truffle Torte,

Fruit Tarts, Red Velvet Cake Bites

**425 (serves 50 people)**

Considering pairing your food offering with wine

Sycamore Lane Chardonnay | CA \$38 | Btl

Cloudfall Chardonnay | CA \$49 | Btl

Hedges CMS Cabernet | Washington \$49 | Btl

Alta Vista Malbec | Argentina \$49 | Btl

Deep Sky Big Bang Malbec | Wilcox \$75 | Btl

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## RECEPTION STATIONS

### Caesar Salad Station (GF/V)

Chopped Romaine, Focaccia Garlic Herb Croutons  
Shredded Parmesan, Grilled Chicken  
Baby Heirloom Tomatoes, Pepitas  
Peppercorn Caesar Dressing

**22 / person**

### Chef's Potato Bar

Whipped Mashed Potatoes  
Yukon Gold Smashed Potatoes  
Sweet Potato Fries  
Assortment of Toppings to Include:  
Chipotle Sour Cream, Whipped Butter  
Mesquite Bacon Bits, Chives, Roasted Garlic

**23 / person**

### Create Your Own Vegetarian Crostini Station

(Choose 3)  
Olive Tapenade  
Hummus, Chipotle Hummus  
Tomato & Basil  
Artichoke & White Bean  
Mushrooms & Boursin Cheese  
Zucchini and Pistachio Nuts

**17 / person**

### Mini Burger Station

Ground Sirloin, Mushroom/Black Bean,  
Green Chili Turkey Burgers  
Provolone, Jack and Cheddar Cheeses,  
Lettuce, Sliced Tomatoes, Red Onions, Pickles,  
Ketchup, Mustard, Garlic Aioli, Slider Buns  
Housemade Chips

**26 / person**

Considering pairing your food offering with wine service

Vigneti Del Sol Pinot Grigio   Italy	\$44  Btl
Sonoran Wines Viognier   Wilcox	\$66  Btl
Cloudfall Chardonnay   CA	\$49  Btl
Hedges CMS Cabernet   Washington	\$49  Btl
Alta Vista Malbec   Argentina	\$49  Btl

## ACTION STATIONS

Chef Attendant Fee-175 / per chef,  
1 chef per 50 people recommended

### Chicken Wings Station

Jumbo Chicken Wings Mixed To Order with Choice Of  
Traditional Hot, Apricot BBQ and Herb & Garlic with Cojita

**24 / person**

### Street Taco Station

Served With Roasted Chilis, Charred Tomatoes,  
Onions, Shredded Lettuce,  
Jack/Cheddar Cheese Blend, Cilantro, Classic Salsa,  
Sonoran Frijoles, Sonoran Slaw  
Warm Flour and Corn Tortillas

### Flame-Grilled Carne Asada

**29 / person**

**OR**

### Grilled Chicken

**25 / person**

**OR**

### Baja Fish Tacos

**31 / person**

### Fresh Pasta Station

Bow Tie Pasta and Cheese Tortellini  
Choice of 2 Sauces:  
Chipotle Alfredo **OR** Marinara **OR** Herb/Garlic Oil  
Fresh Basil, Cured Tomatoes,  
Sautéed Onions and Italian Sausage,  
Parmesan Cheese, Bread Sticks

**27 / person**

### Quesadilla Station

Grilled Chicken and Shrimp  
Green Chili, Jalapeños, Cilantro, Green Onions,  
Jack Cheese Blend, Corn and Flour Tortillas  
(Approximately 3 per person)

**21 / person**

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## Quick Snacks

Deluxe Mixed Nuts	75 / pound
Bar Mix	30 / pound
Freshly Popped Popcorn	27 / pound
Dry Roasted Peanuts	32 / pound
Trail Mix	31 / pound
Bar Mix with Deluxe Mixed Nuts	40 / pound
Pretzels	26 / pound
Tortilla Chips	25 / pound
Potato Chips	25 / pound

## Dips

Guacamole

**110 / quart (serves 25 people)**

Salsa, Chili Con Queso, Black Bean Dip, Cilantro Hummus, Onion **OR** Ranch

**100 / quart (serves 25 people)**

Roasted Eggplant and Garlic Dip

Cucumber Onion Pepper Relish, Crumbled Feta, Grilled Pita Triangles

**100 / quart (serves 25 people)**

Hot Spinach Artichoke Dip, Sliced French bread

**100 / quart (serves 25 people)**

Fiesta Layer Dip

Refried Beans, Tomatoes, Black Olives, Green Onions, Sour Cream,  
Jalapeño Peppers, Cheddar Cheese

**95 / quart (serves 25 people)**

Wheel of Baked Brie

Apricot Preserves in a Pastry Crust, Currant Jam, Balsamic Cream  
Sliced Baguettes, Crackers

**265 / each 2.5lb (serves 25 people)**

Buffalo Chicken Dip

**100 / quart (serves 25 people)**

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## PLATED DINNER

Dinners Include Choice of Soup **OR** Salad, Chef's Choice of Seasonal Vegetables, Assorted Dinner Rolls with Butter and Dessert  
Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection  
(Plated dinners require a minimum of 20 quests)

## Salad Selection

### Classic House Salad

Iceberg, Romaine, Kale, Cucumber, Cilantro,  
Cherry Tomatoes, Organic Carrots, Herb Croutons  
Creamy Butternut Squash Vinaigrette, Creamy Ranch  
Dressing.

### Garden Mesclun and Spinach

Mandarin Oranges, Shaved Radishes, Julienne Jicama,  
Sundried Cranberries, Dijon Vinaigrette, Balsamic  
Vinaigrette

### Baby Iceberg Wedge

Diced Tomatoes, Cucumbers, Cilantro, Charred Corn,  
Sliced Pickled Eggs, Bacon, Cojita Cheese, Jalapeño  
Vinaigrette **OR** Chipotle Ranch

## Enhanced Salad Selections

### Mixed Garden Greens (add 5)

Baby Mixed Greens, Jicama, Orange Segments,  
Grape Tomatoes, Goat Cheese, Spiced Almonds  
Sherry Vinaigrette, Raspberry Vinaigrette

### Baby Greens (add 5)

Fresh Baby Greens, Shaved Radish, Chili Apples,  
Queso Fresco, Strawberries, Cider Vinaigrette **OR** Ranch  
Dressing

### Asian Pear (add 5)

Kale and Romaine Caesar, Cured Tomatoes,  
Spiced Pumpkin Seeds and Roasted Pear,  
Parmesan Focaccia Croutons, Gorgonzola Crumble  
Red Wine Vinaigrette

## Soup Selection

Lemon Chicken & Artichoke Soup

Butternut Squash Bisque, Balsamic Drizzle, Apple  
and Pepitas

Roasted Tomato Bisque,

Herb Croutons

Cream of Asparagus Mushroom, Sherry Drizzle

Tortilla Soup (VEG)

Tomato Basil Soup (VEG)

Minestrone (VEG)

## Deluxe Addition

### Add a Fourth Course

Lobster Enchilada, Mango Salsa

**15 / person**

Calabasita and Black Bean Cake with Avocado &  
Cilantro Crema

**6 / person**

Add Spiced Shrimp

**7 / each**

Spiced Cauliflower and Olive Pistau

**7 / person**

Green Chili Tamale, Spiced Tomato Sauce

**8 / person**

Add Shrimp Salsa

**6 / person**

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## ENTRÉE SELECTIONS

Duet of Sliced Striploin of Beef, Merlot Demi  
Paired with Grilled Airline Breast of Chicken Mango Relish,  
Boursin Mashed Potatoes  
**122 / person**

Duet of Adobo-Crusted Grilled Filet Mignon,  
Truffle Demi Glaze Paired with  
Petite Grilled Lobster Tail, Tequila Lime Butter,  
Charred Tomato Risotto  
**145 / person**

Duet of Lemon-Herb Crusted Chicken Breast  
Paired with Char-Grilled Domestic Lamb Chop  
Port Wine Reduction, Bacon Marmalade  
Pumpkin Smashed Potatoes  
**120 / person**

Grilled Double Breast of Chicken  
Apricot Demi-Glace, Pineapple/ Mango Salsa  
Long Grain Wild Rice Blend  
**95 / person**

Pistachio-Pepitas Crusted Chicken Breast,  
Mango Chutney, Fire-Roasted Tomatoes,  
Red Pepper Sauce, Golden Yukon Potatoes  
Carrot Puree  
**99/ person**

Ancho Chili Marinated Supreme Chicken Breast,  
Apple-Rosemary Demi, Boniato / Goat Cheese  
Mashed Potatoes  
**96 / person**

Seared Corvina Seabass Vera Cruz, Basmati Rice  
**108 / person**

Seasonal Fish selection served with Tomatillo Salsa,  
Black Bean and Corn Sopes,  
Guajillo Chili Vinaigrette, Chipotle Crema Splash  
**115 / person**

Firecracker Grilled Salmon, Chili Glaze  
Cucumber Pepper Relish, Jasmine Rice  
**105 / person**

Pumpkin Seed-Crusted Grilled Pork Chops  
Curry Cream with Cilantro-Lime Sweet Potatoes.  
**98 / person**

Grilled, Roasted Rack of Lamb  
Rosemary Garlic Demi-Glace,  
Asparagus and Mushroom Risotto  
**112 / person**

Filet of Beef, Port Wine Demi-Glace  
Fingerling Potatoes  
Organic Carrots, Onion Confit  
**115 / person**

### Considering pairing your dinner with wine service

Tangent Sauvignon Blanc   CA	\$44  Btl
Sycamore Lane Chardonnay   CA	\$38   Btl
Alta Vista Malbec   Argentina	\$49  Btl
Cannonball Merlot   CA	\$39  Btl
Hedges CMS Cabernet   Washington	\$49  Btl

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## Vegetarian Options

### Pan Fried Celery Root (Veg)

Mushrooms, Spinach, Red Peppers, Spiced Tomato Sauce

**72 / person**

### Vegetable Wellington (Veg)

Quinoa, Portobello Mushrooms, Roasted Red Peppers, Zucchini, Tomatillo Sauce, Pear Tomatoes

**78 / person**

### Pan Fried Cauliflower "Milanaise" (Vegan)

Coconut Milk Risotto, Olive-Citrus Relish, Watercress

**72 / person**

### Quinoa Stuffed Red Bell (Vegan/GF)

Quinoa, Mushroom onions, Cherry Tomato, Asparagus, Spaghetti Squash, Red Pepper Coulis

**71 / person**

### Loaded Acorn Squash (Vegan/GF)

Mushroom Blend with Sage, Garlic, Leeks, Spinach, Fennel and Kidney Beans. Served with Black Bean Rice, Poblano Coulis and Balsamic Fig Glaze

**73 / person**

## Dessert Selections

White Chocolate Torte, Hibiscus Cremieux and Lime Reduction

Ibarra Chocolate Mousse Timbale, Spiced Cajeta

Classic Vanilla Bean Cheesecake, Berry Lemon Compote

Chocolate Banana Panna Cotta with Peanut Butter Milk Crunch

Key Lime Tartlet, Pistachio Crumble, Cherry Glace

## For your convenience, the following can be added to your menu:

Flavored Iced Teas	7 / each
Assorted Regular and Diet Soft Drinks	5 / each
Bottled Water	6 / each
Sparkling Waters, San Pellegrino, Limonata, Aranciata, Izze or BAI	7 / each

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## **Dinner Buffets**

The below buffets include Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea  
(Buffets open longer than 1 ½ hours will incur a \$150 surcharge)

### **Mini Buffet #1**

(Maximum of 50 people)

House Mixed Greens, Cucumber, Tomatoes, Red Onions, Shredded Cheese, Jicama,  
Garlic Croutons, Cilantro Vinaigrette, Ranch Dressing  
Cucumber Dill Vinaigrette Salad  
Rosemary Rotisserie Chicken  
Seared Beef Tenderloin Tips, Vegetable Stew, Roasted Red Potatoes  
Steamed Broccoli, Corn Salsa  
Cheese & Green Chili Biscuits, Butter  
Orange Cupcakes with Toasted Meringue, Bourbon Pecan Tartlets ,Chocolate Cherry Mousse

**82 / person**

### **Mini Buffet #2**

(Maximum of 50 people)

Chopped Salad, Cucumbers, Red Onions, Tomatoes, Garbanzo Beans, Radishes,  
Shredded Carrots, Feta Cheese, Seasoned Croutons, Classic Vinaigrette, Chipotle Ranch  
Pasta Salad, Cured Tomato Vinaigrette  
Poblano and Seared Pork Stew  
Chipotle Salmon Fillet  
Beef Machaca, Warm Flour Tortilla  
Brown Rice / Quinoa Blend  
Grilled Zucchini, Tomato Relish and Garbanzo Beans  
House Rolls, Butter  
Très Lèches Cupcake, Turtle Cheesecake, Apple Frangipane

**78 / person**

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## Grand Canyon

(Minimum of 50 people)

Organic Spinach, Wheat Berry, Hearts of Palm, Bleu Cheese, Sundried Cranberries, Cider Vinaigrette  
Heirloom Tomatoes, Artichokes and Green Onion Bouquet, Olive Oil, Fresh Lemon  
Braised with Smoky Demi-Glace Beef Brisket, Horseradish Cream, Chipotle Mustard  
Achiote-Marinated Roast Pork Loin, Cherry BBQ Sauce  
Chipotle-Spiced Baked Salmon/Cucumber-Dill Yogurt  
Roasted Fingerling Potatoes  
Vegan Bean Stew  
Steamed Broccolini / Toasted Pepitas  
Assorted Rolls, Whipped Butter  
Chocolate Silk Tartlet, Cinnamon Flan, Pistachio Shortbread

**105/ person**

(Chef Attendant fee: \$175 per chef, 1 chef per 50 people recommended)

## Poolside Fiesta

(Minimum of 50 people)

### Salad Station

Mixed Greens, Roasted Corn, Black Beans, Tomatoes, Jicama, Cilantro Vinaigrette  
Chilled Grilled Zucchini, Yellow Squash, Eggplant, Red Peppers,  
Asparagus, Portobello Mushrooms, Red Onions, Herb Balsamic Vinaigrette

### Guacamole Station

House Guacamole, Classic Salsa, Queso Fresco, Limes, Cilantro, Black Beans, Jalapeños,  
Corn and Flour Tortilla Chips  
Mesquite Grilled Chicken Breast, Pomegranate BBQ Sauce  
Braised Beef Tamales, Classic Salsa

### Fish Taco Station

Chunks of Grilled Mahi Mahi, Pico De Gallo, Guacamole, Shredded Cabbage, Cilantro, Lime,  
Grilled Flour and Corn Tortillas, Fiesta Rice Pilaf  
Jalapeño Cornbread, Buttermilk Biscuits, Butter

### Dessert Station

Ibarra Chocolate Rum Cake Bites, Cinnamon Lime Tres Leches, Apple Empanada

**116 / person**

Considering pairing your dinner with wine service

Tangent Sauvignon Blanc   CA	\$44  Btl
Ca'Momi Chardonnay   CA	\$55  Btl
Alta Vista Malbec   Argentina	\$49  Btl
Lesse Fitch Merlot   CA	\$44  Btl
Deep Sky Big Bang Malbec   Arizona	\$75  Btl
Hedges CMS Cabernet   Washington	\$49  Btl

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## Oro Valley

(Minimum of 50 people)

Beef Steak Tomatoes, Crumbled Cotija, Red Onions, Balsamic Vinaigrette  
Mixed Greens Bouquet, Red Radishes, Jicama, Mandarin Oranges, Crumbled Chili Lime Walnuts, Cilantro Vinaigrette  
Chunky Cucumbers and Artichoke, White Wine Dill Vinaigrette

### Select Your Entrée Option:

Roasted Prime of Rib Au Jus, Horseradish Sauce  
Pistachio Crusted Breast of Chicken, Prickly Pear Glaze  
Chili-Spiced Roasted Salmon, Poblano Pepper Emulsion  
Rosemary Roasted Fingerling Potatoes  
Roasted Cumin Cauliflower, Steamed Broccolini, Herb Butter

**125 / person**

**OR**

Roast Sirloin of Beef, Merlot Demi Glaze  
Blue Corn Crusted Corvina Seabass Fillet, Citrus Sauce  
Seared Chicken Breast, Black Currants-Olive Relish, Shallots Demi-Glace  
Baby Vegetables, Grilled Tomato Parmesan  
Roasted Idaho Wedge, Wild Rice Blend

**123 / person**

(Chef Attendant fee: \$175 per chef, 1 chef per 50 people recommended)

Assortment of Rolls, Baguettes, Flat Breads, Olive Oil, Cilantro Hummus, Butter  
Cherry Streusel Tart, Chocolate Truffle Cake, Pistachio Torte, Soft Caramel Cheesecake

All menus and pricing subject to change.

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## **WILD WEST ROUND UP**

(Minimum of 50 people)

### **Salads**

Chuck Wagon Salad with Cucumbers, Sliced Red Onions, Black Olives, Tomatoes, Pickled Cauliflower, Herb Croutons, Assorted Dressings  
Cowboy Potato Salad, Hard Boiled Eggs, Bacon, Green Onions,  
Marinated Tomatoes, Red Onions, Balsamic Reductions

### **Trimmings**

Baked Potato, Sour Cream, Chives, Butter  
Corn on the Cob, Ranch Style Cowboy Beans  
Biscuits, Corn Bread, Honey & Butter

### **Desserts**

Chocolate Chipotle Cake, Meringue Crunch, Roasted Pineapple Rum Cake with Toasted Meringue, Cherry Cobbler

### **Beverages**

Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea

### **Select Your Entrée Option:**

Prickly Pear Marinated Chicken Breast  
Barbecued Pork Baby Back Ribs

**113 / Person**

**OR**

Grilled Sirloin Steak, Chili Dust Onion Rings  
Prickly Pear / Ancho Marinated Chicken Breast  
Mesquite Grilled Salmon, Dijon Crust, Chayote Relish

**137 / Person**

**OR**

1-Pound Grilled T-Bone  
BBQ Jumbo Shrimp

**159 / Person**

All menus and pricing subject to change.

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### **Dessert Buffet**

Raspberry Truffle Torte

Mason Jar Kahlua Cappuccino Tiramisú

Assorted Bite-Sized Cheesecakes

Cubed Seasonal Fresh Fruit, Cubed Pound Cake, Dark Chocolate Fondue

Chocolate Custard, Caramelized Bananas

Miniature Fruit Tarts, Assorted Cookies, Cream Cheese Brownies

**32 / person**

### **Add Any Of The Following To The Dessert Buffet:**

Fresh-Brewed Coffee, Decaffeinated Coffee, Mighty Leaf Tea Selection, Iced Tea

**5 / person**

**Ben & Jerry's Ice Cream Pops**

**7 / person**

### **\*\*Outdoors Only**

Create Your Own S'mores Station

**OR**

Bananas Foster Station

**OR**

Cherries Jubilee Station

**12 / person**

### **Ice Cream Sundae Station**

Vanilla, Chocolate, Strawberry Ice Cream

Chocolate Brownies, Oreo Pieces, M&M's, Crushed Heath Bar,

Chopped Nuts, Reese's Peanut Butter Cup Pieces,

Hot Fudge and Caramel Syrups, Strawberry Sauce

Ice Cream Cones, Whipped Cream

**21 / person**

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## Bars and Beverage Stations

### Silver Bar

9 / each

Jim Beam, Seagram's Seven Crown, Cutty Sark, Smirnoff, New Amsterdam, Myers Platinum, Sauza Silver, Christian Bros. Brandy, Kahlua

House Wine, Canyon Road (Cabernet, Chardonnay, White Zinfandel)

9 / each

### Gold Bar

10 / each

Maker's Mark, Canadian Club, Dewar's White Label, Stolichnaya, Tanqueray, Bacardi Superior, Sauza Blue Reposado, Christian Bros. Brandy, Kahlua

House Wine, Canyon Road (Cabernet, Chardonnay, White Zinfandel)

9 / each

\*Premium Wines Available By the Bottle

### All Bars Include The Following:

#### Domestic

6 / each

(Budweiser, Bud Light, Miller Lite, O'Doul's)

#### Imported/Craft

7 / each

(Heineken, Corona, Stella, Blue Moon)

#### Soft Drink Beverage

5 / each

Assorted Regular and Diet Soft Drinks

#### Plain and Sparkling Waters

Plain Bottled Water

5 / each

Sparkling Waters, San Pellegrino, Limonata, Aranciata, Izze or BAI

7 / each

## Bar Packages

### Silver Brand Bar

1 Hour - **21 / person**

2 Hours - **29 / person**

Additional ½ Hour - **7 / person**

### Gold Brand Bar

1 Hour - **24 / person**

2 Hours - **32 / person**

Additional ½ Hour - **8 / person**

**Bartender Fee \$150/per bar**  
**One bar required for every 100 guests**

All menus and pricing subject to change.  
25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events.

## Reception Stations

### Cordials and Cognac

Amaretto Disaronno, Bailey's Irish Cream, Frangelico, Grand Marnier, Hennessy V.S.

12 /each

### Margarita Bar

Traditional, Prickly Pear, Strawberry, Cranberry

9 / each

### Brunch Bar

Variety of Mimosas, Bloody Marys, Screwdrivers, Greyhounds, Gin Fizz

9 / each

### Martini Bar

Classic, Carmel Apple, Conquistador, Strawberries and Cream, French

11/ each

### Alcoholic Punches

Sangria, Champagne Punch, Margarita, Conquistador Cooler, Bloody Mary

165 / gallon

## Non-Alcoholic Options:

### Mocktail Bar

Laughing Buddha, Conquistador Cooler, Ginger Apple, Pomegranate Mojito, Sunshine Berry Fizz, Cucumber Fresca, Italian Soda, Bombay Cola, Prickly Pear, Mango Margarita

10 / person

### Lemonade Stand

Pink Lemonade, Thyme and Lime, Hibiscus and Mint, Spicy Cayenne Shandy

7 / person

### Gourmet Coffee Bar

Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Orange Peels, Rock Sugar, Sugar in the Raw, Chocolate Wafer Sticks, Demitasse Sticks

105 / gallon

### Punch

Fruit Punch Cooler

65 / gallon

All menus and pricing subject to change.

25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events.

## Wine Selections \*\*requires 10 days' notice

### Presenting our House Wines:

Canyon Road California \$36 |Btl  
(Chardonnay, Cabernet Sauvignon, White Zinfandel)

### Sparkling:

Opera Prima Sparkling | Spain \$24 |Btl  
JP Chenet French Brut | France \$36 |Btl  
LaMarca Prosecco | Italy \$30 |Btl

### White Wines:

Bullet Moscato | \$39 |Btl  
Vigneti Del Sol Pinot Grigio | Italy \$44 |Btl  
Kung Fu Girl Riesling | Washington \$40 |Btl  
Mozelle Riesling | Germany \$49 |Btl  
Sonoran Wines Viognier | Arizona \$66 |Btl  
Oyster Bay Sauvignon Blanc | N.Z. \$70 |Btl  
Tangent Sauvignon Blanc | CA \$44 |Btl  
Sycamore Lane Chardonnay | CA \$38 |Btl  
Cloudfall Chardonnay | CA \$49 |Btl  
Ca'Momi Chardonnay | CA \$55 |Btl

### NON-ALCOHOLIC

SPARKLING, Martinellis (NA) \$15 |Btl

### RED WINES

Montpellier Pinot Noir | CA \$38 |Btl  
Simple Life Pinot Noir | CA \$44 |Btl  
Sea Sun Pinot Noir | CA \$49 |Btl  
Toscana Ali Rossa Super Tuscan | Italy \$50 |Btl  
Cannonball Merlot | CA \$39 |Btl  
Lesse Fitch Merlot | CA \$44 |Btl  
Klinkerbrick Zinfandel | CA \$66 |Btl  
Tobin James Zinfandel | CA \$82 |Btl  
Klinker Brick Syrah | CA \$65 |Btl  
Alta Vista Malbec | Argentina \$49 |Btl  
Deep Sky Big Bang Malbec | Arizona \$75 |Btl  
Vina Equila Crianza Rioja | Spain \$TBD |Btl  
Ancient Peaks Rioja | CA \$74 |Btl  
Montpellier Cabernet | CA \$36 |Btl  
Hedges CMS Cabernet | Washington \$49 |Btl  
Aviary Napa Reserve Cabernet | CA \$94 |Btl

### Arizona Wines:

Sonoran Wines Viognier | Wilcox \$66 |Btl  
Oak Creek Zinfandel Rose | Sedona \$TBD |Btl  
Barrio Blanca | Page Springs \$TBD |Btl  
Deep Sky Big Bang Malbec | Wilcox \$75 |Btl  
Javelina Leap Blend | Page Springs \$TBD |Btl  
Page Springs Syrah | Page Springs \$TBD |Btl  
Sonoran Wines Blend | Wilcox \$80 |Btl

### Reserve List:

Veuve Clicquot Brut | France \$160 |Btl  
Taittinger Sparkling Rose | France \$135 |Btl  
Rombauer Chardonnay | CA \$150 |Btl  
Merry Edwards Pinot Noir | CA \$135 |Btl  
Lan Reserve Rioja | Spain \$75 |Btl  
Gainey Ranch Merlot | CA \$83 |Btl  
Justin Justification Meritage | CA \$215 |Btl  
Stags Leap Artemis Cabernet | CA \$592 |Btl  
Silver Oak Cabernet | CA \$432 |Btl

All menus and pricing subject to change.

25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events.

## GENERAL INFORMATION

### FOOD & BEVERAGE

Current banquet prices are indicated on the enclosed menu offering. All food and beverage prices are guaranteed ninety (90) days prior to the function. All food and beverage must be supplied by the Resort which is the only authorized licensee to sell and serve liquor, beer, and wine on the premises. In conjunction with our Executive Chef, your Event or Catering Manager will be happy to customize specialty menus at your request to meet specific needs. The Resort requests that your menu selections and details be provided a minimum of four (4) weeks prior to your function.

### SERVICE CHARGE & TAXES

In addition to the prices presented, our Resort will add the customary 25% service charge and 8.6% tax applied to all food and beverage for indoor events and 28% for all outdoor events. These are subject to increase.

### MENU PREPARATION

Our Resort requires your menu selection and specific requests be finalized thirty (30) days prior to your event/function. Once completed, you will receive a banquet event order for your signature and approval. At this time, you may make additions, cancellations and/or changes. **If more than one entrée is chosen for seated meals, the higher price will prevail.**

### GUARANTEES

The Resort requires notifying your Event or Catering Manager of the exact number of banquet or reception guests **three (3) business days prior to the start of the event-function**. This confirmed number constitutes the guarantee. If fewer than the final guaranteed number of guests attend the function, the final guaranteed number will be charged. If no guarantee is given, the expected number of guests will be considered your guarantee. For every function, the resort will set additional seating of 5% above the guaranteed number of guests. Our culinary team prepares your food & beverage items for the guaranteed number. No food may be removed from the function by any guest. If additional meals are added after guarantee is given (i.e. substitutions, replacements, or special orders) these meals will be considered an addition to it and charged accordingly.

### FUNCTION SPACE

Our Resort reserves the right to alter event function space with notification based upon the increase or decrease in number of expected guests. **All outdoor functions must be buffet.** We are unable to reserve banquet space for functions with general admission tickets. Also, it is the guest's responsibility to obtain all necessary licenses and permits required by the State of Arizona and the Cities of Tucson and Oro Valley. If minimum revenue guarantees are not met in food and beverage, the remaining balance will be charged as meeting room rental.

### BEVERAGE SERVICE

The sale, service and consumption of alcoholic beverages is regulated by the Arizona State Alcoholic Beverage Commission. The Resort, as an alcoholic beverage licensee, is subject to regulations promulgated by the Arizona State Alcoholic Beverage Commission, violations of which may jeopardize the Resort's license. **Consequently, it is the Resort's policy that no beverage of any kind may be brought into the Resort by patrons or guests.** In compliance with Arizona Liquor Laws, all alcoholic beverages may not be served or sold to any person after 2:00 a.m. All bars are limited to a (5) hour maximum.

### DECORATIONS / ENTERTAINMENT

A list of preferred vendors can be provided by your Event or Catering Manager. If you select your own décor company, approval must be obtained from your Event or Catering Manager prior to affixing anything to walls, floors and/or ceilings.

### SEATING ARRANGEMENTS/EQUIPMENT

Seating will be round tables that seat ten (10) people each, unless otherwise arranged. Requests for seating of eight (8) or less using round tables is available, but must be specified on your event order. The Resort will provide a reasonable amount of meeting equipment (chairs, tables, dance floor, risers) based on the program as outlined. This complimentary arrangement does not include special set-up or extraordinary formats that would exhaust our present inventory to the point of requiring rental of additional supplies to accommodate your needs as well as the needs of other groups in-house. Dance floors for outdoor functions must be rented at guest's expense.

### SECURITY

The Resort shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort before, during or following any event. Guests are responsible for any damage to any part of the Resort during the period of time they are onsite (to include their employees, independent contractors, or those under their control or under the control of the independent contractor hired by them are onsite). Security services may be arranged, if needed, through your Events or Catering Manager. One security officer per 100 guests must be hired for high school or college student events, in addition to any chaperones.

### BANQUET CHECK APPROVAL

All itemized Banquet Checks must be signed at the conclusion of the function. If the check is not signed, the billing count of the Resort will be accepted.

### CREDIT POLICY

Direct Billing is available, pending approval for charges in excess of \$5,000. For charges of \$5,000. and less, a pre-approved credit card is required.

### LIABILITY

The Resort does not assume responsibility for personal property and equipment brought onto its premises.

## MISCELLANEOUS CHARGES

- \$1000 for double set (indoor/outdoor space)
- \$500 charge for meeting room set changes after room has been set
- \$350 cleaning fee for each ballroom after major event (exhibits, heavy décor or a.v.) has moved out
- \$250 for piano tuning and moving
- Property usage fees will apply to all a.v. equipment rented from off-site a.v. firms
- \$350 clean up fee for balloon, confetti or rice
- \$25 / person / hour for coat check attendant
- \$100 / half-hour for banquet time change fluctuation
- \$75 / room for re-keying of banquet space
- \$125 for three hours or less / bartender for hosted and cash bars, \$25 for each additional hour
- \$35 banner hanging fee - oversized or special rigging is additional; your Event or Catering Manager can provide pricing
- \$3 porterage for under guestroom door / in-room deliveries
- \$0.49 / pound for box delivery to meeting rooms
- \$25 / day / flatbed (\$25 / hour / team member for labor, if needed, 2-hour minimum)
- \$150 / space heater
- \$45 / piece for linen replacement
- \$50 / pole light

## FOOD SERVICE FEES

- Extended periods of time between courses of Plated meals will incur a \$200 labor fee per half-hour for banquet courses separated by awards presentation, dancing, program, etc.
- Omelette stations will incur a \$175 per chef for 1 ½ hours in duration or less (additional hours at \$100 / hour)
- Carving Stations | Action Stations will incur a \$175 per chef for 1 ½ hours in duration or less (additional hours at \$100 / hour)
- \$15 / person additional for off-site catering in addition to any china, silver or glass rental required
- Surcharge of \$100 for breakfast and lunch, and \$250 for dinner for buffet service for less than the minimum specified
- Buffets less than 50 people or extended past the 1 ½ hour scheduled time will incur a 10% per person surcharge.
- \$25 re-tray fee to serve leftover breakfast items for re-use during coffee breaks.
- Buffet Attendant Fee of \$25 per hour | per server will be charged for cafeteria style service requests.

Pricing above does not include tax

We are thrilled to host both you and your event and we look forward to welcoming your guests with our Uniquely Southwest Hospitality. The following pages will guide you through our available Banquet/Catering event menus for any and all of your hosted events.

We have taken great care to create menus that both focus on healthy yet delicious food and reflect the influences that are unique to our Southwest location.

Our Culinary experts have taken careful consideration to the current dietary restrictions and preferences. We have expanded both the available dietary options that are free from Gluten along with enhancing our Vegetarian and Vegan food offerings.

Please inquire as to other dietary options such as our Paleo and our Keto menu options so we can ensure you and your guests are well nourished and cared for.

We do train and practice safety when preparing food and when serving alcohol. We abide by the Arizona statutes when it comes to the responsible sale and service of alcoholic beverages.