



BANQUET MENU

AT THE SCOTTSDALE PLAZA RESORT

2018 MENU & PRICING

7200 North Scottsdale Road
Scottsdale, AZ 85253
480-948-5000
www.scottsdaleplaza.com



THE SCOTTSDALE
PLAZA
RESORT

Menu Icons

GF – Made Without Gluten-Containing Ingredients

Due to our open kitchens that handle gluten, we cannot guarantee that items made without gluten-containing ingredients are “gluten-free,” as defined by the FDA. We make every effort to avoid gluten cross-contact; however, there is always the potential for cross-contact with other gluten-containing food items, particularly in our self-serve facilities. We encourage guests to speak to the chef or manager regarding any questions about ingredients.

V – Vegetarian

Contains no meat, fish, poultry, shellfish, or products derived from these sources, but may contain dairy or eggs.

VG – Vegan

Vegan is defined as not including animal meat or any animal by-products.

A La Carte Break Items

Beverages

ROC ² Coffee	\$85 per gallon
ROC ² Decaffeinated Coffee	\$85 per gallon
Hot Tea, Gourmet Selection	\$72 per gallon
Assorted Fruit Juices [Orange, Grapefruit, Cranberry, and Apple]	\$65 per gallon
Lemonade	\$45 per gallon
Fruit Punch	\$46 per gallon
Soft Drinks	\$4.50 each
Mineral Waters	\$4.50 each
Natural Bottled Spring Waters	\$4.50 each
Natural Bottled Fruit Juices	\$4.50 each
Single Serve Shamrock Milk	\$3.50 each
Hot Chocolate	\$55 per gallon
Freshly Brewed Iced Tea	\$50 per gallon
Red Bull Energy Beverage [Regular or Sugar Free]	\$5 each
Arizona Iced Tea and Green Tea	\$5 each
Gatorade	\$5 each

Bakery

Croissants (V)	\$65 per dozen
Chocolate Croissants (V)	\$70 per dozen
Assorted Freshly Baked Muffins (V)	\$60 per dozen
Assorted Danish Pastries (V)	\$60 per dozen
A Variety of Fresh Einstein Bagels with Whipped Cream Cheese (V)	\$70 per dozen
Iced Cinnamon Buns (V)	\$55 per dozen
Assorted Donuts (V)	\$55 per dozen
Assorted Fruit and Nut Breads (V)	\$60 per loaf
Fruit Filled Turnovers (V)	\$50 per dozen

Complements

Assorted Fruit Yogurt (V) (GF)	\$4.50 each
Greek Yogurt (V) (GF)	\$5.50 each
Fresh Sliced Seasonal Melon, Citrus Fruit, and Berries (V) (VG) (GF)	\$12 per guest
Fresh Whole Fruit (V) (VG) (GF)	\$36 per dozen
Granola Bars (V)	\$4 each
Candy Bars (V)	\$4 each
KIND Bars (V)	\$5 each
Ice Cream Novelties (V)	\$5 each
Gourmet Ice Cream Bars (V)	\$7 each
Assorted Fresh Baked Cookies (V)	\$50 per dozen
Freshly Baked Brownies (V)	\$50 per dozen
Krispy Rice Treats (V) (GF)	\$45 per dozen
Assorted Finger Sandwiches (Ham, Turkey, Cucumber, or Smoked Salmon)	\$6 each
Jumbo Pretzels with Honey Mustard and Beer Cheese Fondue (V)	\$5 each
Individual Bags of Trail Mix (V) (VG) (GF)	\$4 each
Freshly Popped SPR Popcorn (V) (VG) (GF)	\$16 per pound
Pretzel Sticks (V)	\$16 per pound
Gourmet Mixed Nuts (V) (VG) (GF)	\$52 per pound
Individual Bags of Assorted Chips	\$3 per bag

All prices are subject to change and do not include 23% service charge and 8.8% sales tax
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THE SCOTTSDALE PLAZA RESORT

BREAKFAST



Continental Breakfasts

All Continental Breakfasts Include Freshly Brewed ROC² Regular And Decaffeinated Coffee,
A Selection Of Chilled Juices, Selection Of Herbal Teas

Continental Breakfast One [Ⓟ] \$26 per guest

Seasonal Fresh Fruits, Melons, and Berries
Fresh Baked Muffins and Pastries
Assorted Bagels served with Whipped Plain, Low-fat, and Flavored Cream Cheese
Preserves, Honey and Butter

Continental Breakfast Two [Ⓟ] \$28 per guest

Seasonal Fresh Fruits, Melons, and Berries
Fresh Baked Danish and Quick Breads
House-Made Granola and Chilled Fruit Yogurts
Steel Cut Oatmeal, Brown Sugar, Golden Raisins, Chopped Pecans
Preserves, Honey and Butter

Continental Breakfast Three [Ⓟ] \$32 per guest

Sliced Seasonal Fresh Fruit and Berry Display
Ginger Lemon Shots, Wheatgrass Apple Shots
Vitality Bowl – Acai, Greek Yogurt, House-Made Granola, Banana, and Peanut Butter

Breakfast Enhancements

Designed to enhance Continental Breakfast and Breakfast Buffets
Minimum of 10 Per Order

Egg White Sandwich \$8 each

Spinach, Tomato, Low-Fat Mozzarella Cheese on a Whole Wheat English Muffin

Individual Vegetable Frittata [Ⓟ] \$10 each

Fire-Roasted Red Bell Peppers, Mushrooms, Spinach and Feta Cheese

Boar's Head Bacon Egg Cup \$11 each

Hickman's Family Farms Egg Baked in Boar's Head Bacon Cup

Croissant Sandwich \$12 each

Hickman's Family Farms Scrambled Eggs with Boar's Head Ham and Smoked Cheddar Cheese

Breakfast Burrito \$11 each

Hickman's Family Farms Eggs, Queso Fresco, Chorizo, Potatoes and Green Onion served with House-Made Salsa

Biscuit, Egg and Turkey Sausage Sandwich \$10 each

House-Made Butter Milk Biscuit with Hickman's Family Farms Scrambled Eggs and Cheddar Cheese

Scrambled Eggs Bar \$10 each

Hickman's Family Farms Scrambled Eggs, Cheese, Tomato, Scallions, Diced Peppers, and Pico de Gallo

Assorted Cereals with 2% and Skim Milk [Ⓟ] \$10 each

Boar's Head Bacon or Cloverdale Sausage \$5 per guest

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Breakfast Buffets

All Breakfast Buffets Are Served With Freshly Squeezed Orange Juice, A Selection Of Chilled Juices, Freshly Brewed ROC² Regular And Decaffeinated Coffee, Selection Of Herbal Teas

Breakfast Buffet One \$38 per guest

Seasonal Fresh Fruits, Melons, and Berry Display (V) (VG) (GF)
 Hickman's Family Farms Scrambled Eggs with Fresh Herbs
 Country Sausage Links, Boar's Head Thick Cut Bacon
 Tri Colored Roasted Potatoes (V) (VG) (GF)
 50% Assortment of Breakfast Pastries and 50% Toasting Station (V)
 Preserves, Honey and Butter (V)

Breakfast Buffet Two \$40 per guest

Sliced Seasonal Fresh Fruit and Berry Display (V) (VG) (GF)
 Assorted Cereals served with 2% and Skim Milk (V)
 Hot Oatmeal with Dried Fruits and Pecans (V)
 Hard Boiled Eggs with Salt and Pepper
 Selection of Fresh Bagels with Assorted Whipped Cream Cheese (V)
 Eggs Provencal (V)
 Spicy blend of Tomatoes, Mushrooms and Garlic
 Preserves, Honey and Butter (V)

Breakfast Buffet Three \$44 per guest

Sliced Seasonal Fresh Fruit and Berry Display (V) (VG) (GF)
 Assorted Fruit Yogurts with House-Made Granola (V)
 Hickman's Family Farms Scrambled Eggs with Chives
 Boar's Head Thick Cut Bacon, Canadian Bacon
 Cheddar Cheese Skillet Potatoes (V)
 50% Assortment of Breakfast Pastries and 50% Toasting Station (V)
 Preserves, Honey and Butter (V)

Breakfast Buffet Four \$44 per guest

Seasonal Fresh Fruit and Berries (V) (VG) (GF)
 Hot Oatmeal with Dried Fruits and Pecans (V)

Build Your Own Southwest Breakfast Tacos:

Local Soft Flour Tortillas, Hickman's Family Farms Scrambled Eggs, Chorizo,
 Queso Fresco, Shredded Cheddar Cheese, Pico de Gallo, Fire-Roasted Salsa,
 Sour Cream, Assorted Hot Sauces
 Jalapeño Bacon
 Oven Roasted Yukon Potatoes with Hatch Chilies (V) (VG) (GF)
 Horchata French Toast with Warm Maple Syrup (V)

Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$200 surcharge. Additional fee of \$150 applies when guarantee on breakfast buffet/brunch is less than 25 guests.

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Plated Breakfast

All Plated Breakfasts Include Freshly Brewed ROC² Regular And Decaffeinated Coffee, Freshly Squeezed Orange Juice, Selection Of Herbal Teas

Plated Breakfast One \$30 per guest

Hickman's Family Farms Scrambled Eggs with Smoked Cheddar Cheese
Boar's Head Thick Cut Bacon, Tri Colored Roasted Potatoes
Basket of Muffins on Each Table

Plated Breakfast Two ^{GF} \$32 per guest

Corn Tortillas, Ranch Style Black Beans & Machaca Beef
Topped with Hickman's Family Farms Scrambled Eggs with our House-Made Ranchero Sauce
Southwestern Breakfast Potatoes

Plated Breakfast Three \$32 per guest

Hickman's Family Farms Egg White Frittata with Spinach, Tomato, Feta Cheese
Turkey Sausage, Fresh Fruit Cup, Platter of Sliced Breakfast Breads on Each Table

Plated Breakfast Four \$34 per guest

Cheddar Chive Biscuits, Hatch Green Chili Country Gravy
Hickman's Family Farms Scrambled Eggs, Hash Browns, Canadian Bacon

Brunch \$75 per guest

Smoked Salmon Platter

Fried Capers, Lemon, Red Onion, Heirloom Tomato, Cucumbers, Hard Boiled Egg, Toast Points, Mini Bagels, Mini Tabasco

Omelet Station

Ham, Bacon, Peppers, Onions, Mushrooms, Tomatoes, Spinach, Black Olives, Jalapeños,
House Salsa, Cheddar, Hickman's Family Farm Shell Eggs, Egg Whites, Egg Beaters

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

Gourmet Scrambled Hickman's Family Farm Eggs

Five-Cheese ^V ^{VG} ^{GF}

House-Made Chorizo and
Grilled Spring Onion ^{GF}

Spinach Feta Florentine ^V ^{GF}

Oven Roasted Potatoes with Caramelized Onion and Bacon ^{GF}

Boar's Head Bacon ^{GF} and Cloverdale Sausage

Blueberry Cream Cheese French Toast Bake

Buttermilk Pancakes ^V

Maple Syrup, Mixed Berries, Whipped Cream, Whipped Butter

Avocado Toast ^V

Chive Cream Cheese, Toasted Sesame Seeds, Avocado, Roasted Garlic

Assorted Breakfast Breads, Danish, Muffins ^V

Mini Acai Parfaits ^V

Greek Yogurt, Local Honey, Low Fat Granola, Acai, Preserves, Honey and Butter ^V

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THE SCOTTSDALE PLAZA RESORT

BREAKS



Breaks

Package Break Pricing is based on 15 to 30 Minutes

Refuel (V) **\$25 per guest**

Assorted Fruit Yogurts, Granola, Assorted Fruit and Nut Breads, Nutri-Grain and KIND Bars, Whole Fresh Fruit, Assorted Chilled Juices

Living Cultures (V) **\$20 per guest**

Greek Yogurt, Granola, Berries, Dried Fruit, Agave Nectar & Peanut Butter, Bottled Waters

Ice Cream Truck (V) **\$22 per guest**

Assorted Premium Ice Cream Bars and Sandwiches, Frozen Ice Cream Candy Bars, Frozen Fruit Bars, Bottled Waters

Healthy (V) **\$25 per guest**

Creative Blend of Cut Cheeses, Figs & Dates, Hard Boiled Eggs, Crudités and Dip, Pretzels, Peanut Butter, Freshly Brewed Ice Tea

Sedona Trail Mix (V) **\$23 per guest**

Create Your Own Trail Mix, Pretzels, Honey Roasted Peanuts, Roasted Almonds, Sunflower Seeds, White Chocolate, Dark Chocolate, M&M's, Dried Fruit, Coconut, Bottled Waters

Good To Be A Kid (V) **\$19 per guest**

Skittles, M&M's, Jolly Ranchers, Peach Slices, Gummy Bears, Sour Patch Kids, Assorted Jones Sodas

Fruit Lovers (V) (GF) **\$22 per guest**

Mint Lime Pressed Watermelon Skewers, Mini Ambrosia Salads, Seasonal Fruit Display, Assorted Whole Fruit, Greek Yogurt, Bottled Waters

Sweet & Savory **\$20 per guest**

Fresh Baked Cookies, Buttered Popcorn, Pepperoni Pizza Dip Sticks, Assorted Soft Drinks

Chase Field **\$25 per guest**

Roasted Peanuts, Cracker Jacks, Licorice, Pretzels with Beer Cheese Fondue, Walking Taco, Ice Cold Lemonade, Root Beer

Southwest Flair (V) **\$25 per guest**

Fresh Tortilla Chips, Fire-Roasted Salsa, Guacamole, Tomatillo Salsa, Queso Fresco, Cowboy Caviar, Ice Cold Limeade

Popping Heaven **\$22 per guest**

(Select Three) - Butter, Caramel, Cinnamon Roll, Chocolate Zebra, Moose Munch, Cheddar Popcorn, Dark Chocolate Sea Salt, Garlic Rosemary, Maple Bacon, Herb Truffle, S'mores, Sriracha Lime, Caramel Pecan, Assorted Soft Drinks

Just Drinks **\$25 per guest**

Based on 8 hours

Assorted Soft Drinks, Bottled Water

Freshly Brewed ROC² Regular and Decaffeinated Coffee,

Assortment of Hot Teas, Iced Tea

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THE SCOTTSDALE PLAZA RESORT

LUNCH



Plated Lunch

Choice of 2 or 3 Entrées – Add \$8 to Highest Priced Entrée

Group is Required to Provide Place Cards and Entrée Counts 7 Business Days Prior to Function

All Plated Lunches Are Served With Freshly Brewed ROC² Regular And Decaffeinated Coffee,
Selection Of Herbal Teas, Lunch Accompaniment, Lunch Dessert, Bakery Fresh Rolls And Butter

Soups

Soup Du Jour

Chef's Creation

Potato Leek

Chicken Stock, Diced Potato, Sweet Leeks
Roasted Shallot, Bacon Lardons

Caldo De Res (Beef Soup)

Beef Broth, Short Rib, Carrots, Celery,
Corn Cobettes, Spices, Shredded
Cabbage, Cilantro, Avocado

Tomato Bisque ^(V)

Vegetable Broth, Tomato, Onion
Celery, Basil Chiffonade

Salads

Wild Baby Greens and Orange ^(V)

Wild Baby Greens, Shaved Red Onion,
Greek Feta Cheese, Orange Segments,
Agave Lime Vinaigrette

Rustic Grilled Caesar Salad

Grilled Romaine Hearts, Shaved Parmesan Cheese, Croûtons,
Roasted Garlic, Tequila Anchovy Dressing

Baby Spinach Strawberry Salad ^(V)

Baby Spinach, Farm Fresh Strawberries,
Candied Pecans, Gorgonzola Cheese,
Honey Balsamic Vinaigrette

Smoked Walnut Greens ^{(V) (VG) (GF)}

Field Greens, House Smoked Walnuts,
Cherry Tomatoes, Cider Vinaigrette

Entrées

Wild Rice Stuffed Poblano Pepper ^(V) \$38 per guest

Tomato, Cilantro, Squash, Mozzarella,
Roasted Yellow Bell Pepper Coulis

Pappardelle Florentine ^(V) \$36 per guest

Fresh Pappardelle Pasta, Broccolini,
Rainbow Swiss Chard, Roasted Cherry Tomatoes,
Shaved Parmesan Cheese, Mascarpone Cream Sauce

Herb Corvina Sea Bass \$45 per guest

Pan Seared, Creamy Arugula Risotto,
Seasonal Vegetable

Olive Brined Chicken \$40 per guest

24-hr Brined Breast, Fine Herb Orzo,
Roasted Root Vegetables, Mediterranean Tapenade

Bourbon Grilled Flat Iron ^(GF) \$46 per guest

Roasted Garlic Mashers, Sautéed Broccolini,
Bourbon Wild Mushroom Demi

Honey Tomatillo Chicken ^(GF) \$40 per guest

Airline Chicken Breast, Honey Fire-Roasted Tomatillo Sauce, Red Pepper
Corn Meal Cake, Seasonal Vegetable, Jalapeño Corn Salsa

Petite Filet Mignon ^(GF) \$48 per guest

Dauphinoise Potato, Sautéed Vegetables, Roasted Bone Marrow Butter

Baked Salmon Filet ^(GF) \$46 per guest

Herb Potato Hash, Roasted Bacon,
Garlic Brussels Sprouts

Beer Can Smoked Chicken \$42 per guest

Roasted Herb Potato, Feta Corn Succotash

Desserts

Raspberry Brownie Cheesecake Trifle ^(V)

Layers of Dark Chocolate Brownie,
Cheesecake and Raspberries

Triple Chocolate Cake ^(GF)

Raspberry Coulis

Lavender Chocolate Panna Cotta ^(V)

White Chocolate, Lavender,
Burnt Mango

Molten Chocolate Cake ^(V)

Rich Brown Sugar Cake with
Molten Chocolate Center and
Kahlua Chantilly Cream

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Buffet Lunch

Lunch buffets are designed and priced to be served during the lunch hour.
Lunch buffets served as dinner buffets will be charged an additional \$20 per guest.

La Parrilla "The Grill" \$52 per guest

All American Beef Burgers
Grilled Turkey Burgers

All Beef Hot Dogs
Black Bean Veggie Burger (V) (VG) (GF)

Condiments (V)

Assorted Buns, Leaf Lettuce, Assorted Cheeses, Tomato, Red Onion, Pickle Spears, Sauerkraut, Sautéed Mushroom, Onions,
Sport Peppers, Ketchup, Yellow Mustard, Stone Ground Mustard, Mayo, Sriracha Sauce, Pickle Relish

Kettle Chips (V)

House Made Chili

Salad Bar (V)

Field Greens, Baby Spinach, Romaine, Cherry Tomatoes, Cucumber, Julienne Carrot, Garbanzo Beans, Croûtons, Toasted Sunflower Seeds,
Bacon Crumbles, Heirloom Sprouts, Chopped Egg, Red Onion, Fire-Roasted Corn

Dressing Selections (V) (VG)

Cilantro Ranch, Honey Lime Vinaigrette, Chunky Blue Cheese, Herb Italian

Desserts

Apple Rhubarb Cobbler (V)

Brown Sugar Graham Cracker Crumble,
Whipped Cream on Side

Peach Cobbler (V)

Grand Marnier Butter Oat Topping,
Whipped Cream on Side

ROC² Coffee and Tea Service

The Marketplace \$48 per guest

Farm Salad (V) (VG) (GF)

Garden Greens, Shaved Carrots, Red Onion, Grape Tomato, Cucumber,
Toasted Pine Nuts, Herb Vinaigrette

Chickpea & Haricots Vert Salad (V) (GF)

Heirloom Tomato, Feta Vinaigrette

Spinach & Arugula Salad (V) (GF)

Farm Fresh Strawberries, Candied Pecans, Gorgonzola Cheese,
Honey Balsamic Vinaigrette

Classic Tuna Salad (GF)

Mayo, Celery, Onion, Pickle Relish

Smoked Chicken Salad

Hickory Smoked, Celery, Onion, Grapes

Soy Rosemary Sliced Tri Tip

Hummus (V)

Grilled Flat Breads, Focaccia, Pita Chips

Grilled Portobello Mushrooms (V) (VG) (GF)

Assorted Mini Petit Fours (V)

Orange Curacao, Chocolate Praline, Rum Mousse

Passion Chocolate Mousse, Vanilla Cassis Mousse

ROC² Coffee and Tea Service

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Buffet Lunch

The Taco Cart \$52 per guest

Latin Tomato Salad (V) (VG) (GF)

Baby Heirloom Tomato Medley, Red Onion, Cucumber,
Smoked Chili Lime Vinaigrette

Roasted Street Corn Salad (V)

Roasted Corn, Black Beans, Jicama,
Queso Fresco, Scotia Citrus Aioli

Toasted Paprika Marinated Chicken (GF)

Sofrita Tofu (V) (VG)

Ancho Citrus Skirt Steak (GF)

Spanish Style Vegetarian Chorizo

Toppings (V)

Sautéed Peppers and Onions, Fire-Roasted Salsa, Crema, Pomegranate Guacamole, Queso Fresco, Jack Cheddar

Hand Pressed Flour & Corn Tortillas

Spanish Rice and Cumin Black Beans (V) (VG) (GF)

Tri Color Chips and Salsa (V) (VG)

Desserts

Dulce de Leche (V)

Walnut Brownie Cake topped with Dulce de Leche Chocolate Mousse

Churros (V)

Cinnamon and Sugar

ROC² Coffee and Tea Service

A Walk Through Italy \$56 per guest

Caesar Salad

Pear Tomato, Aged Parmesan, Herb Croûtons,
Roasted Garlic Anchovy Dressing

Antipasto Panzanella Salad

Toasted Rustic Bread, Salami, Mortadella, Tomato, Artichoke,
Ciliegine Mozzarella, Olives, Herbed Vinaigrette

Assortment of Artisan Breads & Butter

Chicken Scaloppini

Dredged Chicken Breast,
Madeira Wine Sauce, Fried Sage

Ratatouille (V) (VG) (GF)

Crookneck Squash, Eggplant,
Zucchini, Onion, Herbs

Sweet Pea Risotto (V) (VG)

Sweet Pea, Mascarpone Cheese,
Cream, Aged Parmesan

Vegetarian Lasagna Roulade (V)

Spinach, Arugula, Ricotta, Fresh Mozzarella, Herbs, Rustic Tomato Garlic Sauce

Herb Provencal Baked Salmon (V)

Lemon Caper Berry Beurre Blanc

Desserts

Pistachio Cannoli (V)

Crisp Shell, Sweet Ricotta, Powdered Sugar

Tiramisu (V)

Italian Sponge Cake, Espresso Syrup,
Sweet Mascarpone, Shaved Chocolate

Cream Puffs (V)

Pate A Choux, Sweet Cream Filling,
Chocolate Drizzle

ROC² Coffee and Tea Service

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Buffet Lunch

Palm Trees in Paradise \$54 per guest

Paradise Salad (V) (VG) (GF)

Baby Greens, Grape Tomato, Toasted Almonds, Dried Apple,
Hearts of Palm, Apple Cider Vinaigrette

Baby Spinach (V) (GF)

Tender Baby Spinach, Watermelon, Blueberries,
Feta Cheese, Blueberry Vinaigrette

Entrée

Pineapple Brined Grilled

Chicken Breast (GF)

Braised Pearl Onion and Mushroom,
Papaya Pear Pico

Garlic Mashed Potato (V) (GF)

Herb Marinated Salmon Fillet

Roasted Spaghetti Squash,
Herbed White Wine Velouté

Seasonal Vegetables (V) (VG) (GF)

Rasta Pasta (V) (GF)

Tri-Color Peppers, Cilantro, Walnuts,
Heirloom Tomato, Jerk Curry Cream Sauce

Hawaiian Rolls and Butter (V)

Desserts

Hazelnut Toffee (V)

Layers of Chocolate Genoise
filled with Hazelnut Mousse

Equator (V)

Coconut Mango Mousse,
Raspberry Passion Fruit Coulis,
Coconut Dacquoise

Mango Opera (GF)

Almond Cake, Mango Compote,
Vanilla Buttercream

ROC² Coffee and Tea Service

Delicatessen \$50 per guest

Chef's Seasonal Soup

Southwest Potato Salad (GF)

Baby Red Potato, Hard Boiled Egg,
Pork Belly, Latin Spices

Latin Turnip Coleslaw (V) (VG) (GF)

Crunchy Jicama Strips, Celery, Pineapple,
Shaved Carrot, Tangy Vinaigrette

Boar's Head Meats

Seasoned London Broil, Basted Turkey, Cured Ham, Shaved Pastrami

Breads (V)

San Francisco Sourdough, Whole Wheat, Marbled Rye, Ciabatta Bun, Artisan Baguette

Accoutrements (V)

Sliced Tomato, Shaved Red Onion, Pickle Spears, Bibb Lettuce,
Mayo, Mustard, Creamy Horseradish, Sport Peppers, Giardiniera, Assorted Sliced Cheeses

Kettle Chips, Sea Salt & Vinegar Chips (V) (GF)

Dessert (V)

Rice Crispy Treats, Assorted Freshly Baked Cookies

ROC² Coffee and Tea Service

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Grab-n-Go Lunch

All Grab and Go Lunches include Condiments, Whole Fruit, Bag of Chips, Cookie, Bottle Water or Soft Drink

Avocado, Cheddar & Sprout Pocket  **\$32 per guest**

Sprouts, Red Onion, Avocado, Sharp Cheddar, Lime Aioli

Boar's Head Turkey Breast **\$35 per guest**

Swiss Cheese, Lettuce, Tomato, Sliced Whole Wheat

Boar's Head Black Forest Ham **\$34 per guest**

Swiss Cheese, Lettuce, Tomato, Mustard Butter, Kaiser Roll

Shaved NY Style Pastrami **\$36 per guest**

Muenster Cheese, Horseradish Aioli, Marbled Rye

Grilled Buffalo Chicken **\$36 per guest**

Sweet Blue Cheese-Apple Slaw, Shaved Radish, Sesame Seed Bun

Tofu Nicoise Salad   **\$34 per guest**

Green Beans, Nicoise Olives, Egg, Tomato, Tofu,
Artichoke Hearts, Toasted Sesame Seeds, Italian Vinaigrette

Chicken Caesar Salad **\$34 per guest**

Romaine, Grilled Chicken, Shaved Parmesan, Roasted Tomato, Caesar Dressing

A minimum of 25 sandwiches each is required if ordering more than (1) type of sandwich with the exception of vegetarian sandwich

Grab-n-Go Counts are Due a Minimum of 7 Business Days Prior to Function

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THE SCOTTSDALE PLAZA RESORT

RECEPTION



Hot Passed and/or Stationary Hors d'Oeuvres

Butler Pass Fee **\$200** | Prices are Based on 25 Pieces

White Sesame Chicken Lollipops – miso dip	\$175
Truffle Essence Polenta Bites (V) (GF) – wild mushroom duxelle	\$180
Crab & Corn Fritters – cumin crème fraîche	\$210
Tandoori Chicken Skewers (GF) – roasted garlic yogurt dip (GF)	\$180
House-Smoked Pulled Pork – corn scallion cake, bbq sauce	\$180
Mini Crab Cakes – lemon aioli (GF)	\$200
Parmesan Filet Taco – seared filet, fried leeks, peppercorn aioli	\$220
Duck and Cashew Spring Rolls – walnut teriyaki aioli	\$200
Chicken & Cabbage Pot Stickers – yuzu sauce	\$180
Pork Pot Stickers – black garlic dipping sauce	\$180
Artichoke Fritters (V) – tarragon crème	\$150
Wild Mushroom Risotto Cake (V) (GF) – balsamic roasted tomato chutney	\$180
Smoked Pork Slider – buttermilk biscuit, chipotle slaw	\$200
Lamb Chop Popsicles (GF) – zinfandel glaze	\$250
Lobster Quesadillas – coriander tomatillo sauce	\$250
Mini Baja Fish Tacos – roasted corn salsa, chipotle aioli	\$175
Buffalo Chicken Sliders – blue cheese slaw	\$200
Walnut & Brie Tart (V) – grape salsa	\$150
Braised Short Rib Quesadilla – avocado relish, picante crème	\$180
Sesame Crusted Crab Cake (GF) – pickled ginger, wasabi aioli	\$225
Butternut Squash Gnocchi Spoon (V) – creamy sage sauce	\$175
Portobello Mushroom Empanada (V) – rustic tomato vinegar sauce	\$180
Firecracker Shrimp (GF) – sweet chili lime	\$200
Chicken and Green Chili Taquito – guacamole, house salsa	\$180
Southwest Chicken on Sugar Cane (GF) – roasted poblano ketchup	\$180
Lamb Tenderloin Brioche – tart apple marmalade, red chili chutney	\$225
Vanilla Smoked Scallop (GF) – cucumber, habanero reduction, mango chutney	\$225

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Cold Passed and/or Stationary Hors d'Oeuvres

Butler Pass Fee **\$200** | Prices are Based on 25 Pieces

Almond Dusted Chevre Cheese Truffles (V) (GF) – lavender honey scented	\$175
Cherry Compote & Mascarpone Crostini (V)	\$175
Triple Cream Tartlette (V) – cherry gastrique pipette	\$175
Tomato Caprese Forks (V) (GF) – balsamic reduction	\$175
Fig Crostini (V) – caramelized onions, balsamic glazed figs, crumbled Roquefort cheese	\$175
Apricots & Spiced Walnut Endive Cups (V) (GF) – whipped goat & gorgonzola cheese, lavender infused local honey	\$180
Tuna Tartar Cornucopia – wasabi crème fraîche	\$220
Shrimp Crostini – candied pineapple, mascarpone	\$200
Salami Coronet – layered salami and herb whipped cheese	\$180
Pesto Chicken Canapé – tortilla cup, sweet pepper tapenade	\$180
Smoked Salmon Rose – caper, dill, pumpernickel	\$200
Ahi Stack (GF) – sushi rice, ahi tuna, nori, wasabi caviar	\$200
Jamaican Shrimp (GF) – island spiced shrimp on cucumber coins	\$200
Summer Roll (V) (VG) – fresh veggies, rice paper, hoisin glaze	\$180
Vegetarian Wonton Cone – fresh veggies, herb cream cheese	\$180
Crab Wonton Taco (V) – crab salad, avocado, wasabi cream	\$225
Strawberry Brie Pipette (V) (GF) – balsamic reduction	\$200
Manchego Black Olive Canapé (V) (VG) – sun-dried tomato salad, crostini	\$175
Boursin Stuffed Cherry Tomato (V) (VG) – tiny toast	\$175
Deviled Eggs – chef selection of seasonal flavors	\$180
Ratatouille Endive Cup (V) (GF) – arugula pesto	\$180

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Reception

Imported and Domestic Cheese Board ^(V)

Dried fruits, nuts, flatbreads, crackers

25 guests \$300 | 50 guests \$550 | 100 guests \$1,050

Seasonal Vegetable Crudités and Dips ^(V) ^(VG) ^(GF)

25 guests \$175 | 50 guests \$350 | 100 guests \$700

Mediterranean Table of Plenty ^(V) ^(VG)

Hummus, Tzatziki, Three-Olive Tapenade, Tomato Artichoke Spread, Fiery Feta Dip, Assorted Olives, Baby Cucumbers, Roasted Artichoke Bottoms, Falafel, Tabouli, Grilled Seasonal Vegetables, Grilled Pita, Flatbreads, and Crostinis

25 guests \$300 | 50 guests \$550 | 100 guests \$1,050

Antipasto Display

Assorted Cured Meats, Marinated Baby Mozzarella, Smoked Provolone, Roasted Red Peppers, Marinated Artichokes, Pickled Peppers, Olives, Sun-Dried Tomato, Radishes, Breadsticks, Baguette

\$27 per guest

Baked Brie En Croûte ^(V)

Seasonal Fruits, Berries, Nuts, Baguette

25 guests \$300

Chips and Dips

Kettle Chips, Loaded Baked Potato Dip, French Onion Dip

\$12 per guest

Chips and Salsa ^(V) ^(VG)

Jalapeño Queso Dip, House Salsa

\$10 per guest

The Grazing Table

Assorted Meats and Cheeses, Seasonal Fruits and Berries, Chef Selection of Deviled Eggs, Assorted Mustards, Chef Selection of Spreads, Local Honey, Grilled Seasonal Vegetables, Olives, Pickles, Crostini, Crackers, and Artisan Breads

\$27 per guest

Dessert Station ^(V)

Assorted Cheesecakes, Cakes and Petite French Pastries

\$22 per guest

Mini Dessert Station ^(V)

Assorted Mini Cupcakes, Fudge, Macaroons, and Cake Pops

\$29 per guest

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Stations

Slider Station ^(V) \$35 per guest

Assorted Slider Buns, Brioche, Hawaiian, Onion

Meats

Angus Beef, Molasses BBQ Pulled Pork, Turkey, Black Bean Vegetarian

Accoutrements

Smoked Cheddar, Gruyere, Muenster, Swiss, Provolone, Gherkins, Red Onion, Caramelized Onion, Tomato, Coleslaw, Shredded Iceberg, Ketchup, Mayo, Dijon, Chipotle Aioli, BBQ Sauce, Sriracha Horseradish

House-Made Kettle Chips ^(V)

Quesadilla Station \$28 per guest

Corn and Flour Tortillas

Achiote Chicken Machaca ^(GF)

Citrus Jalapeño Marinated Skirt Steak ^(GF)

Chili Rubbed Rock Shrimp ^(GF)

Arizona Nopales ^(V)

Cilantro, Onion, Tomato, Caramelized Onion, Black Beans, Cheddar Jack, Oaxaca, Mozzarella, Cotija, Salsa de Asado al Fuego, Tomatillo Salsa, Pico de Gallo, Mexican Crema, Guacamole

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

Street Taco Cart \$32 per guest

4" Corn Tortillas and Flour Tortillas

Fire Roasted Green Chili Chicken ^(GF)

Slow Cooked Barbacoa Beef ^(GF)

Carnitas Style Tofu ^{(V) (GF)}

Condiments ^(V)

Lime Wedges, Shredded Cabbage, Queso Fresco, Tomato, Roasted Corn Guacamole, Salsa, Cilantro, Tomatillo Salsa, Crema

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Stations

Pasta Station \$35 per guest

Pasta Selection (Choice of 2)

Gemelli, Penne, Linguini, Gluten Free, Gnocchi

Sauces (Choice of 3)

Heirloom Tomato Vodka Cream (V), Roasted Garlic Pomodoro (V), Parmesan Cream (V), Green Chili Béchamel, Pesto (V)

Protein (Choice of 2)

Italian Sausage, Herb Grilled Chicken Breast, Shrimp, Braised Short Rib

Toppings

Marinated Tomato, Spinach, Roasted Mushroom, Shaved Fennel,
Artichoke Hearts, Pepper Flakes, Shaved Parmesan, Basil, Roasted Elephant Garlic (V) (VG)

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

Mac-n-Cheese Bar \$34 per guest

Pastas

Chef's Selection of (2) Pastas

Toppings

Bacon, Chorizo, Rock Shrimp, Mushrooms, Caramelized Onion, Blue Cheese, Fresh Mozzarella,
Cheddar, Green Onion, Peas, Roasted Poblano Peppers, Chili Con Carne

Sauces

Alfredo, Pesto Cream, Five Cheese (V)

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

Farmers Market \$28 per guest

Field Greens, Romaine Lettuce, Baby Iceberg (V) (VG) (GF)

Feta Cheese, Crumbled Goat Cheese, Cheddar Jack Blend, Parmesan,
Grape Tomato, Cucumber, Roasted Corn, Farm Radish, Hard Boiled Egg,
Garbanzo Beans, Kidney Beans, Sliced Mushrooms, Toasted Almonds,
Seasoned Pumpkin Seeds, Dried Cranberry, Sunflower Seeds

Dressings (V) (GF)

Buttermilk Ranch, Herb Vinaigrette, Balsamic Vinaigrette, Avocado Lime,
Blue Cheese, Lemon Dill, Greek Yogurt Ranch, Chipotle Honey Vinaigrette

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Stations

Sauté Station

Petite Steak (GF)

Leeks, Truffle Compound Butter

Langostinos (GF)

Diced Heirloom Tomato, Garlic, Shallot, Wine

Chicken (GF)

Wild Mushrooms, Madeira Reduction

Shrimp (GF)

Tomato, Herbs, Shallot, Garlic, Fried Capers

Farm Fresh (V) (VG)

Seasonal Vegetables, Garlic, Shallot, Herbs, Red Wine

Choice of One - \$25 per guest

Choice of Two - \$36 per guest

Choice of Three - \$44 per guest

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

Carving Station

(Minimum 50 Guests)

Filet Mignon \$38 per guest

Red Wine Mushroom Demi, Blue Cheese Crumbles, Hawaiian Rolls

Prime Rib \$38 per guest

Herb Butter, Horseradish Cream, Sourdough Rolls

Turkey Breast \$28 per guest

Giblet Gravy, Bourbon Cranberry Relish, Artisan Rolls

Bone-in Pit Ham \$25 per guest

Maple Glaze Smoked, Sweet Hot Mustard, Artisan Rolls

Pork Loin \$28 per guest

Pineapple Jalapeño Glaze, Red Onion Marmalade, Hawaiian Rolls

New York Strip \$35 per guest

Cowboy Butter, Sautéed Mushrooms, Buttermilk Biscuits

Chef's fee of \$175.00 per hour per chef (2 hour minimum)

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THE SCOTTSDALE PLAZA RESORT

DINNER



Plated Dinner

All Plated Dinners are Served with Salad, Dessert, Bakery Fresh Rolls and Butter,
Freshly Brewed ROC² Regular And Decaffeinated Coffee, Selection of Herbal Teas
Choice of 2 or 3 Entrées – Add **\$8.00** to Highest Priced Entrée
Group is Required to Provide Place Cards and Entrée Counts 7 Business Days Prior to Function.

Salads

Grilled Rustic Caesar ^(V)

Grilled Hearts of Romaine, Pecorino Croûtons,
Shaved Parmesan, Tequila Herb Vinaigrette

Roasted Cauliflower ^{(V) (VG) (GF)}

Chickpeas, Cauliflower, Roasted Red Onion, Kale,
Chopped Basil, Tangy Lemon Tahini Dressing

Farmer's Greens

Mixed Field Greens, Grape Tomato, Cucumber, Carrot,
Red Onion, House Buttermilk Ranch

Roasted Beet ^{(V) (GF)}

Assorted Beets, Rocket Arugula, Toasted Walnuts,
Crumbled Chèvre, Red Wine Vinaigrette

Heirloom Caprese ^{(V) (GF)}

Baby Arugula Bed, Heirloom Tomato, Basil,
Buffalo Mozzarella, Balsamic Reduction

Baby Kale and Frisée ^{(V) (VG) (GF)}

Baby Greens, Roasted Nuts, Dried Cranberries,
Grapefruit Segments, Honey Vinaigrette

The Wedge ^(GF)

Bacon Lardons, Heirloom Cherry Tomatoes, Candied Pecans, Apple, Crumbled Blue Cheese Dressing

Entrées

Chimichurri Chicken ^(GF) \$64 per guest

Grilled Chicken Breast, Provolone Cheese, Chimichurri Sauce,
Roasted New Potatoes, Peruvian Green Beans

Yucatan Breast ^(GF) \$64 per guest

Achiote Chicken, Sweet Pea Basmati Rice,
Cucumber Mango Pico, Grilled Seasonal Vegetable

Pancetta Thyme Roasted Game Hen ^(GF) \$68 per guest

Half Hen, EVO Poached Carrots,
Smashed Buttered Baby Reds, Molasses Pan Jus

Oaxacan Chop ^(GF) \$70 per guest

Grilled Bone-in Pork Chop, Green Chili Risotto,
Steamed Seasonal Vegetable, Oaxacan BBQ Sauce

Pork Medallion ^(GF) \$72 per guest

Apple Ancho Chili Gastrique, Candied Yam, Grilled Vegetable

Lemon Thyme Baked Salmon Filet ^(GF) \$76 per guest

Citrus Caper Butter Sauce,
Wild Mushroom Risotto, Steamed Vegetable

Pork Osso Bucco \$74 per guest

Southern Beer Braised Bone-in Shanks,
Butter Roasted Red Potato, Parmesan Grilled Corn on the Cob

Prosciutto Wrapped Monkfish \$Market Price per guest

Pan Seared, Dill Havarti Dauphine Potato,
Spring Onion Gremolata, Roasted Spring Beets

Herb Dijon Crusted Cod \$70 per guest

Dill Beurre Blanc, Green Lentil Risotto, Seasonal Vegetable

Ancho Roasted Flat Iron Steak ^(GF) \$74 per guest

Mango Cucumber Pico, Fire-Roasted Chili Mashers
Oven Roasted Tomato, Broccolini

Sake Braised Short Rib \$88 per guest

Candied Ginger Reduction, Wasabi Mashed Potato,
Sautéed Baby Bok Choy

Brown Sugar Bacon Wrapped Filet ^(GF) \$90 per guest

Bordelaise Sauce, Peruvian Garlic Mashers,
Prosciutto Wrapped Asparagus

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Vegetarian Entrées

Stuffed Poblano Pepper (V) (GF) **\$54 per guest**

Wild Rice, Mozzarella Cheese, Cilantro, Tomato, Cholula Cream

Grilled Vegetable Stack (V) (GF) **\$48 per guest**

Assorted Grilled Vegetables, Fresh Pesto, Balsamic Glaze Drizzle

Farmer's En Croûte (V) **\$50 per guest**

Roasted Vegetable, Puff Pastry, Creamy Wild Mushroom Reduction

Mediterranean Pasta (V) (GF) **\$45 per guest**

Orecchietti Pasta, Kalamata Olives, Feta, Torn Basil Sun-Dried Tomato, Olive Oil Lemon Garlic Sauce

Coconut Curry Sambhar (V) (VG) (GF) **\$45 per guest**

Chickpea Vegetable Stew, Basmati Rice

Desserts

Chocolate Smash

Decadent Chocolate Cake layered with Cheesecake and topped with Brownie Chunks and Chocolate Ganache

Red Velvet

Layers of Sponge Cake brushed with Vanilla Syrup alternated with Cream Cheese Icing and finished with White Chocolate

Marjolaine

Four Layers of Hazelnut Dacquoise, Vanilla Mousse, Praline Mousse, and Chocolate Mousse

Key Lime Tower

Vanilla Cake with Key Lime and White Chocolate Mousse

Dark Chocolate Truffle Dome

Rich Truffle Cake with Rum Sabayon topped with a Chocolate Truffle

Lemon Meringue Tart

Tart Lemon Curd and Scorched Meringue

Dinner Buffets

Streets of Italy \$88 per guest

Salads

Grilled Rustic Caesar ^(V)

Grilled Hearts of Romaine, Pecorino Croûtons,
Shaved Parmesan, Tequila Herb Vinaigrette

Grilled Panzanella Salad ^{(V) (VG)}

Italian Bread, Heirloom Tomato, Olives,
Sweet Onion, Fresh Herbs

Antipasto ^(GF)

Baby Greens, Marinated Baby Mozzarella, Artichoke Hearts, Salami, Peppers, Sicilian Olives, Herbed Chickpeas

Entrées

Shrimp & Corn Risotto ^(GF)

Jumbo Shrimp, Corn, Bacon Lardons,
Asiago Cream, Fresh Herbs

Chicken Cacciatore

Red Wine Tomato Braised Chicken, Black Olives,
Lemon, Mushroom, Fresh Herbs

Creamy Mushroom & Spinach Gnocchi ^(V)

Portobello, Spinach, Parmesan, White Wine

Italian Roasted Vegetables ^{(V) (VG) (GF)}

Seasonal Blend of Veggies, Olive Oil, Fresh Herbs

Focaccia Bread and Garlic Breadsticks ^(V)

Desserts

Apple Normandy ^(V)

Butter Crust Apple Tart

Seasonal Italian Gelato ^(V)

Mocha Mousse Cake ^(V)

Whipped Cream, Vanilla Sponge Cake Saturated with Espresso, Vanilla Mousse, and Coffee Mousse

ROC² Coffee and Tea Service

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Pricing of buffets based on 2 hours. Replenishment will occur only during first hour. Buffets open over 2 hours are subject to a \$200 surcharge. Additional fee of \$150 applies when guarantee on dinner buffet if less than 50 guests.

Dinner Buffets

Arizona Outback \$92 per guest

Salads

Cilantro Lime Orzo Salad (V) (VG)

Avocado, Black Beans, Cherry Tomato,
Cilantro Lime Ranch Dressing

Roasted Potato Vegetable Salad (V) (VG) (GF)

Baby Red Potato, Corn, Bell Peppers,
Ancho Chili Vinaigrette

Entrées

Seasonal Baked Bang Bang Fish (GF)

Avocado Crème, Bang Bang Sauce

Tequila Lime Chimichurri Skirt (GF)

Fiesta Rice Pot (V) (GF)

Black Beans, Corn, Tomato, Cotija Cheese

Sweet Fire Grilled Chicken (GF)

Elote Salsa

Achiote Cumin (V) (VG) (GF)

Roasted Vegetables

**Green Chili Cheese
Cornbread** (V)

Desserts

Mexican Churros (V)

Dulce de Leche (V)

Walnut Brownie Cake, Dulce de Leche,
Chocolate Mousse

Sedona Southwest Cake (V)

Delectable Combination of
Chocolate and Chili

ROC² Coffee and Tea Service

Plaza Buffet \$98 per guest

Salads

Summer Melon Salad (V) (GF)

Watermelon Radish, Buffalo Ricotta,
Wild Arugula, Pickled Chilies

Baby Gem Greens (V) (VG) (GF)

Yellow Tomato, Shaved
Summer Squash, Curry Vinaigrette

Fork and Knife Caesar Salad (V)

Whole Leaf, Traditional Dressing,
House Croûtons

Entrées

Hickory Smoked Chicken (GF)

Anise Salad, Cherry Gastrique

Grilled New York Strip (GF)

Sweet Onion Marmalade

Horseradish Buttermilk Whipped Potato (GF)

Roasted Seasonal Vegetables (V) (VG) (GF)

Desserts

Snickers Fudge Cake (V)

Moist Chocolate Cake with Fudge Filling Topped with
Snickers Crunch Morsels

Carrot Cake (V)

Cream Cheese Frosting

ROC² Coffee and Tea Service

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Dinner Buffets

Cowboy Cookout \$88 per guest

Salads and Appetizers

Bourbon Whiskey Meatballs

Spiced Bourbon Reduction

Cowboy Caviar (V) (GF)

Chips, Avocado, Black Beans, Corn,
Tomato, Cilantro

BLT Pasta Salad

Romaine, Bowtie Pasta, Bacon, Cherry Tomato,
Buttermilk BBQ Ranch Dressing

Creamy Cucumber Salad (V) (GF)

Dill Dijon Yogurt Dressing

Entrées

Honey Chipotle BBQ Chicken (GF)

Slow Smoked Brisket (GF)

Beer Butter Injected, Chef Rubbed, Cherry Wood Smoked

Cream Parmesan Corn on the Cob (V) (GF)

Hasselback Potato Gratin (V)

Cheddar Cheese, Green Onion, Sour Cream

Jalapeno Cheddar Cornbread (V)

Desserts

Mason Jar Apple Cobbler (V)

Coffee Chantilly Cream

Chocolate Banana Butterscotch (GF)

Flourless Chocolate Cake layered with Chocolate Butterscotch
Mousse and Caramelized Bananas

ROC² Coffee and Tea Service

Elegant Buffet \$100 per guest

Salads

Watermelon Feta Salad (V) (GF)

Shaved Red Onion, Fresh Herbs,
Watermelon, Radish, Baby Arugula

Farmers Picked Greens (V) (GF)

Shredded Heirloom Carrots, Candied Walnuts,
Toasted Quinoa, Chianti Vinaigrette

Entrées

Sea Salt & Peppercorn Filet Mignon

Sautéed Wild Mushrooms,
Roasted Shallot Demi Glace

Herb Horseradish Crusted Salmon (GF)

Fennel Radish Slaw

Risotto Stuffed Portobellini (V) (GF)

Artichoke and Sun-Dried Tomato Risotto,
Shaved Parmesan, Lemon Beurre Blanc Drizzle

Gruyere Dauphinoise Potato (V) (GF)

Sweet Pea Israeli Cous Cous (V)

Artisan Bread & Butter

Sautéed Baby Vegetables (V) (GF)

Desserts

Strawberry Espresso Chocolate Trifle (V)

Mocha Espresso Mousse, Fresh Strawberries, Strawberry Reduction,
Chocolate Covered Espresso Beans

Dessert Flower (V)

"Edelweiss"
Almond Dacquoise, Raspberry Coulis,
White Chocolate Mousse, Ladyfingers

ROC² Coffee and Tea Service

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THE SCOTTSDALE PLAZA RESORT

BEVERAGES



Beverages

	Cash Bar (Per Drink)	Hosted Bar (Per Drink)
Luxury Brands	\$12.00	\$11.00
Premium Brands	\$10.00	\$9.00
Call Brands	\$9.00	\$8.00
Trinity Oaks House Wine.....	\$6.00	\$44.00 per bottle
Imported Beer	\$6.50	\$6.00
Domestic Premium Beer.....	\$6.00	\$5.50
Domestic Beer	\$5.50	\$5.00
Non-Alcoholic Beer	\$5.50	\$5.00
Domestic Liqueurs	\$10.00	\$9.00
Imported Liqueurs	\$10.00	\$9.00
Soft Drinks	\$5.00	\$4.50
Bottled Waters	\$5.00	\$4.50
Margaritas (per gallon)		\$120.00
Flavored Margaritas (per gallon)		\$135.00
Champagne Punch (per gallon)		\$105.00
Mimosas (per gallon)		\$115.00
Non-Alcoholic Punch (per gallon)		\$65.00

*We encourage safe and responsible consumption. Due to state liquor license statutes:
 All alcoholic beverages must be purchased through the hotel
 The hotel reserves the right to serve alcoholic beverages with discretion
 Most importantly, we are concerned with the well-being of our guests*

Package Bar Service

	Call Brands	Premium Brands	Luxury Brands	Beer/Wine/Soft Drinks/Mineral Water
	PACKAGE C1	PACKAGE P1	PACKAGE UP1	NBWP1
1 Hour	\$24.00	\$26.00	\$28.00	\$23.00
	PACKAGE C2	PACKAGE P2	PACKAGE UP2	NBWP2
2 Hours	\$30.00	\$32.00	\$34.00	\$25.00
	PACKAGE C3	PACKAGE P3	PACKAGE UP3	NBWP3
3 Hours	\$36.00	\$38.00	\$40.00	\$29.00
	PACKAGE C4	PACKAGE P4	PACKAGE UP4	NBWP4
4 Hours	\$38.00	\$42.00	\$44.00	\$31.00

All prices are subject to change and do not include 23% service charge and 8.8% sales tax.
 Hosted Bars – Beverages charged per drink plus a 23% service charge and state sales tax
 Cash Bars – Beverages are sold on a cash basis and are inclusive of service charge and tax
 Bartender Fees – **\$125.00** per bartender/per hour, labor fees apply with a two-hour minimum
 1 Bartender per 75 Guests on Hosted Bars
 Setup Fee – **\$150.00** per cash or hosted bar
 Package Bar Pricing does not include poured dinner wine
 Ask your Conference Services Manager or Catering Manager for selections

General Information

Welcome to The Scottsdale Plaza Resort, where we take tremendous pride in serving you and your guests! We make every effort to provide all of our groups with a superior meeting experience. In order to maintain our quality standards, we ask that our groups read and adhere to the following policies:

FOOD AND BEVERAGE PRICING

The Scottsdale Plaza Resort is the only licensee authorized to sell, serve or distribute any food and beverages on property. No food or beverages of any kind will be permitted to be brought into the Resort. The current banquet prices are indicated in our Banquet Menu Packet. Due to uncertain markets, prices are subject to change and substitutions may be necessary. Service charges and applicable sales tax will be added to all food and beverage selections.

Additional fee of \$150 applies when guarantee on breakfast and brunch is less than 25 guests

Additional fee of \$150 applies when guarantee on lunch and dinner buffet is less than 50 guests

Lunch buffets are designed and priced to be served during the lunch hour. Lunch buffets served as dinner buffets will be charged an additional \$20 per guest

All prices are subject to change and do not include 23% service charge and 8.8% sales tax.

ALCOHOLIC BEVERAGES

The Arizona Department of Liquor Licenses and Control regulates the sale and service of alcoholic beverages. The Scottsdale Plaza Resort is responsible for the administration of those regulations. It is a requirement, therefore, that alcoholic beverages may not be brought into the Resort, by anyone other than Resort personnel. All beverage functions, whether in banquet space or in hospitality suites, must be arranged through the Conference Services/Catering office. All persons consuming liquor throughout Resort areas must be at least 21 years of age. The Resort reserves the right to terminate liquor service at any time if minors intending to consume alcoholic beverages are in attendance or to persons of legal drinking age who appear to be intoxicated.

FOOD DISCLAIMER

Please notify your Conference Services/Catering Manager of any specific food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FUNCTION GUARANTEES

We request your final guarantee of the number of guests to be served no later than 3 business days prior to your function. Guarantees for Sunday and Monday are due by 11:00 am on Thursday. Guarantees for Tuesday are due by 11:00 am on Friday. If guarantees are not submitted by the deadlines indicated, the expected number(s) indicated on the banquet event order will become the guarantee. Once given, guarantees may not be reduced. We will prepare 5% above your guarantee number for functions of 30 guests or more. The set for all continental breakfasts, coffee breaks, boxed lunches and receptions will be the same as the guarantee. Actual charges will be based on final guarantee or actual attendance, whichever is greater

FUNCTION ROOMS AND OUTDOOR FUNCTIONS

Function rooms are assigned by the Resort according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable if group attendance falls below the estimated attendance at the time of booking. The Resort reserves the right to assign another room for function in the event the room originally designated for such function shall become unavailable or inappropriate in the Resorts sole opinion.

The Resort reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made by 2 pm the day of the event, based on prevailing weather conditions and the local forecast. Any client decision to keep a function outdoors that would require a move-in may incur additional fees.

SIGNAGE

All signage and banners must be approved by the Resort. No pins, tacks or tape may be affixed to any walls, air walls, or floors in banquet rooms or public areas without the prior approval of Resort management. Any items approved must be hung by the Resort maintenance staff. Appropriate fees for this service will be assessed and posted to your master account. All signage to be posted in public areas must be of a professional quality and have your Conference Services/Catering representative's approval prior to placement. No group signage may be placed in the main lobby area of the Resort without prior approval of Resort management.

SECURITY

The Scottsdale Plaza Resort shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort at any time. As a patron, you are responsible for any damage to any part of the Resort during the period of time your attendees, employees, independent contractors, or other agents under your control or under the control of any independent contractor hired by you while on property. Our Security Department is available to make arrangements for the security of exhibits, merchandise and/or articles set up for display prior to the planned event at the designated charge per hour, per guard. Requests for additional security must be received by your Conference Services/ Catering Manager a minimum of 7 business days prior to your event.

SCOTTSDALE PLAZA IT STAFF SERVICES

SPR IT Staff Rates – **\$125.00** Per Hour/3 Hour Minimum. This is for services including, but not limited to configuring groups printers/building networks. Services provided not included in basic IT set up and services. 7 Business Day minimum required for scheduling.

CONFERENCE MATERIALS/SHIPPING

To ensure proper handling of your conference materials, shipping labels must include the following information:

- Conference Name
- Conference Date
- On-site Company Contact Name

The Resort Address is:

The Scottsdale Plaza Resort
7200 North Scottsdale Road
Scottsdale, AZ 85253

To assist with retrieval of your conference materials, we suggest the on-site contact be provided with a shipping manifest of all shipped materials, their point of origin, method of shipment (FedEx, UPS) and shipping numbers or bill of lading. Due to limited storage capacity, we can only accept your shipment 5 days prior to your arrival. We must be notified in advance of large shipments.

The Resort reserves the right to charge for storage space, if required, to accommodate your materials. Please note, trucks must either have a lift gate or forklift must be rented to remove crated materials. Should forklift rental be required the appropriate charges will be posted to your master account.

Your Conference Services/Catering Manager can assist you with forklift rental. The Resort reserves the right to assess labor charges for assistance with moving, uncrating or repacking. Up to 15 boxes Complimentary; 16 or more Boxes \$2.50 each, Pallets \$100.00 each.

Miscellaneous Conference Price List

Contact your Conference Services/Catering Manager with questions regarding rental and any additional fees. Prices are Subject to Change.

Item	Price		Unit	Notes/Setup
Easels	\$15.00	+ Tax & Service Charge	Per Day	Per Easel
Corkboard & Push Pins with Easel	\$35.00	+ Tax & Service Charge	Per Day	
Podium	\$35.00	+ Tax & Service Charge	Per Day	Per Podium
Skirted Exhibit Tables/ 2 Chairs (up to 10 complimentary)	\$8.00	+ Tax & Service Charge	Per Day	Per Table
Risers 6ft by 8ft	\$50.00	+ Tax & Service Charge	Per Day	Per Section
Dance Floor	\$250.00	+ Tax & Service Charge		One Time Fee
Powerstrip/Extension Cord	\$25.00	+ Tax & Service Charge	Per Day	Per Powerstrip (Includes 20 AMP Power)
Cable Feed	\$200.00	+ Tax & Service Charge		One Time Fee
Room Deliveries	\$4.00		Per Room	
Welcome Letter Handed Out at Check-in	\$2.00		Per Guest	
Coordination/Registration Staff	\$30.00		Per Hour	Per Staff Member - 4 Hour Minimum
Security Guard - SPR	\$45.00		Per Hour	Per Officer - 4 Hour Minimum