



CATERING MENUS



WESTWARD LOOK

WYNDHAM GRAND RESORT & SPA

The Soul of the Southwest

245 East Ina Road | Tucson, Arizona 85704 | 800.722.2500 | WestwardLook.com



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Continental Breakfasts

All Continental Breakfast Buffets Include:

Freshly Squeezed Orange Juice and Pink Grapefruit Juice
Starbucks® Coffee and Tazo® Teas



Just the Basics | \$25 per guest

Breakfast Pastries, Muffins and Croissants
Sweet Butter and Preserves

The Catalina | \$30 per guest

Sliced Seasonal Fruit and Berries | Breakfast Pastries, Muffins and Croissants
Sweet Butter and Preserves

The Lite & Fit | \$34 per guest

Low Fat Honey Greek Yogurt Parfait with House Made Granola, Berries and Honey
Sliced Seasonal Fruit and Berries | Steel Cut Oatmeal with Brown Sugar and Raisins
Blend of Fresh Baked Muffins and Fat Free Muffins



Enhancements

Made to Order Omelet and Egg Station* | \$13 per guest

Eggs or Egg Whites, Ham, Bacon, Onions, Mushrooms, Spinach
Roasted Peppers, Swiss, Cheddar and Pepper Jack

Breakfast Sandwiches | \$8 per guest

Egg and Cheese on an English Muffin with Bacon or Sausage
Grilled Vegetables and Egg Whites in a Whole Wheat Wrap
Egg, Potato and Cheese Burrito with Fire Roasted Salsa

Quesadilla Triangles | \$7 per guest

Scrambled Eggs and Jalapeño Jack Cheese, Sour Cream and Fire Roasted Salsa

Steel Cut Oatmeal with Brown Sugar and Raisins | \$5 per guest

European Cured Meats | \$12 per guest

Hard Salami, Capocollo, Mortadella, Prosciutto

Grand Marnier Brioche French Toast or Belgian Waffles | \$7 per guest

Warm Maple Syrup and Sweet Butter

Smoked Salmon | \$15 per guest

Sliced Tomatoes, Red Onions, Eggs and Capers with Bagels and Cream Cheese

Sonoran Eggs Benedict* | \$10 per guest

Poached Egg, Corn Tortillas, House Made Chorizo, Black Beans Chipotle Hollandaise

Variety of Cold Cereals with 2% and Whole Milk | \$4 per guest

Seasonal Whole Fruits | \$3 per guest

Yogurt Parfait | \$8 per guest

Fresh Berries, Honey Greek Yogurt and House Made Granola

Quiche | \$8 per guest

Mediterranean - Oven Dried Tomatoes, Roasted Peppers, Onions and Feta Cheese
Lorraine Applewood - Smoked Bacon, Caramelized Onions and Goat Cheese
Florentine - Baby Spinach and Swiss Cheese



**Includes Chef Attendant*

Plated Breakfast



All Plated Breakfasts Include:

Freshly Squeezed Orange Juice and Pink Grapefruit Juice
Starbucks® Coffee and Tazo® Teas



All American | \$32 per guest

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon or Link Sausage
Breakfast Potatoes with Peppers and Onions
Buttermilk Biscuits, Sweet Butter and Preserves



French Connection | \$34 per guest

Grand Marnier Brioche French Toast with Warm Maple Syrup
Applewood Smoked Bacon or Link Sausage
Sliced Seasonal Fruit and Berries

Tacos Norteño's | \$34 per guest

Scrambled Eggs, Corn Tortillas, Asadero Cheese, Avocado and House Made Chorizo
Black Beans and Chef's Family Salsa

Breakfast Buffets

All Breakfasts Buffets Include:

Freshly Squeezed Orange Juice and Pink Grapefruit Juice
Starbucks® Coffee and Tazo® Teas

Classic | \$34 per guest

Farm Fresh Scrambled Eggs
Sliced Seasonal Fruit and Berries
Breakfast Potatoes with Peppers and Onions
Applewood Smoked Bacon or Savory Sausage Links
Buttermilk Biscuits, Sweet Butter and Preserves

Westward Look | \$39 per guest

Farm Fresh Scrambled Eggs
Sliced Seasonal Fruit and Berries
Grand Marnier Brioche French Toast with Warm Maple Syrup
Breakfast Potatoes with Peppers and Onions
Applewood Smoked Bacon or Savory Sausage Links
Buttermilk Biscuits, Sweet Butter and Preserves

Healthy Start | \$42 per guest

Spicy Scrambled Organic Tofu (*Vegetarian & Gluten Free*)
Scrambled Egg Beater with Fresh Herbs (*Vegan & Gluten Free*)
Chicken Apple Sausage and Turkey Bacon (*Gluten Free*)
Quinoa with Diced Pineapple and Agave Nectar Drizzle (*Vegan & Gluten Free*)
Organic Vanilla Yogurt and Berry Parfait with
Homemade Granola Garnish (*Vegetarian & Gluten Free*)
Sliced Seasonal Organic Fruit and Berries
Molasses Bread, Raisin Bran and Gluten Free Muffins
Sweet Butter and Preserves

Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests

Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.



Catalina Brunch | \$42 per guest

Freshly Squeezed Orange Juice and Pink Grapefruit Juice

Starbucks® Coffee and Tazo® Teas

Farm Fresh Scrambled Eggs with Chives

Breakfast Potatoes with Onions & Peppers

Fresh Fruit Parfait with Honey Greek Yogurt

Assorted Breakfast Pastries and Croissants

Sweet Butter and Preserves

Accompaniments

(Choice of One)

Applewood Smoked Bacon

Savory Pork Sausage

Grilled Ham

Chicken Apple Sausage

Enhancements

(Choice of Two)

Smoked Salmon Display

Sliced Tomatoes, Red Onions, Eggs and Capers

Assorted Bagels and Cream Cheese

Quesadilla Triangles

Scrambled Eggs and Jalapeño Jack Cheese

Sour Cream and House Made Fire Roasted Salsa

Build Your Own Huevos Rancheros

Jalapeño Jack Cheese, Chorizo, Black Bean and Crispy Tortillas

Sour Cream and House Made Fire Roasted Salsa

Breakfast Sandwiches

Egg and Cheese on an English Muffin with Bacon or Sausage

Grilled Vegetables and Egg Whites in a Whole Wheat Wrap

Ancho Rubbed Chicken, Egg, Potato and Cheese Burrito with Fire Roasted Salsa

Add Bloody Marys or Mimosas for \$10 Additional Per Person

Minimum 50 guests | \$250 surcharge will be applied to groups under 50 guests

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Brunch Buffets

Sonoran Brunch | \$55 per guest

Freshly Squeezed Orange Juice and Pink Grapefruit Juice

Starbucks® Coffee and Tazo® Teas

Chilled

Seasonal Fresh Fruit and Berries

Imported & Domestic Cheese with Dried Fruits and Assorted Crackers

Assorted Breakfast Pastries, Croissants and Muffins

Sweet Butter and Preserves

Smoked Salmon Station

Sliced Tomatoes, Red Onions, Eggs and Capers

Assorted Bagels and Cream Cheese

Made to Order Omelet & Egg Station

**Eggs or Egg Whites, Ham, Bacon, Onions, Mushrooms, Spinach,
 Roasted Peppers, Swiss, Cheddar and Pepper Jack Cheese**

Build Your Own Huevos Rancheros

**Jalapeño Jack Cheese, Chorizo, Black Bean, Crispy Tortillas,
 Sour Cream and House Made Fire Roasted Salsa**

Belgian Waffles

**Toppings to Include Chantilly Cream, Sliced Fresh Strawberries,
 Blueberries, Bananas, Chocolate Chips, Powder Sugar,
 Whipped Butter and Maple Syrup**

Carvery

(Choice of One)

Slow Roasted Beef Rib Eye with Black Peppercorn Crust

Horseradish Crème Fraîche and Au Jus

Whole Roasted Turkey with House Made Cranberry Sauce and Gravy

Jack Daniels Glazed Honey Ham with Imported Grain Mustard

Churrasco Steak with Chimichurri Sauce

Accompaniments

**Smoked Bacon and Pork Sausage | Roasted Rosemary Breakfast Potatoes
 Asparagus and Baby Carrots | Wild Mushroom Risotto | Silver Dollar Rolls**

Desserts

Selection of Miniature Pastries, Tarts and Truffles

Add Bloody Marys or Mimosas for \$10 Additional Per Person

**Includes Chef Attendant*

Minimum 50 guests | \$250 surcharge will be applied to groups under 50 guests

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Beverages

Starbucks® Regular and Decaffeinated Coffee
 \$82 per gallon

Hot Tazo® Teas
 \$70 per gallon

Orange Juice, Apple, Cranberry or Grapefruit Juice
 \$70 per gallon

House Made Lemonade, Fruit Punch, Iced Tea or Flavored Teas
 \$62 per gallon

Agua Fresca
 \$10 per gallon

Bottled Water or Assorted Soft Drinks
 \$4 each

Bakery

Assorted Petite Pastries, Croissants and Muffins | \$48 per dozen

Freshly Baked Assorted Cookies | \$48 per dozen

Fudge Brownies or Lemon Bars | \$48 per dozen

Bagels with Cream Cheese | \$54 per dozen

Blueberry, Raspberry, White Chocolate or Apple Cinnamon Scones with Devonshire Cream and Fruit Preservers | \$54 per dozen

Snacks

Greek Honey Yogurt Parfaits with Fresh Fruit and Granola | \$10 per guest

Whole Fruit to include Apples, Oranges and Bananas | \$3 each

Crisp Market Vegetables and Herb Dip | \$8 per guest

Individual Bags of Chips or Popcorn | \$4 each

Lemon Hummus with Pita Crisps | \$8 per guest

Tortilla Chips and Salsa | \$9 per guest
Add Smashed Avocado | \$3 per guest

Westward Look Chocolate Nachos | \$10 per guest

Assorted Candy Bars | \$4 each

Assorted Nutri-Grain Bars | \$4 each

Soft Pretzels with Deli Mustard | \$48 per dozen

Fruit Kabobs with Honey Yogurt Dip | \$48 per dozen

Theme Breaks

Coffee Service | \$10 per guest

Based on Three Hours of Service
Starbucks® Coffee and Tazo® Teas

I Scream for Ice Cream | \$10 per guest

Häagen-Dazs® Ice Cream Bars, Frozen Fruit Bars,
Ice Cream Sandwiches and Bottled Water

Epicurean | \$18 per guest

Gourmet Cheese Display, Assorted Breads and Water Crackers,
Grapes, Seasonal Berries, Dried Fruit and Agua Fresca

Build Your Own Parfait | \$14 per guest

Honey Greek Low Fat Yogurt, Seasonal Berries, House Made Granola and
Fruit Infused Agua Fresca

Sweet & Salty | \$14 per guest

Assorted Candy, Trail Mix, Nuts and Prickly Pear Lemonade

Bakery | \$16 per guest

Assorted Fresh Baked Cookies, Fudge Brownies, Lemon Bars,
Iced Coffee, Whole and 2% Milk

Shooter Trio | \$16 per guest

Gazpacho Shooter Trio: Classic Gazpacho, Watermelon Gazpacho and
Green Grapes & Marcona Almonds Gazpacho
Prickly Pear Iced Tea

Trailblazer | \$16 per guest

Build Your Own Trail Mix Station: Chef's Selection of Nuts, Dried Fruits and Berries,
House Made Granola, Banana, Pineapple Chips, M&M's and Prickly Pear Lemonade

South of the Border | \$18 per guest

Tri-Color Tortilla Chips, House Made Salsa and Smashed Avocado,
Beef Empanadas, Cinnamon Sugar Churros and Prickly Pear Iced Tea

Refresher | \$18 per guest

Assorted Nuts and Dried Fruit, Sliced Banana Bread, Specialty Bars, Cottage Cheese,
Fruit Skewers with Citrus Yogurt Dip, and Prickly Pear Lemonade

Take Me Out to the Ball Game | \$20 per guest

House Made Potato Chips, Warm Pretzel Bites Cracker Jacks,
Pigs in a Blanket with Deli Mustard and Prickly Pear Lemonade

It's a Tea Party | \$22 per guest

Chocolate and Raspberry Scones with Devonshire Cream and Preserves,
Tea Sandwiches include Smoked Ham, Green Apples and Boursin® Cheese,
Smoked Salmon with Capers and Dill Crème Fraîche, and Egg Salad
Assorted Petite Fours and Selection of Tazo® Teas

All breaks are based on 30 minutes of service

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24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.*

Plated Lunch

Our plated menus are a selection of dishes featuring the best seasonal ingredients available in all of Arizona. Buying from local farms our menu is a reflection of the bounty of the local market.

All Plated Lunches Include: Assorted Warm Rolls, Creamy Butter and Iced Tea.



Soups & Salads

(Choice of One)

Baby Organic Spinach

Tender Spinach garnished with Grape Tomatoes, Sliced Mushrooms and Red Onions
Feta Herb Vinaigrette

Caesar

Parmigiano Reggiano and House Made Parmesan Croutons
Creamy Caesar Dressing

Baby Greens

Grape Tomatoes, Cucumbers, Mandarin Oranges and Spiced Pecans
Lime Lavender Vinaigrette

The Wedge

Baby Tomatoes, Red Onions, Bacon and Gorgonzola Crumbles
Blue Cheese Dressing

Soup Du Jour



Entrées

Balsamic Glazed Chicken Breast | \$39 per guest

Rosemary Roasted Potatoes and Asparagus

Arizona Pecan Crusted Chicken | \$39 per guest

Maple Pecan-Crusted Breast of Chicken with Peach Dijon Vin Beurre Blanc
Basmati Rice and Chef's Selection of Vegetables

Siena Chicken | \$39 per guest

Grilled Herbed Breast of Chicken with a Roasted Garlic Parmesan Sauce
Pesto Risotto and a Mediterranean Vegetable Medley

Roasted Pork Loin | \$43 per guest

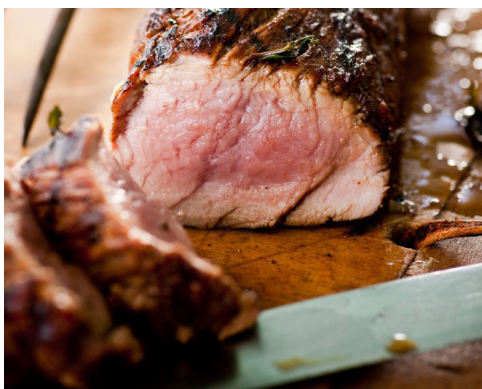
Port-Cherry Demi-Glace, Scalloped Potatoes and Seasonal Vegetables

Honey Ginger Soy Glazed Salmon | \$47 per guest

Whipped Potatoes and Braised Bok Choy

Grilled Flat Iron Steak | \$49 per guest

Wild Mushroom-Brandy Ragout, Whipped Yukon Gold Potatoes and Vegetable Medley



Whole Wheat Farro | \$35 per guest

Brown Butter, Mascarpone, Asparagus, Artichoke Hearts, Capers and Pumpkin Seeds

Portobello Ravioli | \$35 per guest

Served on a bed of Wilted Greens, accented with a Chardonnay Butter Sauce and
Smoked Tomato Concasse

We will be happy to offer a choice of up to 2 entrées - the highest price will prevail.

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Dessert Selections

(Choice of One)

Key Lime Pie

Smooth and Creamy Key Limes in a Granola, Oats and Graham Cracker Crust
Topped with Whipped Cream

Carrot Cake

Walnuts and Raisins topped with Cream Cheese Frosting

Chocolate Flourless Torte *(Gluten Free)*

Dark Chocolate Ganache and Crème Anglaise

Chocolate Mousse Cake

Milk Chocolate Frosting and Dark Chocolate Glaze

Chocolate Pecan Pie

Traditional Filling Laced with Dark Chocolate

Jamaican Apple Spice Cake

Jamaican Rum Batter Cake

Tiramisu

Mascarpone Cream and Layered with Coffee Liqueur-Soaked Lady Fingers

New York Cheesecake

Fresh Berry Coulis



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Fresh Deli | \$40 per guest

Starters

Classic Caesar Salad with Garlic Croutons and Creamy Caesar Dressing

Entrées

Roasted Turkey Breast, Roast Beef and Honey Ham
Assorted Cheeses, Crisp Lettuce, Vine Ripened Tomatoes,
Red Onions and Dill Pickles
Selection of Breads and Condiments

Accompaniments

Garden Vegetable Pasta Salad with Pesto Vinaigrette

Sweet Endings

Freshly Baked Cookies and Fudge Brownies



Soup and Salad | \$40 per guest

Starters

Wild Mushrooms, Gruyère, Caramelized Onions and Truffle Oil Flatbread
Margherita with Tomato, Fresh Mozzarella and Basil Pesto Flatbread

Entrées

Creamy Tomato Bisque or Chicken Noodle Soup
Lettuces include Baby Kale Lettuce, Crisp Romaine and Baby Greens
Toppings include Grilled Skirt Steak, Rosemary Garlic Marinated Chicken Breast,
Tomatoes, Cucumbers, Roasted Beets, Avocado, Dried Cranberries,
Red Onions, Bacon, Sunflower Seeds, House Made Parmesan Croutons,
Gorgonzola Crumbles and Shredded Cheddar Cheese
Dressings include Prickly Pear Vinaigrette, Blue Cheese and House Made Chipotle Ranch



Accompaniments

Assorted Rolls & Crostini

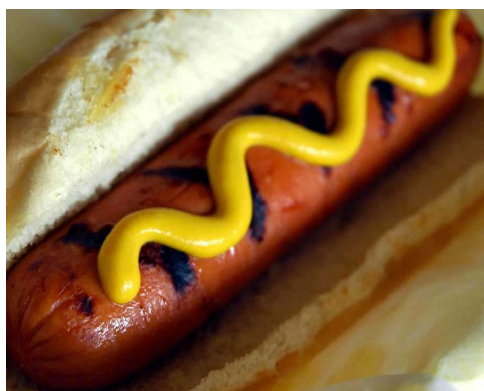
Sweet Endings

Lemon Bars and Fruit Kabobs with Honey Yogurt Dip

Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests

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Arizona à la Carte | \$42 per guest

Starters

Mixed Green Salad with Tomato, Cucumber,
Julienned Jicama, Carrots and Prickly Pear Vinaigrette
Grilled Vegetable Salad with Grilled Herb Marinated Squash, Carrots,
Eggplant and Sweet Peppers Drizzled with House Marinade

Entrées

Roast Beef on a Crispy Baguette, Crispy Onion Straws, Arugula,
Havarti Cheese and Chipotle Aioli
Grilled Vegetable Wrap with Avocado and Salsa Fresca
Grilled Chicken Caesar Salad Wrap

Accompaniments

House Made Potato Chips

Sweet Endings

Fudge Brownies and Assorted Cookies

American Grill | \$46 per guest

Starters

Garden Salad with English Cucumbers, Grape Tomatoes, Julienned Jicama & Carrots
Served with your choice of Prickly Pear Vinaigrette and Creamy Ranch Dressing

Entrées

Char-Grilled Angus Burgers, Rosemary Chicken Breasts, All Beef Hot Dogs
Assorted Sliced Cheeses, Lettuce, Tomatoes, Red Onions, Dill Pickles, Sauerkraut,
Relish, Freshly Baked Brioche Buns and Selection of Condiments

Accompaniments

Red Skin Potato Salad with Chives
Garden Vegetable Pasta Salad with Pesto Vinaigrette

Sweet Endings

Freshly Baked Cookies and Fudge Brownies

Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests

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A Taste of Tuscany | \$49 per guest

Starters

Margarita Flatbread with Tomato, Fresh Mozzarella and Basil Pesto
 Caesar Salad with Parmesan Croutons and Creamy Caesar Dressing
 Tuscan Sausage, Kale and Potato Soup

Entrées

Italian Sausage with Roasted Red Peppers and Onions
 Chicken Breast with Wild Mushrooms and Marsala Wine
 Penne Pasta with Pesto Cream Sauce

Accompaniments

Italian Vegetables Bake with Eggplant, Zucchini, Red Onions,
 Green Beans, Okra, Bell Peppers and Basil
 Garlic Parmesan Bread

Sweet Endings

Tiramisu



Southwestern Fare | \$49 per guest

Starters

Mexican Tortilla Soup in Housemade Vegetable Broth with Diced Chicken,
 Diced Avocado, Crispy Tortilla Strips and Asadero Cheese
 Field Greens with Cucumbers, Tomatoes, Pumpkin Seeds and Prickly Pear Vinaigrette

Entrées

Corona Marinated Beef Strips with Pepper and Onion Fajitas
 Tequila Lime Chicken Strips with Peppers and Onions Fajitas
 Toppings include Sour Cream, Lime Wedges, Diced Tomatoes,
 Shredded Lettuce, Cheddar Cheese and Warm Flour and Corn Tortillas

**Add Baja Fish Tacos for an Additional \$7 per guest*

Accompaniments

House Made Guacamole, Fire Roasted Salsa and Corn Tortilla Chips
 Southwestern Rice Pilaf and Calabacitas con Queso Fresco

Sweet Endings

Cinnamon Buñuelo Triangles and Kahlúa Flan



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All Lunch Buffets Include: Starbucks® Coffee, Tazo® Teas and Iced Tea



The Healthy Choice | \$51 per guest

Starters

Mixed Salad with Organic Mixed Greens, Grape Tomatoes, Roasted Red Peppers, Kalamata Olives and Orange Vinaigrette (*Vegan & Gluten Free*)

Fresh Vegetable Salad with English Cucumbers, Tomatoes, Fresh Green Beans, Scallions and Lime-Lavender Vinaigrette (*Vegan & Gluten Free*)

White Bean and Rosemary Salad (*Vegan & Gluten Free*)

Entrées

Grilled Black Beauty Eggplant Steaks with Tomatoes and Olives (*Vegan & Gluten Free*)

Balsamic Glazed Chicken Breast with Caramelized Onions and Oven Roasted Tomatoes

Orange Miso Glazed Mahi Mahi on Braised Sweet Chili Bok Choy (*Gluten Free*)

Accompaniments

Trio of Roasted and Seasoned Baby Potatoes (*Vegan & Gluten Free*)

Chef's Garden Fresh Seasonal Vegetables (*Vegan & Gluten Free*)

Sweet Endings

Apple Galette with Freshly Whipped Cream on the side (*Vegetarian*)



The Bistro | \$54 per guest

Starters

Baby Spinach with Tomatoes, Candied Pecans, Dried Cranberries, Crumbled Gorgonzola and Champagne Mustard Vinaigrette

Entrées

Flank Steak with Shallot Pinot Noir Demi

Roasted Salmon Fillet with Lemon Herb Beurre Blanc

Portobello Ravioli with Chardonnay Butter Sauce,
Wilted Spinach and Smoked Tomato Concasse

Accompaniments

Rosemary Garlic Roasted New Potatoes

Sautéed Garden Vegetables with Orange Butter

Assorted Rolls and Creamy Butter

Sweet Endings

Pound Cake Topped with Whipped Cream and Sliced Fresh Berries

Belgium Chocolate Mousse Martini



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Alternative Lunches

Chilled Plated Salads

\$32 per guest

All Chilled Lunches Include:

Assorted Rolls, Creamy Butter, a Sweet Treat and Iced Tea

Baby Spinach Grilled Chicken Salad

Apples, Dried Cranberries, Spicy Pecans and Crumbled Gorgonzola
Blood Orange Vinaigrette

Grilled Salmon Caesar Salad

Romaine Hearts, Aged Parmesan, White Anchovies and Focaccia Croutons
House Made Caesar Dressing

Sonoran Grilled Chicken Salad

Willcox Mixed Greens, Grilled Marinated Chicken, Charred Tomatoes,
Avocado, Smoked Bacon and Queso Fresco
Chipotle Ranch

Chopped Salad

Romaine & Bibb Lettuce, Grilled Marinated Chicken Breast, Salami,
Cured Olives, Bell Peppers, Tomatoes, Red Onions and Gorgonzola
Champagne Mustard Vinaigrette

Ahi Tuna Niçoise

Blackened Ahi Tuna, Desert Greens, Heirloom Potatoes,
French Green Beans, Hard Cooked Egg, Tomatoes and Cured Olives
Champagne Mustard Vinaigrette

Sweet Treats Served Family Style

Lemon Bars and Chocolate Fudge Brownies



Gourmet Box Lunch

\$32 per guest

All Grab and Go Lunches Include: Vegetarian Pasta Salad, Whole Fruit,
Potato Chips, a Sweet Treat and Bottled Water

Roasted Honey Cured Turkey wrapped in a Chipotle Flour Tortilla
Turkey, Bacon, Avocado, Tomatoes, Baby Spinach, Habañero Jack Cheese and Dijon Aioli

Muffuletta Sandwich

Shaved Ham, Salami, Provolone and Olive Salad served on a Brioche Bun

Blackened Chicken Caprese on Ciabatta Roll

Vine Ripened Tomatoes, Fresh Mozzarella, Basil Chiffonade and Pesto Mayo

Roast Beef on a French Baguette

Crispy Onion Straws, Tomatoes, Arugula, Havarti Cheese and Chipotle Aioli

Veggies Wrap

Grilled Portobello, Garden Vegetables and Peppers, Feta Cheese,
Hummus, Tomatoes and Dessert Greens wrapped in a Whole Wheat Tortilla

Sweet Treats (Choice of Cookie)

Chocolate Chip, Oatmeal Raisin, Peanut Butter or White Chocolate-Macadamia Cookies

Chilled



Brie and Kiwi on Toast Rounds | Blue Cheese Crostini and Candied Pecans
 Prosciutto Wrapped Asparagus | Watermelon Gazpacho Shooter
 Cucumber Cup with Grilled Corn and Black Bean Relish
 Goat Cheese and Sun Dried Tomato Bruschetta
 Smoked Chicken with Pineapple Salsa on Mini Baguette
 Tomato, Mozzarella and Basil Bruschetta or Skewer

\$4 per piece

Beef Tartare on Mini Crostini | Smoked Salmon Pinwheels
 Seared Duck Breast on Polenta with Prickly Pear Jalapeño Jelly
 Ahi Tuna, Asian Slaw, Wasabi Crème on a Crispy Wonton
 Beef Carpaccio Baguette with Parmesan Cream
 Petite Potatoes and Smoked Salmon Mousse
 Tuna Tartare on House Made Potato Crisps

\$6 per piece



Oyster Spoons with Yuzu Habanero Ice | Crab Ceviche in Cucumber Cup
 Lump Crabmeat Spoons with Edamame Purée, Wasabi, Tobiko and Citrus Ponzu
 Chilled Jumbo Shrimp and Spicy Cilantro Cocktail Sauce
 Jumbo Lump Crab and Avocado Bruschetta

\$8 per piece

Warm



Black Bean and Corn Empanada and Cilantro Crema
 Pork Dumplings with Citrus Ponzu
 Creamy Tomato Bisque Shots with a Grilled Cheese Sammy
 Miniature Chicken Flautas and Chipotle Ranch Dip
 Spring Roll and Sesame Ginger Soy
 Portobello, Scallion and Spinach Quesadilla
 Chicken Empanada and House Roasted Salsa
 Smoked Short Rib Tostada and Chipotle Cream

\$4 per piece

Bacon Wrapped Sea Scallops | Chimichurri Beef Skewers
 Coconut Shrimp with Piña Colada Sauce | Mini BBQ Pulled Pork Sliders with Coleslaw
 Mini Beef Sliders with Cheddar Cheese | Petite Crab Cakes with Chipotle Remoulade
 Figs, Caramelized Onions, Gorgonzola Dolce, Walnuts and Arugula Flatbread
 BBQ Pulled Chicken, Gruyère and Caramelized Red Onion Flatbread
 Wild Mushrooms, Gruyère Cheese and Truffle Oil Flatbread

\$6 per piece

Lollipop Lamb Chops with Marsala Rosemary Demi Glace
 Pan Seared Sea Scallop with Roasted Corn Risotto and Bacon Vinaigrette
 Schmaltz Fried Potato Latke with Sockeye Smoked Salmon, Fried Quail Egg and Citrus Crema
 Brown Sugar Bourbon Bacon Wrapped Jumbo Prawn with Sonoran Cream

\$8 per piece

Minimum order of 12 Pieces

Reception Stations



Meza | \$16 per guest

Lemon Hummus, Roasted Red Pepper Hummus, Tabbouleh, Dried Fruits, Pita Chips and Lavosh

Gourmet Cheese | \$16 per guest

Garnished with Fresh Berries, Dried Fruits, Roasted Nuts, Crusty Breads and Crackers

Smoked Salmon | \$18 per guest

Capers, Eggs, Red Onions, Cream Cheese and Bagel Chips

Grilled Chilled Vegetables | \$14 per guest

Lightly Drizzled with Herb Oil with Smoked Tomato Dressing



Fresh Fruit | \$16 per guest

Seasonal Fruits, Mixed Berries with Honey Lime Yogurt

Bruschetta Trio | \$16 per guest

Tomatoes, Fresh Mozzarella and Fresh Basil
Sherry Mushroom and Roasted Peppers
Tuscan White Bean and Rosemary



Wok and Roll | \$20 per guest

Orange Chicken
California Rolls, Spring Rolls, Crab Rangoon and Potstickers
Sweet and Sour Sauce, Wasabi, Fresh Ginger and Hot Mustard

Slider Trio | \$22 per guest

Served with House Made Pub Chip with Blue Cheese Fondue

Please Select Three Sliders

BBQ Pulled Pork with Coleslaw
Crispy Fried Chicken with Dill Pickle
Buffalo Chicken Slider
Burger with Grilled Onions
Burger with Habañero Cheese
Turkey Burger with Cranberry Chutney
Pulled Beef Short Rib with Crispy Onion Straws

Minimum of 20 Guests.

Reception Stations



Mac & Cheese | \$18 per guest

Mac and New York State Cheddar Cheese

Choice of Two Toppings

Braised Short Ribs, Bacon, Roasted Wild Mushrooms
Grilled Shrimp or Grilled Vegetables

Quesadilla | \$16 per guest

Tequila Flamed Chicken, Asadero and Cheddar Cheese
Beef Churrasco with Roasted Peppers, Onions and Pepper Jack Cheese
Grilled Portobello with Baby Spinach, Caramelized Onions and
Goat Cheese, House Roasted Salsa and Guacamole



Charcuterie | \$20 per guest

Hard Salami, Capocollo, Mortadella, Prosciutto
International and Domestic Cheeses
Artisan Breads

Brie en Croûte | \$14 per guest

Served with French Bread

Topped with Your Choice of One

Granny Smith Apple and Toasted Almonds
- or -
Caramelized Arizona Pecans



Spreads and Breads | \$18 per guest

Warm Artichoke and Spinach Dip
Cheese Dip
Hummus and Roasted Eggplant Dip
Pita Chips, French Bread and Lavosh

The Southwest | \$16 per guest

Corn and Black Bean Dip, House Roasted Salsa, Smashed Avocado,
Warm Chili con Queso Dip and Tri-Colored Corn Tortilla Chips

Minimum of 20 Guests.

Reception Stations

Composed Minis



Chilled

Iceberg Lettuce, Gorgonzola Cheese, Applewood Smoked Bacon,
Grape Tomatoes and Candied Pecans
Dijon Vinaigrette

Roasted Beets, Arugula, Mandarin Oranges and Roasted Walnuts
Citrus Vinaigrette

Romaine Hearts, Crispy Tortilla Strips, Grilled Sweet Corn,
Grape Tomatoes and Queso Fresco
Chipotle Buttermilk Dressing

Fresh Mozzarella, Tiny Tomatoes,
Kalamata Olives, Artichokes and Arugula
Crostini with Balsamic Syrup

Orzo Jambalaya with Andouille Sausage, Chicken, Shrimp
Bell Peppers, Red Onions, Green Onions and Creole Seasoning

Jumbo Gulf Shrimp (2)
Cocktail Sauce and Fresh Citrus Zest



Warm

New Orleans Style Barbecue Gulf Shrimp (2) with
Stone Ground Grits and Dark Beer Sauce

Yukon Gold Smashed Potatoes with Applewood Smoked Bacon,
Cheddar and Chives

Hot and Spicy Chicken Satay with Ginger Infused Rice

Truffle Risotto with Woodland Mushroom Ragout



\$8 each

(Minimum order of 12 of each Item)



Slow Roasted Smoked Prime Rib of Beef | \$22 per guest

Malbec Demi Glace, Horseradish Crème Fraîche,
Stone Grain Mustard and Assorted Rolls

Salmon Fillet Roasted in Banana Leaves | \$20 per guest

Lemon and Agave Glazed

Maple Glazed Pork Loin | \$20 per person

Apple Pecan Demi and Grain Mustard Aioli



Brown Sugar and Mustard Glazed Baked Ham | \$18 per guest

Mayonnaise, Creole Mustard and Assorted Rolls

Peppercorn Crusted Beef Tenderloin | \$22 per guest

Roasted Shallot Demi, Whole Grain Mustard,
Horseradish Crème Fraîche and Assorted Rolls

Roasted Tom Turkey | \$18 per guest

Cranberry Relish, Herb Mayonnaise and Assorted Rolls



Baja Fish Taco Station | \$20 per guest

Fresh Catch Fillet of Fish Roasted in Banana Leaves Served with Corn Tortillas,
Red Cabbage Slaw, Pico de Gallo, Pineapple Salsa, Lime Wedges and Chipotle Crema

Lamb Souvlaki Station | \$29 per guest

Roasted Leg of Lamb Marinated with Mint, Garlic, Oregano and Lemon Juice with
Pita Bread, Tzatziki Sauce, Kalamata Olives and Diced Cucumbers

Mediterranean Station | \$26 per guest

Pumpkin Ravioli Tossed in a Brown Sage Walnut Butter
Portobello Mushroom Ravioli in a Chardonnay Butter Sauce with
Wilted Spinach and Smoked Tomato Concasse
Mediterranean Salad "On the Rocks" Mixed Baby Greens, Grape Tomatoes,
Crumbled Feta Cheese, Spring Onions and Red Wine Dijon Vinaigrette
Served with Focaccia Bread

Price Includes Chef Attendant and Based on Minimum of 20 Guests

Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.

Dessert Stations



Action Stations

Chef Attendant Fee Included

Minimum of 50 Guests

Ice Cream Sundae Shop | \$18 per guest

Häagen-Dazs® Chocolate, Strawberry, Vanilla Ice Cream and House Made Coconut Sorbet, M & M's, Chocolate Chips, Heath Bar Crunch, Oreo Cookies, Rainbow Sprinkles, Marshmallows, Hot Fudge and Caramel Sauce

Chocolate Fountain | \$28 per guest

Choice of Belgian Milk, White or Dark Chocolate

Dipping items to include Pound Cake, Rice Crispy Treats, Marshmallows, Strawberries, Bananas, Pineapple, Brownie Bites, Pretzels, Biscotti, Cream Puffs and Macaroons

Banana Foster Flambé | \$18 per guest

Bananas Flambéed with Caribbean Rum and Raw Brown Sugar
Accompanied by Vanilla Ice Cream

Dessert Displays

With Coffee and Tea Service

Cupcake Tower | \$21 per guest

Our Selection of Cupcake with Vanilla Bean, Chocolate, Banana Nut, Red Velvet and Peanut Butter Cup Cakes
Tastefully Decorated with Icings and Artistic Toppings

Viennese Station

(Based on three pieces per person)

Choice of 4 | \$16 per guest

Choice of 6 | \$20 per guest

Choice of 8 | \$24 per guest

French and Italian Mini-Pastries to include Assorted Mousse Cups, Hand-Dipped Chocolate Strawberries, Mini Éclairs, Fresh Fruit Tarts, Lemon Bars, Mini Cheesecakes, Chocolate Decadent Diamonds, Petite Cannoli and French Macaroons

Plated Dinner

Our plated menus are a selection of dishes featuring the best seasonal ingredients available in all of Arizona. Buying from local farms our menu is a reflection of the bounty of the local market.

All Plated Dinners Include: Assorted Warm Rolls, Butter, Starbucks® Coffee and Tazo® Teas.



Starters (Choice of One)

Young Greens

Baby Greens with English Cucumbers, Grape Tomatoes, Julienned Jicama and Carrots
Served with your choice of Prickly Pear Vinaigrette and Creamy Ranch Dressing

Baby Iceberg

Cucumber, Red Onion, Baby Tomatoes, Bacon and Gorgonzola Crumbles
Blue Cheese Dressing

Caprese

Fresh Mozzarella, Heirloom Tomatoes, Arugula and Basil Oil
Drizzled with Balsamic Vinegar Glaze

Chef's Garden Greens

Mandarin Oranges, Heirloom Tomatoes, Candied Pecans and Queso Fresco
Lime Lavender Vinaigrette

Southwest Caesar

Romaine Hearts, Parmesan Cheese and Garlic Croutons
Chipotle Caesar Dressing

Soup Du Jour

Small Plate Course

Jumbo Shrimp Cocktail | \$10 per guest

Lemon and Traditional Cocktail Sauce

Crab Cake | \$10 per guest

Thai Curry Sauce and Asian Slaw

Pan Seared Sea Scallops | \$12 per guest

Melted Leeks and Pancetta Served Over Risotto



We will be happy to offer a choice of up to 3 entrées ~ the highest price will prevail.

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Plated Dinner

Our plated menus are a selection of dishes featuring the best seasonal ingredients available in all of Arizona. Buying from local farms our menu is a reflection of the bounty of the local market.

All Plated Dinners Include: Assorted Warm Rolls, Creamy Butter, Starbucks® Coffee and Tazo® Teas.



Entrées

Chicken de Provence | \$65 per guest

Frenched Herbes de Provence-Seasoned Chicken Breast served with Oven-Dried Tomatoes, Roasted Shallots and Grilled Asparagus on a bed of Stewed Lentils

Chicken Forestiere | \$69 per guest

Chicken Breast filled with Wild Mushrooms and Crispy Pancetta served with Sherry Tarragon Cream, Whipped Potatoes and Baby Carrots

Tuscany Chicken | \$67 per guest

Stuffed Frenched Chicken Breast with Baby Spinach, Goat Cheese and Caramelized Onions, accented with Marsala Sauce, Rosemary Roasted Potatoes and Chef's Selection of Garden Vegetables

Seared Mahi Mahi | \$74 per guest

Orange Miso Glaze, Oriental Rice and Ginger Infused Asian Vegetables

Roasted Sea Bass Adobado | \$78 per guest

Lime Cilantro Rice and Calabacitas

Pistachio Crusted Salmon | \$72 per guest

Presented on a bed of Wilted Baby Spinach with Diced Tomatoes and Balsamic Onions Drizzled with Mustard Herb Dressing

Brown Sugar and Chile Rubbed Roasted Pork Loin | \$72 per guest

Calvados Cream, Apple Chutney, Stone Ground Cheddar Grits and Wilted Baby Spinach

Braised Beef Short Ribs | \$74 per guest

Cabernet Demi, Purée de Pommes and Steamed Asparagus

Filet Mignon | \$85 per guest

Rosemary Demi-Glace, Horseradish Mashed Potatoes and Creamed Spinach

Grilled Rib-Eye Steak | \$79 per guest

Black Truffle Butter, Crispy Onion Strings, Gorgonzola Mashed Potatoes and Sautéed Broccolini

Dining Duets

Add Your Choice to any Entree

Sauteed Jumbo Shrimp or Pan Seared Sea Scallops

\$10 addition per guest

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Dessert Selections

(Choice of One)

Key Lime Pie

Smooth and Creamy Key Limes in a Granola, Oats and Graham Cracker Crust
Topped with Whipped Cream

Carrot Cake

Filled with Walnuts and Raisins topped with Cream Cheese Frosting

Chocolate Flourless Torte *(Gluten Free)*

Dark Chocolate Glaze and Raspberry Coulis

Chocolate Pecan Pie

Traditional Filling Laced with Dark Chocolate

Jamaican Apple Spice Cake

Butter Rum Crème

Tiramisu

Mascarpone Cream and Layered with Coffee Liqueur-Soaked Lady Fingers

Chocolate Triple Mousse Tower

This three-layer mousse dessert made of White, Dark and Milk Chocolate Mousse on Chocolate Cake Bases

Rustic Apple Tart

Artisan Sweet Dough topped with Sliced Caramelized Apples
Served with Whipped Cream and Caramel Drizzle



All Dinner Buffets Include: Starbucks® Coffee, Tazo® Teas and Iced Tea

La Fiesta | \$75 per guest

Starters

House Made Fire Roast Salsa and Tri-Colored Tortilla Chips
 Chef Antonio's Chicken Tortilla Soup with Diced Avocado and Crispy Tortilla Strips
 Sonoran Salad with Chilled Romaine Lettuce, Grape Tomatoes, Carrots, Jicama, Spiced Pecan and Queso Fresco; served with Chipotle Ranch and Prickly Pear Vinaigrette

Entrées-Sizzling Fajitas

Navajo Spiced Seared Beef Strips with Pepper and Onion
 Tequila Flamed Chicken Strips with Peppers and Onions
 Portobello Mushrooms, Sweet Onions, Peppers and Julienned Squash
 Seasoned with Cilantro, Lime and Sea Salt

Accompaniments

Cilantro and Lime Rice
 Vegetarian Black Beans with Garlic, Peppers and Onions
 Flour and Corn Tortillas, Pickled Red Onions, Radishes, Salsa, Sour Cream and Smashed Avocado

Sweet Endings

Dulce de Leche Churros and Mini Kahlúa Flans

Southwestern | \$85 per guest

Starters

Ensalada Ranchera Salad with Hearts of Romaine, Crispy Tortilla Strips, Grape Tomatoes, Cucumbers and Roasted Corn with Chipotle Ranch Dressing
 House Made Guacamole, Fire Roasted Salsa and Garden Tomatillo Salsa
 Accompanied by Tri-Colored Tortilla Chips

Entrées

Cochinita Pibil Mexican Pulled Pork with Achiote and served with Pickled Onions, Radish Slaw and Shredded Cabbage
 Grilled Chicken Pineapple Mole with Raisins and Almonds
 Green Chile and Sweet Corn Tamales with Cilantro and Lime Cream

Accompaniments

Calabacitas Con Queso with Sweet Onions, Corn, Cilantro and Peppers
 Frijoles Charros Classic Stewed Pinto Beans with Chorizo and Bacon
 Poblano and White Cheddar Scalloped Potatoes
 Warm Flour and Corn Tortillas

Sweet Endings

Cinnamon Chocolate Nachos and Arizona Pecan Pie

Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests.

Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.

All Dinner Buffets Include: Starbucks® Coffee, Tazo® Teas and Iced Tea



That's Amore | \$79 per guest

Starters

Traditional Caesar Salad with Parmesan and Croutons
 Caprese Display with Vine-Ripened Tomato with Sliced Fresh Mozzarella Cheese,
 Garden Basil, Balsamic Glaze and Extra Virgin Olive Oil

Entrées

Cheese Tortellini tossed with Oven-Dried Tomatoes, Mushrooms,
 Scallions and Roasted Garlic Parmesan Cream Sauce
 Pan-Seared Salmon Fillet served with Limoncello Cream on Creamy Parmesan Polenta
 Chicken Parmesan on a bed of Linguine tossed in Olive Oil

Accompaniments

Antipasto with Tuscan Grilled Vegetables and Cured Italian Meats
 Herb Focaccia and Garlic Bread

Sweet Endings

Tiramisu and Frangelico Cheesecake



Chuck Wagon Cookout | \$92 per guest

Starters

Romaine Lettuce with Cucumbers, Grape Tomatoes, Black Beans,
 Roasted Corn, Garlic Croutons and Avocado Ancho Chipotle Vinaigrette
 Red Skin Potato Salad with Navajo-Spiced Mayonnaise

Entrées

Golden Margarita Chicken marinated in Tequila, Blue Agave Nectar and Fresh Citrus
 Trail's End Mesquite-Smoked Baby Back Ribs with Honey Bourbon Barbecue Sauce
 Honey Ancho Rubbed Beef Ribeye

Accompaniments

Sweet Chile Spiced Corn on the Cob
 Vegetarian Baked Beans accented with Brown Sugar and Melted Onions
 Jalapeño Cornbread and Creamy Sweet Butter

Sweet Endings

Peach Cobbler with Vanilla Ice Cream



Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests.

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All Dinner Buffets Include: Starbucks® Coffee, Tazo® Teas and Iced Tea



Westward Look | \$89 per guest

Starters

Grilled Vegetable Salad with Balsamic Vinaigrette
Baby Iceberg Wedge with Heirloom Tomatoes and Buttermilk Dressing

Entrées

Grilled Atlantic Salmon with Ancho Honey Glaze
Churrasco Ribeye with Chimichurri
Roasted Pork Loin with Caramelized Onions and Mojo Jus

Accompaniments

Hatch Green Chile Mashed Potatoes
Vegetarian Black Beans with Garlic, Peppers and Onions
Calabacitas con Queso Fresco
Chef's Bread Basket and Creamy Sweet Butter

Sweet Endings

Cinnamon Chocolate Nachos and Margarita Cheesecake



Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests.

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Vegetarian & Vegan

Entrées



Whole Wheat Farro

Artichokes Hearts, Asparagus, Capers & Pomegranate

Grilled Marinated Seasonal Vegetables

Served on a Bed of Quinoa

Soy Ginger Marinated Tofu

Asian Vegetables

Sweet Chili Glazed Tofu

Bok Choy and Shiitake Mushrooms

Herb Marinated Grilled Tofu

Freshly made Tofu topped with Tomato-Chutney
Served with Wild Rice Pilaf and Bouquetière of Vegetables



Steamed Brown Rice with Asian Vegetables

Stir Fried Oriental Vegetables tossed in Ginger Sesame Seed Tamari Sauce

Grilled Vegetable Napoleon

The Season's Finest Vegetables, Char-Grilled
Presented on a Bed of Roasted Red Pepper Coulis
Served with Fresh Herb Couscous



Portobello Mushroom Ravioli*

Pasta filled with Portobello Mushrooms with a Chardonnay Butter Sauce
Served on a bed of Wilted Greens and Smoked Tomato Concasse

Panko Breaded Tofu*

Parmesan and Panko-Crusted Tofu Served with a Chunky Tomato Basil Sauce
Linguine Pasta and Garden Vegetable Ratatouille

Lunch | \$35 per guest

Dinner | \$49 per guest

** Items are vegetarian, but not vegan as they contain egg*

Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.

Beverage Options

Tier I

Liquors

Pinnacle Vodka
 Pinnacle Gin
 Cruzan Rum
 Sauza Blue Tequila
 Evan Williams Bourbon
 Old Smuggler Scotch

Wines

Robert Mondavi Woodbridge:
 Chardonnay, Pinot Grigio, Cabernet,
 Merlot, Pinot Noir and
 Sauvignon Blanc

Tier II

Maker's Mark Bourbon
 Grey Goose Vodka
 Bombay Sapphire Gin
 Bacardi Rum
 Patrón Tequila
 Dewar's Scotch

Clos du Bois:
 Sauvignon Blanc, Pinot Noir
 Jacob's Creek
 Chardonnay, Pinto Grigio, Merlot
 and Cabernet

***All Bars Include Imported and Domestic Beer,
 Soft Drinks, Juices, Still and Sparkling Water***

Hosted Bar Pricing

Tier I Bar

Cocktails \$8
 Martinis and Manhattans \$11
 Wine by the Glass \$8
 Wine By The Bottle \$32

Tier II Bar

Cocktails \$9
 Martinis and Manhattans \$12
 Wine by the Glass \$9
 Wine By The Bottle \$38

All Bars

Craft & Specialty Beer \$6
 Domestic Beer \$5
 Soft Drinks, Still and Sparkling Water \$4

Hosted Bar Packages

Tier I Bar

\$16 One Hour Per Guest
 \$24 Two Hours Per Guest
 \$5 Each Additional Hour

Tier II Bar

\$18 One Hour Per Guest
 \$27 Two Hours Per Guest
 \$6 Each Additional Hour

Cash Bar Service is available at additional \$1 per drink.

A bartender fee of \$125 is required for every 100 guests

Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to

24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.

All-Day Meeting Packages

Santa Catalina Meeting Package

Santa Catalina Meeting Package includes Room Rental, Agua Fresca Station, Drop Down Screen, Wireless Internet Access, AV Projection Table with Power Strip and Flip Chart with Markers

All Day Beverage Service

Starbucks® Coffee and Tazo® Teas
Assorted Soft Drinks, Still and Sparkling Water

The Catalina Continental

Freshly Squeezed Orange Juice
Seasonal Fruits and Berries
Breakfast Pastries, Muffins and Croissant
Sweet Butter and Preserves

Morning Break

Greek Yogurt and Berry Parfaits
House made Granola

Arizona à la Carte Lunch Buffet

Starters

Mixed Green Salad with Tomato, Cucumber, Red Onion, Lemon Vinaigrette

Entrées

Roast Beef on a Crispy Baguette, Crispy Onion Straws, Arugula and Chipotle Dressing
Grilled Vegetable Wrap with Avocado and Salsa Fresca
Grilled Chicken Caesar Salad Wrap

Accompaniments

House Made Potato Chips

Sweet Endings

Fudge Brownies and Assorted Cookies

Afternoon Break

Häagen-Dazs® Ice Cream Bars
Frozen Fruit Bars
Ice Cream Sandwiches

\$92 per guest

AV Enhancements

Add LCD Projector \$325

Pricing based on a minimum of 10 guests

Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.

All-Day Meeting Packages

Sonoran Meeting Package

Sonoran Meeting Package includes Room Rental, Agua Fresca Station, Drop Down Screen, Wireless Internet Access, AV Projection Table with Power Strip and Flip Chart with Markers

All Day Beverage Service

Starbucks® Coffee and Tazo® Teas

Assorted Soft Drinks and Iced Tea

The Breakfast Sandwich Buffet

Freshly Squeezed Orange Juice

Sliced Seasonal Fruit

Bacon, Egg and Cheese on an English Muffin

Egg Whites with Grilled Vegetables Whole Wheat Wrap

Egg, Potatoes and Cheese Burrito with Fire Roasted Salsa

Morning Break

Greek Yogurt and Berry Parfaits

House made Granola

Soup and Salad Lunch Buffet

Starters

Wild Mushrooms, Gruyère, Caramelized Onions and Truffle Oil Flatbread

Entrées

Build Your Own Salad:

Lettuces include Baby Kale Lettuce, Crisp Romaine and Baby Greens

Toppings include Grilled Skirt Steak, Rosemary Garlic Marinated Chicken Breast, Tomatoes, Cucumbers, Roasted Beets, Avocado, Dried Cranberries, Red Onions,

Bacon, Sunflower Seeds, House Made Parmesan Croutons,

Blue Cheese Crumbles and Sharp Cheddar

Dressings include Prickly Pear Vinaigrette,

Creamy Blue Cheese and House Made Chipotle Ranch

Accompaniments

Soup du Jour and Assorted Rolls

Sweet Endings

Berry Cobbler with Chantilly Cream

Afternoon Break

House Made Potato Chips with Grated Parmesan

Fresh Baked Cookies

Pigs in a Blanket with Deli Mustard

\$98 per guest

AV Enhancements

Add LCD Projector \$325

Pricing based on a minimum of 10 guests

Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to

24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.