



BANQUET MENUS



CONTINENTAL BREAKFAST**Arizona Sunrise - \$29.00 per person**

Fruit & Greek Yogurt Parfait
 Chef's Pastries - Fruit Filled and Cheese Pastries
 Brick Oven Bagels - Egg flavored with Cream Cheese, Sweet Butter, Marmalade and Assorted Jams
 Freshly Squeezed Orange Juice
 Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Catalina Foothills - \$31.00 per person

Local Cubed Fresh Fruit
 Greek Yogurt & Granola Cups
 Brick Oven Bagels - Cream Cheese, Scottish Smoked Salmon Spread, Chive Spread, Sweet Butter, Marmalade
 Chef's Breakfast Pastries - Fruit Filled and Cheese Pastries
 Freshly Squeezed Orange, Grapefruit, Tomato and Cranberry Juices
 Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Lite & Fit - \$34.00 per person

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

BREAKFAST BUFFET**Classic - \$37.00 per person**

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 - \$42.00 per person

Local Cubed Fruit & Berries
 Fresh Cut Strawberry and Toasted Oats Parfait – Goat Milk Yogurt
 Farm Fresh Scrambled Eggs - Cheddar Cheese and Chives
 Smoked Bacon and Pork Sausage
 Shallot & Thyme Roasted Fingerling Potatoes
 Chef's Breakfast Pastries - Fruit Filled and Cheese Danish, Croissants, Muffins, Streusel Coffee Cake
 Brick Oven Bagels - Cream Cheese, Scottish Smoked Salmon Spread, Chive Spread, Sweet Butter, Marmalade
 Freshly Squeezed Orange Juice & Watermelon Minted Fresca
 Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Healthy Start - \$45 per person

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

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ENHANCEMENTS**\$8.00 per person (Choose one)**

Chicken Apple Sausage Or Apple wood Smoked Bacon Or Pork Sausage Link
 Buttery Croissant Sandwich - Organic Egg, Bee Haven Cheddar, Country Ham
 Breakfast Wraps - House Made Chorizo, Country Ham & Pepper Jack, or Very Veggie
 French Toast or Nutella French Toast - Maple Syrup, Powdered Sugar
 Eggs in-between Bread - All Come with House Made Pico and Cooling Sour Cream
 Egg – Chorizo, Monterey Jack Cheese, Fresh Cilantro
 Egg – Spinach, Vine Ripened Tomato, Wild Mushroom, Fresh Thyme
 Egg - Country Sugar Ham, Fontina Cheese on Croissant
 Egg - Sage Pork Sausage, Gouda Cheese on Bagel

\$5.00 per person (Choose one)

Watermelon Strawberry Agua Fresca Or Green Tea - Honeydew Agua Fresca
 Farm Fresh Scrambled Eggs
 Greek Yogurt & Fruit Parfaits
 Brick Oven Bagels - Cream Cheese, Sweet Butter, Marmalade
 Resort Grown Orange-Ricotta Pancakes - Vanilla Maple Syrup
 Brioche French Toast - Fresh Local Strawberries & Prickly Pear Syrup
 Steel Cut Oatmeal - Sweet Cream and Brown Sugar
 Donuts and Such - Assorted Varieties of Sugar Glazed, Filled and Retro Donuts
 Sunshine Fruit Smoothies (Strawberry, Banana or Mango) – Yogurt, Lilac Honey - Granola Crunch
 Kashi Cups – Dried Fruit, Agave Syrup, Chia Seeds
 Grits – Sweet Butter, Brown Sugar

Hot House Smoked Salmon or Cold Smoked Salmon - \$12.00 per person

Egg, Capers, Red Onions, Tomatoes
 Bagel Minis
 Cream Cheese

Chef Driven Eggs - \$16.00 per person

Eggs Your Way – Chef Attendant Required (*\$175.00 per chef*)
 Free Range Proteins - Pulled Pork, Apple Wood Bacon, Basil Shrimp
 Local Churned Cheeses – Queen Creek Goat Cheese, Tillamook Cheddar, Jack Cheese, Veggies – Spinach, Vine Ripened Tomatoes, Shallots, Sweet Peppers, Jalapeños

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PLATED BREAKFAST

Poured Tableside

Freshly Squeezed Arizona Orange Juice
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Bakery Basket

Doughnuts, Breakfast Breads, Morning Muffins, Artisan Bread

Appetizer (choose one)

House Baked Granola & Ruby Berry Parfait
Fruit & Mint Salad
Duet of Mango & Papaya Salad

Main Course (selection of one)

Farmers Hash & Egg - \$33.00 per person

House made Corned Beef
Poached Egg
Olive Oil Roasted Fingerling Potatoes
Green Chili Hollandaise

Organic Egg & Toast - \$34.00 per person

Arizona Grown Avocado, Multigrain Bread, Up & Over Egg, Heirloom Tomato Salad, Olive Oil Roasted Fingerling Potatoes

The Classic - \$36.00 per person

Fluffy Scrambled Eggs, Fresh Snipped Chives, Applewood Smoked Bacon Or Sausage, Overnight Tomatoes, Breakfast Potatoes

“Bienvenido” - \$36.00 per person

Scrambled Eggs, Queso Blanco, Grilled Chorizo, Rancho Style Beans, Salsa Verde, Crispy Salted Tortillas

Farm to Table - \$38.00 per person

Cage Free Scrambled Eggs, Country Style Pork Chop, Caramelized Sweet Potatoes & Fresh Thyme

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A LA CARTE**Beverages**

Freshly Brewed Regular & Decaffeinated Coffee	\$88.00 per gallon
Hot Tea	\$80.00 per gallon
Iced Tea	\$74.00 per gallon
Assorted Juices (Orange, Grapefruit, Apple, Cranberry)	\$78.00 per gallon
Lemonade	\$74.00 per gallon
Soft Drinks	\$4.50 each
Bottled Sparkling Water	\$4.50 each
Bottled Water	\$4.50 each

**Alternate Beverage Options available upon request*

Baked

Morning Muffins – Blueberry Streusel, Brown Sugar Spice, Bran Raisin, Lemon	\$48.00 per dozen
Croissants – Butter, Chocolate, Almond	\$48.00 per dozen
Freshly Baked Assorted Pastries	\$52.00 per dozen
Hearth Stone Bagels – Cream Cheese (Naked, Chive, Smoked Salmon) and Fruit Marmalades	\$56.00 per dozen
Freshly Baked Scones	\$56.00 per dozen
Freshly Baked Cookies	\$56.00 per dozen
Chocolate Brownies and Blondies	\$56.00 per dozen

Snacks

Assorted Whole Fruit	\$42.00 per dozen
Individual Yogurt Parfaits	\$10.00 each
Assorted Candy Bars	\$4.00 each
Assorted Granola Bars	\$4.00 each
Individual Bags of Popcorn	\$4.50 each
Individual Bags of Chips or Pretzels	\$4.50 each
Individual Bags of Trail Mix	\$6.00 each

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MID-DAY BREAK**Smoothies @ Sunrise - \$10.00 per person**

Smoothies Prepared with Low Fat Yogurt
Banana-Strawberry, Very Berry, Mango, Prickly Pear & Papaya

Slightly Salted Slightly Sweet - \$10.00 per person

Individual Bags of Russet Potato Chips, Root Vegetable Chips & Puffed
Corn Assorted Individually Wrapped Candy Bars
Assorted Sodas, Bottled Water

Cookies & Milk - \$12.00 per person

Chocolate Chunk
Golden Raisin –Oatmeal
Salted Peanut Butter
White Chocolate Cashew
Whole, 2 %, Almond & Silk Milks available
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Crepes - \$14.00 per person (*Chef Attendant Optional - \$175.00)

Griddled & Roll - Selection of 1 Style
Sugar – Strawberry & Ricotta, Arizona Orange - Mascarpone, Bananas & Nutella
Savory – Rotisserie Pulled Chicken & Spinach, Wild Mushrooms & Goat Cheese, Vegetable & Basil
Prickly Pear Lemonade, Fruit Infused Agua Fresca

Eating Naturally - \$14.00 per person

Whole Local Fruit - Apples, Valencia Oranges, Bananas and Fruit of the Season
Raw Nuts to include - Pistachios, Cashews, Pecans, Almonds, Peanuts
Granola & Kind Bars
Fruit Infused Waters (Select 1 flavor)
 Pomegranate - Apple
 Honeysuckle - Honeydew
 Pineapple - Lavender

Pickled & Cured - \$14.00 per person

Cured Olives - Mezzetta Castelvetrano, Bella di Cerignola, Kalamata
Hand Cut Carrots, Organic Celery, Rutabaga, Cucumber, Jicama – Basil Ranch and Roasted Pepper Dip
Hummus – Garlic & Lemon, Roasted Red Pepper Hummus, Fresh & Pickled Vegetables
All Served with Olive Oil, Oak Barrel Aged Balsamic, Torn Artisanal Bread, Toasted Cracker Flats
Prickly Pear Lemonade, Fruit Infused Agua Fresca

Tea Time - \$16.00 per person

Yuzu Madeleine, Brown Sugar Streusel Cake
Green Tea Opera, Matcha & White Chocolate Cookie, Black Sesame Panna Cotta
Hoji, Gemmal, Green Teas

Eating Naturally - \$16.00 per person

Local Fruit, Melons & Berries
Whole Fruit – Seasonal Fruit of the Season
Individual Smoothies: Beet Orange & Carrot, Green Kale & Asian Pear-Apple, Strawberry Banana & White Chocolate

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Trailblazer Mix - \$16.00 per person

Create your own Trail mix to keep you going all day

Fiber - Crispy Granola, Shaved Coconut, Salted Cashews, Candied Peanuts, Toasted Almonds, Pistachios

Fruit – Sun-Soaked Cranberries, Dried Cherries, Golden Raisins, Dark Currants, Candied Pineapple

Sweet - Butterscotch Chips, Milk Chocolate & White Chocolate Chips

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Power up Protein! - \$16.00 per person

Avoid The sugar crash, Power up on protein – carb salads

(Selection of 2 styles)

Sesame Chicken - Udon Noodle, Pickled Kimchee Salad

Peppered Beef - Olive Oil Poached White Bean & Green Kale

Basil Shrimp - Roasted Corn-Edamame Succotash

Pickled Tofu - Salted Cucumber Kimchee, Sweet Gochujang Chiles

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Rice Boxes - \$16.00 per person

(Selection of 2 styles)

Asian - Kakuni (Pork), Salt & Pepper Cabbage, Hot Chili Paste

Mexican - Cumin Rice, Charred Chorizo & Poblano Peppers

Arizona - Orange Spiced Rice & Prickly Pear Grilled Chicken

Sweet - Rice Porridge, Caramelized Banana, Toasted Pecan Seeds

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Shake it, Dip It, Dust It Break – \$18.00 per person

Pretzels, Doughnuts, Granola Bars - Cinnamon Sugar, Salted Caramel and Chocolate Sauces for Dunking

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

The French Connection - \$18.00 per person

Provençal Macarons, French Madeleine's, Fruit Tartlets, Chili Spiced Ganache Cake

Nitro Pressed Coffee, Canned & Bottled Cappuccinos

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Noodle Box - \$18.00 per person

(Selection of 2 styles)

Glass Noodles - Spicy Shrimp, Thai Basil, Mint and Crushed Peanuts

Udon Noodles - Char Siu Pork, Cabbage Kimchee, Korean Garlic Hoisin

Chili Guksu Noodles - (Buckwheat) Tot Soi Greens, Spiced Cashew, Edamame, White Miso Vinaigrette

Jap Chae - Korean Sweet Potato Noodles, Stir-Fry Vegetables, Soy Sauce & Chilies

Rice Noodles - Fried Puffed Crunchy, Toasted Sesame Seeds, Hot Spicy Salt

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Jolt - \$20.00 per person

Meeting Too Long? A Combination of Power Drinks and Espresso

Starbucks Espresso Shots, Red Bull (Sugar Free and Regular)

Gatorade, Chocolate Covered Coffee Beans, Fresh Baked Tea Size Cookies

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LUNCH BUFFET

All meals served with Whole Fruit, Melons & Berry Parfait, Arizona Pecan & White Chocolate Cookies, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

The Deli - \$45.00 per person

Baby Iceberg Lettuce - Beefsteak Tomatoes, Sweet Onions, Crumbled Gorgonzola, Italian Vinaigrette
Salt and Vinegar Cabbage Slaw Or Fingerling Potato Salad Or House made Potato Chips
Cobb Salad Wrap with Chicken

Carved or Stationary

Griddled Reuben - Thick Cut Marble Rye, Thousand Island Dressing, Jarlsberg, House made Sauerkraut
Or
Oven Roasted Hand Carved Turkey - Basil Aioli, Cranberry Aioli
Coconut Rice Pudding & Fresh Fruit and Mint Salad

“Wraps” - \$46.00 per person

Olive Oil Grilled Vegetable Salad
Hearts of Romaine - Tomatoes, Olives, Oak Barrel Sherry Vinaigrette
Hibiscus Pickled Prawn Salad - Spiced Sunshine Fruit Relish

Wraps (select two)

Orange Mojo Turkey Breast – Garlic Aioli, Hummus
Grilled Vegetable
Albacore - Olive Oil & Sun-Soaked Cranberries
Pulled Chicken & Basil Salad

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BOXED LUNCH**Biodegradable Build your Bag Lunch*****Build your own Or Speed of Service – Bagged and Ready to Go!***

Offered two ways – Speed of Service – Select: (1) Organic, (1) Land, (1) Nature and (1) Liquid - **\$38.00**

Select: (2) Organic, (2) Land, (2) Nature and (2) Liquid - **\$40.00**

Select: (3) Organic, (3) Land, (3) Nature and (3) Liquid - **\$42.00**

Select: (4) Organic, (4) Land, (4) Nature and (4) Liquid - **\$44.00**

Organic

Olive Oil Poached Marble Potatoes – Fresh Thyme & Toasted Garlic

Pickled Cucumbers – Heirloom Tomato and Dill

Farmed Greens – Cucumber Tomato and Shaved Carrot

Mini Pasta Salad – Shaved Parmesan Cheese, Lemon, Fresh Basil

Land

Roasted Chicken – Port Wine Onions, Smoked Gouda on Ciabatta Bread

Shaved Roasted Beef – Creamed Horseradish, Thick Cut Tomato on Artisan Roll

Baja Shrimp Salad – Sweet Onion Celery & Fresh Dill on Brioche Bun

Grilled Squash & Roasted Pepper – Garlic & Lemon Hummus, Cured Tomatoes on Milled Grain Bread

Sweets

Brown Sugar Date Cookies

Double Chocolate Chip Cookies

Kind Bars

Luna Bars

Liquid

Vitamin Water

Bottled Water

Assorted Pepsi Products

Bottled Iced Tea

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EXECUTIVE LUNCH BUFFET**Soup & Salad - \$40.00 per person**

Smoked Tomato Soup with Cheddar Cheese Croutons
 Pulled Rotisserie Chicken & Albacore Tuna with Olive Oil – Sun Dried Cranberries & Orange Zest Salad
 Marinated Tomatoes, Aged Blue Cheese, Pickled Cucumber Salad - Resort Grown Basil, Shallots
 Artisan Bread and Toasted Herb Flat Breads
 Local Plucked Apples & Oranges
 Brown Sugar Molasses Cookies
 Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Iced Tea

Soup, Salad and Sandwiches - \$42.00 per person

Cage Free Chicken Noodle Soup Or Vegetarian Chili
 Farmed Greens – Sun-Soaked Tomatoes, Jicama & Pickled Carrot, Prickly Pear Vinaigrette

Sandwiches (select two)

Roasted Chicken – Port Wine Onions, Basil Aioli, Ciabatta Bread
 Shaved Roasted Beef – Creamed Horseradish, Thick Cut Tomato, Artisan Roll
 Baja Shrimp Salad – Sweet Onion, Celery & Fresh Dill on Brioche Bun
 Grilled Squash & Roasted Pepper – Garlic & Lemon Hummus, Cured Tomatoes on Milled Grain Bread
 Garden Vegetable Pasta Salad with Pesto Vinaigrette
 Freshly Baked Cookies and Fudge Brownies
 Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Iced Tea

Burgers & Tacos - \$50.00 per person**Vegetarian**

Smoked Tomato Soup – Cheddar Cheese Toast
 Curry Pickled Vegetable Kimchee
 Celery Caesar Salad

Sliders

Angus Corn Fed Beef, Smoked Corn & Sweet Potato
 Crisp Lettuce, Tomato Jam, Smashed Avocado, Red Onion, Garlic Aioli, Ketchup

Tacos

Crispy White Fish Taco, Pickled Cucumber, Jicama & Pickled Tomato
 Pico, Smashed Avocado, Jalapeños, Tomato Salsa, Cooling Sour Cream

Sides

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

Sweets

Cinnamon & Sugar Churros
 Double Chunk Chocolate Chip Cookies
 Freshly Brewed Coffee, Regular and Decaffeinated, Assorted Hot Teas, Iced Tea

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EXPRESS WEEKLY LUNCH BUFFET

All Meals served with Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Iced Tea

Monday Mediterranean - \$48.00 per person

Spanakopita Soup - Garlic Hummus, Pita Chips, Wood Roasted Olives
 Greek Salad - Lemon Pickled Cucumbers, Marinated Tomatoes, Olive Oil & Feta
 Curry Yogurt & Curry Butchers Smoked Chicken
 Lentils - Dahl
 Pita Bread
 Olive Oil Cake, Lemon Yogurt Crema

Tuesday Tacos - \$48.00 per person

Pork Posole – Homemade Tortilla Chips
 Mesclun Greens, Pickled Vegetables
 Rotisserie Pulled Chicken
 Saffron Rice, Cumin Stewed Black Beans
 Pico Tomatoes Fresca, Sauce Verde
 Corn and Flour Tortillas
 Horchata Rice Pudding

Wednesday Wellness - \$48.00 per person

Butternut Squash Soup - Goat Cheese & Red Pepper Bruschetta
 Hearts of Romaine - Shaved Jicama, Organic Carrot, Seedless Cucumber, Grape Tomatoes, Red Wine Shallot Vinaigrette
 Olive Oil & Garlic Roasted Chicken Thighs, Chive Jasmin Rice, Overnight Tomatoes
 Poached & Whole Seasonal Fruit

Thursday Comfort Food - \$48.00 per person

Smoked Tomato Soup - Cheddar Cheese Toast
 Bacon & Red Potato Salad
 Farm to Fork Greens – Prickly Pear Vinaigrette
 Grass Fed Beef Sliders - Applewood Bacon & Sharp Cheddar Cheese
 Mac & Cheese Au Gratin
 Sweet Potato Tots
 Brown Sugar BBQ, House made Ketchup
 Pound Cake - Strawberries & Cream

Friday Fish on Fridays - \$48.00 per person

Rocky Point Shrimp Chowder
 Chopped Local Greens – Assorted Toppings, Pineapple Cole Slaw
 Fried White Fish, Crawfish & Tasso Ham Etouffee, White Rice
 Brown Betty Caramelized Apple Parfaits

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THEMED LUNCH BUFFET

All Themed Buffets are serviced with Prickly Pear Iced Tea

Buffets with 20 or less guests require a \$350.00 surcharge

Rocky Point - \$48.00 per person

Farmed Lettuces - Roasted Corn, Salted Pumpkin Seeds, Goat Cheese, Lime Cilantro Vinaigrette
 Jicama & Grapefruit Salad
 Oak Roasted Free-Range Chicken
 Honey Roasted Carrots | Cumin Spiced Rice
 Caramel Apple Pie | Chili - Chocolate Pot de Crème

Dean Martin - \$50.00 per person

Pasta Fagioli
 Hand Pulled Mozzarella & Beefsteak Tomatoes
 Baby Romaine Lettuce - Sweet Onions, Crumbled Gorgonzola, Red Wine Vinaigrette
 Antipasto Sandwich – Shaved Garlic Salami, Aged Provolone
 Caprese Ficelle – Fresh Mozzarella, Tomatoes
 Porchetta Panini (Hot)
 Ricotta Stuffed Cannoli
 Tiramisu – Mascarpone Blueberry Panna Cotta

Little Italy - \$52.00 per person

Spiced Arugula Salad - Shallot Dressing
 Pipette Pasta Salad - Vine Ripened Tomatoes, Buffalo Mozzarella, Balsamic Vinaigrette
 Chicken Breast Madeira
 Eggplant Parmigiana
 White Chocolate Panna Cotta | Classic Tiramisu

Art Deco - \$53.00 per person

- ✓ Red Tomato Carpaccio – Arugula, Parmesan Cheese, Red Wine Vinaigrette
- ✓ Romaine & Radicchio Greens - Aged Blue Cheese, Candied Walnuts, Sherry Vinaigrette
- Honey Grilled Chicken Thighs
- Wood Roasted Salmon
- Artichokes - Lemon & Capers
- Farro Risotto | Baby Carrots
- Ricotta Cheesecake | Individual Wild Berry Soup Shots

South of the Border - \$54.00 per person

Vegetable Posole – Hominy with vegetables and Mexican seasonings
 Mesclun Greens - Crisp Tortilla Strips, Cilantro Ranch Dressing
 Tri-Color Bean Salad
 Cheese Enchiladas
 Chili Roasted Pork Loin – Chipotle Barbeque
 Snapper Vera Cruz – Mexican mixture of tomatoes, jalapeno peppers, olives & oregano
 Arroz ala Mexicana – Spiced Mexican Rice
 Dulce de Leche Tarts | Mexican Chocolate Brownies

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PLATED LUNCH

Choose one from each selected course

Two Course - Soup & Salad \$42.00 per person

Two Course - Soup Or Greens with Hot Entrée \$45.00 per person

Three course - Soup Or Greens with Hot Entrée & Dessert \$48.00 per person

Soups

Pork Posole | Vegetarian Minestrone | Chicken Tortilla | Chicken Noodle | Black Bean & Chorizo | Tomato Basil Soup | Smoked Corn & Shrimp Chowder | Puree Butternut Squash - Vanilla Crema | Green Chili Chicken

Greens

Optional: Add 6oz Chicken, Beef or Salmon - \$10.00 per person

Farmed Greens - Shaved Carrot, Pickled Red Beet, Jicama, Seedless Cucumber, Prickly Pear Vinaigrette

Caesar - Crisp Romaine Hearts, Olive Oil Roasted Croutons, Garlic Spiced Dressing

Heirloom Tomatoes & Burrata - Arugula, Extra Virgin Olive Oil, Oak Barrel Balsamic

Soup and Composed Salads

Smoked Mount Lemmon Trout - Baby Spinach, Egg, Pickled Radish, Fried Capers, Lemon-Tarragon Vinaigrette

Grilled Skirt Steak & Green Papaya Salad - Pop Corn Shoots, Spiced Peanuts, Red Chile Vinaigrette

Cobb Salad - Rotisserie Chicken, Applewood Bacon, Tomatoes, Avocado, Gorgonzola, Olive, Basil-Buttermilk Ranch

Sweet Shrimp & Grilled Tofu Salad - Pea Tendrils, Mache, Miso-Rice Wine Dressing

Nicoise (Shrimp, Chicken Or Tuna) - Hen Egg, Green Beans, Fingerling Potatoes, Olives, Lemon-Oregano Vinaigrette

Grilled Hot Smoked Salmon Salad - Baby Farmed Greens, Heirloom Tomatoes, Fresh Orange, Radish Sprouts, Lemongrass Vinaigrette

Entrées

Pine Nut Crusted Mahi Mahi, Spiced Swiss Chard, Boniato Mash, Candied Plantains, Yellow Pepper Butter

Pan Seared Corvina, Sweet Corn Pudding, Farro Vegetable Medley, Cilantro Vinaigrette

Thyme Roasted Chicken, Ricotta Stuffed Ravioli, Grilled Asparagus, Wild Mushroom Roast Chicken Jus & Queen Creek Goat Cheese

BBQ Glazed Chicken Breast, Mac n' Cheese, Olive Oil Spiced Broccolini

Indian Spiced Breast of Chicken, Mint Infused Red Quinoa, Mango-Papaya Salad

Grilled Flat Iron Steak, Sweet Potato & Vegetable Hash, Overnight Tomato, Oak Barrel Balsamic Reduction

Sweets:

Strawberry Crème Brulee, Toasted Macadamia Nuts

Piña Colada Cheesecake, Toasted Cashews & Toasted Coconut

Caramelized Banana Tiramisu, White Chocolate Crunch, Salted Caramel Drizzle

Lemon Preserve & Burrata Cheese Parfait, Ginger-Blueberry Compote

Mango Margarita Tart with Ginger Snaps

Chocolate Praline Cake, Milk Chocolate Syrup, Red Berry Sauce

Root Beer Or Creamsicle Ice Cream Floats

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DINNER BUFFET

Country BBQ

Select 1 Entrée - \$75.00 per person

Select 2 Entrées - \$85.00 per person

A minimum of 25 guests is required

Chopped Greens, English Cucumbers, Maytag Bleu Cheese, Applewood Bacon, Red Onion, Basil-Buttermilk Dressing
Campari Tomato Salad, Sweet Onions, Shaved Fennel, Grapefruit, Olive Oil & Fresh Lemon

Entrées

Charcoal Grilled Garlic-Cracked Pepper Flat Iron Steaks
Olive Oil Roasted Butcher Cut Chicken, Lemon Thyme Extra Virgin Olive Oil
Grilled Pacific Salmon, Cilantro & Lime Salad
Sea Salt Corvina, Charred Blood Orange & Fennel
BBQ Sauce Baby Back Ribs

Sides (select two)

Grilled Onions & Mushrooms
Cowboy Ranchero-Style Beans
Aged Cheddar Macaroni & Cheese
Farmers Market Fresh Vegetables
Mashed Russet Potatoes, Cheddar Cheese & Scallions
Mini Baked Russet Potatoes, Butter, Sour Cream, Chives, Cheddar Cheese, Shaved Green Onion

Desserts (select one)

Blueberry Pie Parfait
Granny Smith Apple Pie, Whipped Cream
Hand Cut Watermelon
Chocolate Chili Cupcakes
Double Chocolate Brownie Squares

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That's Amore - \$80.00 per person**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

Viva Mexico! - \$82.00 per person**Starters**

Chopped Salad - Crunchy Iceberg Lettuce, Cotija Cheese, Grilled Peppers, Corn, Tomatoes, Jicama, Avocado, Black Beans, Cilantro-Lime Vinaigrette

Hearts of Palm Salad, Mango, Chayote & Citrus Vinaigrette

Entrées

Pork Carnitas on Mole Rojo - Chile Guajillo, Poblano, & Dark Chocolate

Mescal & Lime Marinated Chicken Thighs

Chipotle Grouper a la Parrilla

Accompaniments

Yellow Rice

Veracruz Style Baked Black Beans

Farmers Market Fresh Vegetables

Warm Flour Tortillas

Condiments

Tomatillo Salsa & Red Tomato Salsa

Guacamole

Limes, Oranges & Lemons

Sea Salted Tortilla Chips

Sweet Endings

Mexican Wedding Cookies

Caramel Flan with Salted Caramel

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Farm to Fork - \$88.00 per person

Starters

House Stretched Burrata - Chefs-Harvested Tomatoes, Sweet Basil from the Garden

Prosciutto & Melon Salad, Natural Honey, Freshly Picked Herbs

Queen Creek Farms Roasted Olive - Marinated with Citrus Zest

Salad Bar and Fixin's

Harvest and locally grown produce

Cucumber, Olives, Tomatoes, Sunflower Seeds, Crusty Bread Croutons Red Wine Vinaigrette – Basil Butter Milk Ranch

Entrées

White Fish - Wrapped & Grilled in Banana Leaves Roasted

Free Range Butcher Cut Chicken - Chermoula Sauce Grass-

Fed Sirloins Steaks – Rosemary Jus

Seasonal Vegetables - Farmers Market Fresh, Sea Salt Herbs & Extra Virgin Olive Oil

Sweet Endings

Salted Caramel Butter Scotch Pudding

Key Lime Pie Parfaits – Pickled Raspberries, Butter Sugar Crunch

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PLATED DINNER**3 Courses - \$82.00 per person****4 Courses - \$92.00 per person****Duet - \$112.00 per person****Starters***Hand Pulled Burrata & Heirloom Tomato - Garlic Toast, Balsamic Caviar**Roasted Chicken & Farro Risotto - Sundried Cherries, Currants, Toasted Almonds**Pork Belly "Tostada" - Hot and Spicy Kimchee, Crispy Tortilla, Resort Grown Avocado, Fresh Orange**Roasted Butternut Ravioli - Forked Spaghetti Squash, White Currants, Sage Brown Butter**Rocky Point Shrimp "Scampi" - Cannellini Beans and Tasso Ham Stew, Lemon Zest, Basil Oil***Organically Grown Greens***Hearts of Palm Salad - Teardrop Tomatoes, Orange and Basil, Sherry Wine Vinaigrette**Bibb Lettuce Wedge - Lime Marinated Jicama, Strawberries, Cambozola Cheese, Red Papaya Vinaigrette**Cucumber Wrapped Romaine - Heirloom Tomatoes, Port Wine Marmalade, Goat Cheese Crostini, Oak Barrel Balsamic Vinaigrette**Shaved Brussels Sprouts Salad - Sundried Cherries, Pecorino, Candied Pancetta, Toasted Garlic Vinaigrette**Farm to Fork Greens - Oak Barrel Balsamic Candied Pancetta, Goat Cheese Crostini, Julienne Jicama, Organic Carrot, Red Wine-Basil Vinaigrette**Heart of Romaine "Caesar Salad" - Garlic Crostini, Cracked Pepper, Shaved Parmesan Cheese*

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Options – Entrées**Flight**

“Brasserie” Spring Chicken - *Potato Puree, Haricot Verts, Garlic Thyme Jus*
 Lemon Pressed Chicken “Bistecca Style” - *Garlic Wilted Spinach, Crispy Pancetta, Duck Fat Poached Fingerling Potatoes*
 Amarillo Marinated Chicken Breast - *Black Beans, Crushed Plantain, Red Chimichurri Sauce*

Water

Olive Oil Roasted Grouper - *Creamed Corn Puree, Butter Thin Green Beans, Overnight Tomatoes & Heirloom Carrots*
 Grilled Pacific Salmon - *Carrot Puree, Tomato Confit, Foie Gras Crouton*
 Rocky Point Sea Bass - *Smokey Lardons, Shrimp Chowder Bisque*

Land

Braised Short Rib - *Truffle Risotto, English Peas, Candied Baby Carrots, Thyme Jus*
 Grilled Filet Straight “UP” - *Duck Fat Fried Fingerling Potatoes, Spiced Broccolini, Crispy Garlic, Piquillo Pepper Puree*
 Green Chile Pork Shanks - *Green Apple & Braised Red Cabbage, Cracked Pepper, Fresh Thyme*

Duets

Filet of Beef & Salmon - *Rosti Potato, Wilted Arugula, Overnight Tomatoes, Horseradish Demi*
 Thyme Pressed Chicken & Pistachio Crusted Sea Bass - *Lemon scented Parsnip Puree, Wilted Baby Kale, Candied Heirloom Carrot*
 Beef Tenderloin “Café de Paris” & Prawn – *Foie Butter, Wilted Garlic Spinach, Sunburst Squash Butter, Toasted Gremolata*
 Braised Short Rib & Salmon - *Butter Smashed Rutabagas, Shallots, Spinach, Overnight Tomatoes, Thyme Reduction*

Vegetarian

Vegetable Curry with Basmati Rice - *Grilled Marinated Tofu on a Bed of Sautéed Spinach, Cherry Tomatoes and Toasted Almonds*
 Sweet Pea Green Risotto - *Shiitake Mushrooms, Parmesan Cheese, Fine Herbs (Vegan possible) Rigatoni*
 Pasta - *Summer Vegetables, Three Cheeses, Fresh Oregano*
 Grilled Portabella Mushroom - *Stuffed Eggplant, Asparagus, Roasted Pepper, Cherry Tomatoes, Balsamic Reduction (Vegan)*

Options - Sugar

Milk Chocolate Tart - *Dark Chocolate Ganache, Salted Caramel, Sea Salt*
 Green Apple Pizza - *Salted Caramel and Vanilla Bean Gelato*
 Olive Oil Cake - *Preserved Oranges, Orange Blossom Crema, Fresh Mint*
 Dark Chocolate Molten Cake - *Chocolate & Cherries Ice Cream, Raspberry Ginger Preserves, Toffee Crunch*

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HORS D'OEUVRES**On Toast - \$6.00 per piece**

Country Pork Confit, Wild Berry Compote, Green Apple
 Smoked Salmon, Truffle Egg, Heirloom Tomato
 Honey Roasted Chicken Liver Pate, Pickled Radish
 Garlic Shaved Beef, Horseradish Crema
 Avocado, Pomegranate, Candied Ginger

Spoons - \$7.00 per piece

Wagyu Beef Tartar, Capers, Chopped Chives
 Antipasto Aged Provolone, Olives, Garlic Salami, Oregano
 Rock Shrimp & Avocado, Toasted Jalapeño Corn Crisp
 Achiotte Salmon, Fresh Cilantro, Lime
 Lime Marinated Sugar Scallop Ceviche

Chilled - \$7.00 per piece

Serrano Ham, Cantaloupe on Bamboo
 Curried Chicken and Compressed Pineapple Cone
 Pepper-Seared Ahi Tuna on Corn Crisp, Arizona Orange & Sweet Chili Glaze
 Duck Confit and Hen Egg - Deviled Egg Style, Fresh Snipped Chive, Local Berry
 Smoked Chicken, Roasted Corn, Toasted Chipotle Aioli

Warm – 8.00 per piece

Harvest Willcox Apple and Brie Tostada
 Risotto Arancini, Smoked Tomato Jam
 Short Rib Tartan, Blue Cheese Crust
 Almond Stuffed Date Wrapped in Bacon
 Beef Wellington, Sauce Hollandaise
 Wagyu Hot Dogs, Hot Mustard, Pickled Cucumber Relish

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RECEPTION ENHANCEMENTS**CARVED**

All Carving Stations Require a Chef Attendant at \$175.00 per Chef, per 75 guests

Peppered Tenderloin of Beef - \$225.00 (serves 10)

Sauce Béarnaise, Garlic Aioli

Artisan Rolls

Salmon Wrapped in Banana Leaves - \$225.00 (serves 10)

Lemon-Thyme Vinaigrette

Steamed Jasmine Rice

Garlic & Rosemary Rack of Lamb - \$250.00 (serves 12)

Rosemary Black Olive Tapenade, Minted Pineapple Chutney

Rosemary Focaccia

Porchetta - \$300.00 (serves 20)

Roasted Pork Loin, Orange Mojo, Minted-Basil Romesco

Sweet Potato Biscuits with Country Butter

Orange Scented Roast Turkey - \$300.00 (serves 20)

Mango-Cranberry Relish, Basil Aioli

Sunflower Rolls

Slow Roasted Smoked Prime Rib of Beef - \$400.00 (serves 15)

Malbec Demi-Glace, Horseradish Crème Fraiche, Stone Grain Mustard

Assorted Rolls

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RECEPTION STATIONS**Crudité In Mini Terracotta Pots - \$9.00 per person**

Fresh Cut Broccolini, Cucumber, Purple Cauliflower, Heirloom Carrots and Sun-Soaked Tomatoes
Garlic and Red Pepper Hummus, Basil Buttermilk Ranch Dip

Dim Sum - \$15.00 per person

(Choice of 3 Styles)

Pork Belly Dumplings

Shrimp Dumplings

Chicken Dumplings

Vegetable Dumplings

Bao Buns

Soy and Red Chili Dipping Sauces

Westward Look Tapas - \$16.00 per person

(Choice of 3 Styles)

Charred Chorizo, Honey, Toasted Almonds

Speck Prosciutto, Grilled Asparagus, Roasted Peppers, Thyme-Fused Olive Oil

Cracked Crab Cocktail, Valencia Orange, Arugula, Lavender Oil

Grilled Pacific Shrimp, Ruby Red Grapefruit, Fennel Salad

Marinated Artichokes, Peppered Goat Cheese, Basil, Aged Balsamic

Heirloom Tomato Bruschetta, Virgin Olive Oil, Fresh Oregano

Caprese Martini - Mini Mozzarella, Tiny Tomatoes, Garden plucked Basil, Oak Barrel Balsamic

Quesadilla Bar - \$16.00 per person

Plancha Griddled Stuffed Flour Tortillas

(Choice of 2 Styles)

Chicken, Beef, Shrimp, Vegetable

Asadero Cheese, Pico, Tomatoes Fresca, Smashed Avocado

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RECEPTION STATIONS – *(Chef Attendant Optional: \$175.00, per 75 guests)***Gnudi - \$20.00 per person**

Handmade Dough-Less Ricotta Stuffed Ravioli

(Choice of 1 Style of Preparation)

Sweet Pea Nage, Pork Lardons, Truffle Salt

Brown Butter, Toasted Pine Nuts, White Currants, Sage

Basil Shrimp, Smoked Garlic, Tomato, Olive Oil, Lemon

Charred Chorizo, Toasted Almonds, Roasted Peppers, Almonds

Octopus Fra Diablo

Served with Parmigiano-Reggiano, Chili Pepper Flakes and Crostini

Wagon Wheel Mac & Cheese - \$20.00 per person*(Choice of 2 Styles of Preparation)*

Very Cheesy - Asiago Cheddar, Gouda, Parmesan

Smoked Chicken - Portobello, Black Truffle

Four Cheese with Roasted Garden Vegetables

Tillamook Cheddar and Braised Beef Short Ribs

Mascarpone, Rock Shrimp and Lobster Sauce

Artichoke, Spinach, Gorgonzola Bleu Cheese

Duck Prosciutto, Sweet Peas, Sweet Corn

Crawfish and Andouille

Pasta - \$22.00 per person*(Choice of 2 Pasta)*

Cheese Tortellini, Pipetti, Cowboy Wheels, Garganelli

(Choice of 2 Styles of Preparation)

Lobster, Sweet Peas, Fennel, Sweet Pepper

Short Ribs, Portobello Mushroom, Truffle, White Cheddar

Cumin Barbequed Chicken, Mascarpone, Sweet Corn, Thyme

Wild Mushroom, Goat Cheese, Basil, Overnight Tomatoes

Served with Parmigiano-Reggiano, Chili Pepper Flakes and Artisanal Bread

Risotto - \$24.00 per person*(Choice of 2 Styles)*

Chorizo, Spanish Onion, Sweet Peppers

Rock Shrimp, Gochujang Chili Paste

Roasted Beets, Fresh Ginger, Root Vegetable Stock & Thyme

Grilled Chicken, Wild Mushrooms, Oregano, Cream

Four Cheeses - Reggiano, Parma, Manchego, Fontina

Porchetta, Pancetta, Fresh Peas, Parmigiano-Reggiano

Cured Meat & Churned Cheese - \$25.00 per person

Speck Prosciutto, Hot Spiced Copa, Hard Chorizo, Peppered Salami

Cheese Display of Camboles, Chevre, Manchego, Parmigiano-Reggiano, Stracapa

Assorted Dried Fruit, Spiced Nuts, House Made Pickled Gardenia, Stone Ground Mustard, Roasted Olives

Country Baguette, Olive Bread, Crostini

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DESSERT STATIONS

House Made - \$12.00 per person

(Select 3 Styles)

Pies – Cherry, Apple Crumble, Chocolate Mousse, Key Lime

Puddings – Caramel, Banana & Coconut, Milk Chocolate

Cookies – Apple-Oatmeal, White Chocolate-Macadamia Nut, Brown Sugar-Molasses

Stationary Sweets - \$16.00 per person

(Select 4 Items)

“PoPs” - Vanilla Poached Pineapple, Brownies, Cheesecake

Brulée - Strawberry Cheesecake, White Chocolate Pistachio, Dark Chocolate, Caramel

Shooters - Orange Creamsicle, Salted Caramel, White & Dark Chocolate

“I Wish Every Day Was Sundae” - \$18.00 per person

Local Churned Ice Cream

Chocolate – Salted Caramel – Vanilla Bean – Coconut Sorbet

Toppings: Whipped Cream, Cherries, M&M’s, Chocolate Chips, Butterscotch Chips, Heath Bar Crunch, Oreo Cookies,

Mini Marshmallows, Chocolate and Caramel Sauces

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BEVERAGES**TIER I -****Liquors**

Svedka Vodka
 Pinnacle Gin
 Cruzan Rum
 Exotico Tequila
 Evan Williams Bourbon
 Old Smuggler Scotch

Wines:

Robert Mondavi Woodbridge:
 Chardonnay, Pinot Grigio
 Cabernet Sauvignon, Pinot Noir

TIER II -

Tito's Vodka
 Beefeater Gin
 Bacardi Rum
 Hornitos Silver Tequila
 Maker's Mark Bourbon
 Dewar's Scotch

Wines:

Jacobs Creek:
 Chardonnay, Pinot Grigio
 Pinot Noir Cabernet Sauvignon

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

HOSTED BAR**Tier I Bar**

Cocktails \$10
 Wine by the Glass \$10
 Wine by the Bottle \$36

Tier II Bar

Cocktails \$12
 Wine by the Glass \$12
 Wine by the Bottle \$42

All Bars

Craft & Specialty Beer \$8
 Domestic Beer \$7
 Soft Drinks \$4.50
 Still and Sparkling Water \$4.50

CASH BAR**Tier I Bar**

Cocktails \$11
 Wine by the Glass \$11
 Wine by the Bottle \$36

Tier II Bar

Cocktails \$13
 Wine by the Glass \$13
 Wine by the Bottle \$42

All Bars

Craft & Specialty Beer \$9
 Domestic Beer \$8
 Soft Drinks, Still and Sparkling Water \$5.50

HOSTED BAR PACKAGE**Tier I Bar**

One Hour Per Guest \$20
 Each Additional Hour \$12

Tier II Bar

One Hour Per Guest \$24
 Each Additional Hour \$16

*Bartender fee of \$150.00 is required for every 75 guests

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