

# BANQUET MENUS



**CONTINENTAL BREAKFAST**

*Minimum of 20 guests required for buffet style.*

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

Chef's Pastries - Fruit Filled and Cheese Pastries, Assorted Breakfast Breads  
Freshly Squeezed Orange Juice  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

**Catalina Foothills - \$33.00 per person**

Local Cubed Fresh Fruit

Choice of

Greek Yogurt & Granola

OR

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 - \$36.00 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**

*Minimum of 20 guests required for buffet style.*

**Classic - \$39.00 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 - \$45.00 per person**

Local Cubed Fruit & Berries  
Fresh Cut Strawberry and Toasted Oats Parfait –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 - \$47 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**

*Used in conjunction with a buffet. Cannot be selected separately.*

**\$9.00 per person (Select 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 (Select 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 - \$14.00 per person**

Egg, Capers, Red Onions, Tomatoes

Bagel Minis

Cream Cheese

**Chef Driven Eggs - \$18.00 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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**BRUNCH BUFFETS**

*Minimum of 20 guests required for buffet style. Chef Attendant Required (\$175.00 per chef).*

**Watson - \$88.00 per person**

Offered Table side: Freshly Squeezed Orange Juice and Ruby Grapefruit Juice, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Family style Per table

Fresh Baked Morning Muffins, Croissants and breakfast breads

Hearth Stone baked Bagels

Naked & Green Chive Cream cheeses, Marmalades & Sweet Butter

Displayed

Cubed - California's fruits – Melons, Sweet grapes, berries, Citrus

Plucked – Apples, Bananas, fruit of the season

Smoked – Salmon & White fish. Egg, Capers, Red onion, Tomato, green onions, Crème fraiche

Chef Driven - Eggs your way, Cracked, whipped and prepared

Proteins - Prosciutto, Country Ham, Pulled pork, Grill chicken Basil Shrimp

Cheeses - Humboldt fog Goat cheese, Tillamook Cheddar, Point Reyes Blue, Sonoma Swiss

Veggies - Spinach, Vine Ripe Tomatoes, Shallots, Sweet Peppers, Jalapenos

In Copper

“Egg Dipped Brioche “ – Warm maple syrup, Vanilla pineapple camel, softened cream

Fingerling Potatoes’ - Shallot & Olive oil Roasted, Sea salt and Fresh Thyme

Apple wood Smoked Bacon – Sage Pork Sausage – Chicken Apple Sausage links

Simply Scrambled Eggs – Sweet Cream & Sea salt crystals

Congratulations cake, Assorted Pastries, Petit fours, Chocolate dunk Berries

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**Nason - \$98.00 per person**

Offered Table side: Freshly Squeezed Orange Juice and Ruby Grapefruit Juice,  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Smoothie Shots @ Sunrise

Smoothies Prepared with Low Fat Yogurt

Banana-Strawberry, Very Berry, Mango, Prickly Pear & Papaya

Cubed fresh fruit & berries, Fresh mint & honey

Crepes Griddled & Roll - select 1 style

Sugar – Strawberry & Ricotta | Arizona Orange - Mascarpone | Bananas & Nutella

Savory – Rotisserie Pulled Chicken & Spinach | Wild Mushrooms & Goat Cheese | Vegetable & Basil

Chef Driven Eggs - Eggs your way – Chef Attendant Required

Free Range Proteins - Country Ham, Pulled pork, Basil Shrimp

Local Churned Cheeses – Queen Creek Goat cheese, Tillamook Cheddar, Sonoma Swiss

Veggies – Spinach, Vine Ripe Tomatoes, Shallots, Sweet Peppers, Jalapenos

Grains and Cereals – select 2

Kashi Cups - Dried Fruit, Aquave Syrup, Chia Seeds

Grits –Sweet Butter, Brown Sugar

Warm Oats – Steel Cut Oatmeal, Brown Sugar, Toasted Nuts, Sundried Currents

Toasted Oats - House made Granola & Greek Yogurt, Bee Hive Honey, Berry Parfaits

Cold Smoked Salmon

Egg, Capers, Red Onion, Tomatoes, Bagels Minis, Cream Cheese

Carved

Carved Smocked Prime rib of beef

Creamed horsdadish, snowflake roils

Assorted Fruit Tarts, Petit fours, Chocolate dunk Berries

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**Stargazer - \$108.00 per person**

Offered Table side: Freshly Squeezed Orange Juice and Ruby Grapefruit Juice,  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

Cubed fresh fruit & berries  
Fresh mint & honey

Chilled Shrimp, Chipotle Cocktail Sauce, Key lime mustard, resort grown citrus

Chef Driven Eggs - Eggs your way – Chef Attendant Required  
Free Range Proteins - Country Ham, Pulled pork, Basil Shrimp  
Local Churned Cheeses – Queen Creek Goat cheese, Tillamook Cheddar, Sonoma Swiss  
Veggies – Spinach, Vine Ripe Tomatoes, Shallots, Sweet Peppers, Jalapenos

Grains and Cereals – select 2  
Kashi Cups - Dried Fruit, Aquave Syrup, Chia Seeds  
Grits –Sweet Butter, Brown Sugar  
Warm Oats – Steel Cut Oatmeal, Brown Sugar, Toasted Nuts, Sundried Currents  
Toasted Oats - House made Granola & Greek Yogurt, Bee Hive Honey, Berry Parfaits

Carved  
Ancho Rubbed & Smoked Pork Steamship (serves 100)  
Resort grown clementine marmalade , vanilla bourbon barbeque sauce

Salmon Wellington, Sauce bearnaise, dill & caper aioli

Baked Croissants – Butter, Chocolate, Almond  
Morning Muffins – Blueberry Streusel, Brown Sugar Spice, Bran Raisin, Lemon

Health  
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 Currents, candied Pineapple  
Sweet – Butterscotch Chips, Milk Chocolate & White chocolate Chips

Key lime pie parfaits, crème Brule, mud slide pie parfaits

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**PLATED BREAKFAST**

*Minimum of 15 guests required.*

**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 - \$36.00 per person**

Poached Egg

Green Chili Hollandaise

House-made Corned Beef

Olive Oil Roasted Fingerling Potatoes

**Organic Egg & Toast - \$38.00 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” - \$37.00 per person**

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

**Farm to Table - \$39.00 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	<b>\$70.00 per gallon</b>
Hot Tea	<b>\$70.00 per gallon</b>
Iced Tea	<b>\$78.00 per gallon</b>
Assorted Juices (Orange, Grapefruit, Apple, Cranberry)	<b>\$78.00 per gallon</b>
Lemonade	<b>\$78.00 per gallon</b>
Soft Drinks	<b>\$6.00 each</b>
Bottled Sparkling Water	<b>\$6.00 each</b>
Bottled Water	<b>\$6.00 each</b>

*\*Alternate beverage options available upon request, prices will vary*

**Baked**

Morning Muffins – Blueberry Streusel, Brown Sugar Spice, Bran Raisin, Lemon	<b>\$48.00 per dozen</b>
Croissants – Butter, Chocolate, Almond	<b>\$52.00 per dozen</b>
Freshly Baked Assorted Pastries	<b>\$52.00 per dozen</b>
Hearth Stone Bagels – Cream Cheese (Naked, Chive, Smoked Salmon) and Fruit Marmalades	<b>\$56.00 per dozen</b>
Freshly Baked Scones	<b>\$58.00 per dozen</b>
Freshly Baked Cookies	<b>\$56.00 per dozen</b>
Chocolate Brownies and Blondies	<b>\$56.00 per dozen</b>

**Snacks**

Assorted Candy Bars	<b>\$4.00 each</b>
Assorted Granola Bars	<b>\$4.00 each</b>
Individual Bags of Popcorn	<b>\$4.50 each</b>
Individual Bags of Chips or Pretzels	<b>\$4.50 each</b>
Individual Bags of Trail Mix	<b>\$6.00 each</b>
Individual Yogurt Parfaits	<b>\$12.00 each</b>
Assorted Whole Fruit	<b>\$42.00 per dozen</b>

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**MID-DAY BREAK**

*Minimum of 20 guests required.*

**Smoothies @ Sunrise - \$16.00 per person**

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

**Slightly Salted Slightly Sweet - \$12.00 per person**

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

**Cookies & Milk - \$18.00 per person**

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

**Crepes - \$19.00 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 - \$18.00 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 - \$16.00 per person**

Cured Olives - Mezzetta Castelvetro, 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 Madeleines | Brown Sugar Streusel Cake | Green Tea Opera Cake Matcha & White Chocolate Cookie  
Black Sesame Panna Cotta Hoji, Gemma, Green Teas

**Eating Naturally - \$17.00 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 - \$18.00 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! - \$18.00 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 - \$20.00 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 – \$19.00 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 - \$20.00 per person**

Provençal Macarons, French Madeleines, Fruit Tartlets, Chili Spiced Ganache Cake

Nitro Pressed Coffee, Canned & Bottled Cappuccinos

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

**Noodle Box - \$20.00 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 - \$22.00 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. Minimum of 20 guests required for buffet style*

**The Deli - \$48.00 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” - \$47.00 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 - **\$40.00**

– OR Build your own

Select: (2) Organic, (1) Land, (2) Nature and (2) Liquid - **\$42.00**

Select: (3) Organic, (2) Land, (3) Nature and (3) Liquid - **\$48.00**

Select: (4) Organic, (3) Land, (4) Nature and (4) Liquid - **\$52.00**

**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**

*Minimum of 20 guests required.*

**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 - \$44.00 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**

*Minimum of 20 guests required for buffet style*

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

**Monday Mediterranean - \$50.00 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 - \$50.00 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 - \$50.00 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 - \$50.00 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 - \$50.00 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**

*Minimum of 20 guests required for buffet style*

*All Themed Buffets are serviced with Prickly Pear Iced Tea*

**Rocky Point - \$50.00 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 - \$48.00 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 - \$56.00 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

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 8.6% sales tax.  
 Please advise Resort Sales Representative of any food allergies prior to event.*

**PLATED LUNCH**

*Minimum of 15 guests required*

*Choose one from each selected course*

**Two Course - Soup & Salad \$44.00 per person**

**Two Course - Soup or Greens with Hot Entrée \$47.00 per person**

**Three course - Soup or Greens with Hot Entrée & Dessert \$50.00 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

Niçoise (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 Brulée, 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 BUFFETS**

*Minimum of 20 guests required for buffet style*

**Country BBQ**

**Select 1 Entrée - \$85.00 per person**

**Select 2 Entrées - \$105.00 per person**

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 - \$90.00 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! - \$88.00 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 - \$92.00 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

Free Range Butcher Cut Chicken – Chermoula Sauce Grass-Fed Sirloin Steaks – Rosemary Jus

Fed Sirloin Steaks Rosemary Jus

**Accompaniments**

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***Minimum of 15 guests required***3 Courses - \$96.00 per person****4 Courses - \$106.00 per person****Duet - \$120.00 per person****Starters***(Select 1 Item)*

Hand Pulled Burrata &amp; Heirloom Tomato - Garlic Toast, Balsamic Caviar

Roasted Chicken &amp; 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***(Select 1 Item)*

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**

*(Select 1 Entrée for your guests. Offer two choices for an additional \$3.00 per person. Offer three choices for an additional \$5.00 per person.)*

**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**

*(Select 1 Item)*

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**

*Chef recommends 6-8 pieces per person per hour*

**On Toast - \$8.00 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  
Achiote Salmon, Fresh Cilantro, Lime  
Lime Marinated Sugar Scallop Ceviche

**Chilled - \$9.00 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 – 10.00 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 - \$285.00 (serves 10)**

Sauce Béarnaise, Garlic Aioli

Artisan Rolls

#### **Salmon Wrapped in Banana Leaves - \$300.00 (serves 10)**

Lemon-Thyme Vinaigrette

Steamed Jasmine Rice

#### **Garlic & Rosemary Rack of Lamb - \$350.00 (serves 12)**

Rosemary Black Olive Tapenade, Minted Pineapple Chutney

Rosemary Focaccia

#### **Porchetta - \$350.00 (serves 20)**

Roasted Pork Loin, Orange Mojo, Minted-Basil Romesco

Sweet Potato Biscuits with Country Butter

#### **Orange Scented Roast Turkey - \$375.00 (serves 20)**

Mango-Cranberry Relish, Basil Aioli

Sunflower Rolls

#### **Slow Roasted Smoked Prime Rib of Beef - \$485.00 (serves 15)**

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

Assorted Rolls

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**RECEPTION STATIONS**

*Minimum of 20 guests required. Guarantee for each selected station cannot be less than the total number of guests attending.*

**Crudit  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 - \$18.00 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 - \$20.00 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 - \$18.00 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)

Minimum of 20 guests required. Guarantee for each selected station cannot be less than the total number of guests attending.

**Gnudi - Handmade Dough-Less Ricotta Stuffed Ravioli - \$22.00 per person**

(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 - \$24.00 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 - \$22.00 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**

*Minimum of 20 guests required. Guarantee for each selected station cannot be less than the total number of guests attending.*

**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

Brulé - 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**

### **COPPER TIER**

#### **Liquors:**

Pinnacle Vodka  
Pinnacle Gin  
Lunazul Silver Tequila  
Cruzan White Rum  
Evan Williams Bourbon  
Old Smuggler Scotch

#### **Wines:**

Jacobs Creek Pinot Grigio  
Jacobs Creek Chardonnay  
Jacobs Creek Pinot Noir  
Jacob's Creek Cabernet  
Gambino Sparkling

### **GOLD TIER**

#### **Liquors:**

Tito's Vodka  
Bombay Gin  
Hornitos Reposado Tequila  
Bacardi Superior Rum  
Jim Beam Bourbon  
Dewars White Label Scotch

#### **Wines:**

Kim Crawford Sauvignon Blanc  
Kendall Jackson Chardonnay  
Meiomi Pinot Noir  
J Lohr Cabernet  
Ruffino Prosecco

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

### **HOSTED BAR**

#### **Copper Tier Bar**

Cocktails \$12  
Wine by the Glass \$12  
Wine by the Bottle \$40

#### **Gold Tier Bar**

Cocktails \$14  
Wine by the Glass \$14  
Wine by the Bottle \$47

#### **All Bars**

Craft & Specialty Beer \$9  
Domestic Beer \$8  
Soft Drinks \$6  
Still and Sparkling Water \$6

### **CASH BAR**

#### **Copper Tier Bar**

Cocktails \$13  
Wine by the Glass \$13  
Wine by the Bottle \$36

#### **Gold Tier Bar**

Cocktails \$15  
Wine by the Glass \$15  
Wine by the Bottle \$42

#### **All Bars**

Craft & Specialty Beer \$10  
Domestic Beer \$9  
Soft Drinks, Still and Sparkling Water \$6

### **HOSTED BAR PACKAGE**

#### **Copper Tier Bar**

One Hour Per Guest \$22  
Each Additional Hour \$14

#### **Gold Tier Bar**

One Hour Per Guest \$26  
Each Additional Hour \$18

**\*Bartender fee of \$150.00 is required for every 75 guests. Minimum of 50 guests for dedicated bar service. Maximum bar service for hosted is four hours continuous and for cash bar five hours continuous.**

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