



REFRESHMENT BREAKS

MID MORNING BREAKS

HEALTHY & FIT

Bowls of Whole Fruit
Assorted Yogurt, Dried Fruit Trail Mix
Assorted Kashi® Bars
Starbucks® Coffee, Decaffeinated Coffee and Hot Tea Selection
\$9

TAKE ME OUT TO THE BALL PARK

Peanuts, Cracker Jacks
Soft Pretzels, Mustard
Fun Size Candy Bars
Assorted Sodas
\$10

BAGEL BREAK

Bowls of Whole Fruit
Chilled Fruit Juices
Assorted Fresh Bagels with Strawberry and Plain Cream Cheese
Starbucks® Coffee, Decaffeinated Coffee and Hot Tea Selection
\$10



REFRESHMENT BREAKS

AFTERNOON BREAKS

ARIZONA FIESTA

Tri Colored Tortilla Chips
Green Chili con Queso Dip
Fire Roasted Salsa, Guacamole
Arizona Ice Teas®, Sodas and Bottled Water
\$11

CHOCOLATE FANTASY

Chocolate Brownies
Double Chocolate Chip Cookies
Blondies
Individual Cold Milk
Starbucks® Coffee and Decaffeinated Coffee
\$11

AT THE MOVIES

Freshly Popped Popcorn, M&M's
Soft Pretzels with Cheese Sauce
Lemonade and Assorted Sodas
\$10

All prices are subject to a 20% service charge and applicable taxes. Prices are subject to change.
Guarantees are due 5 days prior to event.



PLATED BREAKFAST ENTRÉES

Plated Breakfasts are served with Chef's choice of Breakfast Breads, Preserves and Sweet Butter Starbucks® Coffee, Decaffeinated Coffee, Juices and Hot Tea Selection

PRESCOTT SCRAMBLE

Soft Scrambled Eggs with Fresh Chives
Smoked Bacon
Roasted Garlic Rosemary New Potatoes
\$13

BELGIUM WAFFLES

with Blueberry Syrup
served with Applewood Smoked Bacon
\$12

DENVER SCRAMBLE

Sautéed Peppers, Onions and Ham
folded into Soft Scrambled Eggs
topped with Shredded Cheddar and Jack Cheese
Country Sausage Links
Roasted New Potatoes
\$16

FRITTATA

with Smoked Salmon, Asparagus, Goat Cheese,
and Applewood Smoked Bacon
Roasted Garlic Rosemary New Potatoes
\$18

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BREAKFAST BUFFETS

(For groups of 20 people or more)

CONTINENTAL BREAKFAST

Danish Pastry, Assorted Fruit Muffins and Buttery Croissants
Fruit Preserves and Sweet Butter
Sliced Seasonal Fruit
Chilled Fruit Juices

Starbucks® Coffee, Decaffeinated Coffee and Hot Tea Selection

\$13

(with Assorted Individual Yogurt & Granola \$2.50 additional per person)

RED WHITE AND BLUE BREAKFAST

Soft Scrambled Eggs with Cheddar Cheese and Fresh Chives
Cured Bacon and Country Sausage Links
Roasted Rosemary New Potatoes
Fresh Baked Pastries and Croissants
Fruit Preserves and Sweet Butter
Sliced Fresh Fruit
Chilled Fruit Juices

Starbucks® Coffee, Decaffeinated Coffee and Hot Tea Selection

\$19

SOUTHWEST BREAKFAST BUFFET

Scrambled Eggs tossed with Green Chilies and
topped with Cotija Cheese
Jalapeno Spiced Bacon and Sausage Links
Paprika Spiced Skillet Potatoes and Caramelized Onions
Sliced Seasonal Fresh Fruit
Pancakes with Agave Maple Syrup
Fresh Pastries
Chilled Fruit Juices

Starbucks® Coffee, Decaffeinated Coffee and Hot Tea Selection

\$23

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BREAKFAST BUFFETS

(For groups of 20 people or more)

BRUNCH BUFFET

Scrambled Eggs with Goat Cheese and Chives
Buttermilk Pancakes with Vanilla Maple Syrup
Crispy Bacon and Sausage Links
Oven Roasted Potatoes
Belgium Waffles with Maple Syrup
Freshly Baked Pastries, Bagels with Cream Cheese
Fruit Preserves and Sweet Butter
Assorted Mini Desserts
Chilled Fruit Juices
Starbucks® Coffee, Decaffeinated Coffee and Hot Tea Selection

Choose one of the Following:

(Pre Sliced on the Buffet)

Roast Beef

Spiced Glazed Ham

Oven Roasted Turkey

\$29

Optional Items to Enhance Your Experience:

Assorted Low-Fat Fruit Yogurts and Granola	\$2.50 per person
Assorted Breakfast Cereals with Fat Free and 2% Dairy Fresh Milk	\$2.25 per person
Omelets Made-to-Order to include: Ham, Bacon, Cheese, Tomato, Onion, Spinach, Peppers and Mushrooms	\$8.50 per person
Omelet Station (Chef Attendant Required)	\$75.00
Smoked Salmon Platter, with Cream Cheese, Chopped Egg, Onions, Diced Tomatoes and Assorted Bagels	\$9.50 per person
Prime Rib	\$10.00 per person
Prime Rib Carving Station (Chef Attendant Required)	\$75.00

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PLATED LUNCHEONS

DELI

Choice of Traditional Potato Salad or Macaroni Salad

Oven Roasted Turkey with Garlic and Herb Aioli and Havarti Cheese

On Whole Wheat Tortilla

\$13.00

On Buttery Croissant

\$15.00

Assorted Cookies and Brownies

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

CITRUS MARINATED PORK LOIN

Mixed Greens, Crispy Tortilla Strips, Cotija Cheese, Fresh Corn and

Roasted Pepper with Red Wine Vinaigrette

Rolls and Butter

Orange Lime and Lemon Marinated Pork Loin

Garlic and Redskin Potato Mash

Agave Pasilla Chili Sauce

Chef's Choice of Seasonal Vegetables

New York Cheesecake with Caramel Sauce

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$17

SOUTHWEST CHICKEN

Sweet Mesclun Greens, Chili Lime Marinated Jicama, Toasted Sunflower Seeds

and Baby Tomatoes with Cilantro Lime Vinaigrette

Rolls and Butter

Pan Seared Breast of Chicken with Sweet Adobo Sauce

Hominy and Caramelized Onion Purée Seasonal Vegetable

Chocolate Chili Infused Cheesecake

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$19

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PLATED LUNCHEONS

ITALIAN

Hearts of Romaine, Garlic Croutons, Baby Tomatoes and
Parmesan Cheese with Creamy Caesar Dressing
Rolls and Butter

Roasted Breast of Chicken, Herbed Couscous and
Seasonal Vegetable with Mushroom Marsala Sauce

Tiramisu

Espresso Soaked Lady Fingers with
Chocolate Sauce

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$19

CHORIZO BEEF

Baby Wedge, Crumbled Blue Cheese, Bacon and Grape Tomatoes
with Blue Cheese Dressing
Rolls and Butter

Chorizo Spiced Sirloin Steak and Roasted Garlic Potato Puree
with Red Wine Demi-Glace
Seasonal Vegetables

Chocolate Crunch Bar

Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$29

ROASTED SALMON FILET

Hearts of Romaine, Candied Pecans, Grape Tomatoes and
Crumbled Feta with Ranch Dressing
Rolls and Butter

Buttered Salmon with Lemon and Coriander Cream
with Wild Rice Pilaf
Seasonal Vegetables

Lemon Shortcake

Starbucks® Coffee, Decaffeinated Coffee and Tea Selection

\$24

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BOXED LUNCHES

All Boxed Lunches include Chef's Choice of Whole Fruit, Bag of Chips
and a Choice of Cookie or Brownie

Choose one side from the following:

Traditional Potato Salad
Cucumber & Tomato Salad

Choose one sandwich from the following:

Oven Roasted Turkey, Lettuce, Tomato, Havarti Cheese and Lemon Aioli on Croissant
\$15

Ham, Swiss, Lettuce, Tomato and Honey Mustard on Whole Wheat
\$14

Thinly Sliced Roast Beef, Lettuce, Tomato, Cheddar and Horseradish Cream on Sourdough
\$16

Roasted Chicken Breast Tortilla Wrap, Lettuce, Roasted Peppers, Pepper Jack Cheese
and Chipotle Cream
\$15

Roasted Vegetable Wrap with Cilantro Red Pepper Hummus, Spinach and Mozzarella
served wrapped in Whole Wheat Tortilla
\$13

Beverages May Be Added:

Soda \$2.00

Bottled Water \$3.50

Assorted Arizona Teas \$3.75

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THEMED LUNCHEON BUFFETS

(For groups of 20 people or more)

All of our Lunch Buffets are served with a Basket of Assorted Rolls and Whipped Butter

BARBEQUE BUFFET

Mixed Green Salad with Cucumbers, Carrot and Tomato served with Ranch,
Blue Cheese and Honey Mustard Vinaigrette
Seasonal Fresh Fruit Salad
Traditional Potato Salad
Cabbage Slaw with Dill Pickle Dressing
Grilled All Beef Burgers and Slow Cooked Barbeque Pork
Bacon and Brown Sugar Baked Beans
Sliced Cheddar, Swiss, American Cheese, Lettuce, Tomato, Onions and Pickles
Mayo, Mustard, Ketchup and Barbeque Sauce
Potato Chips

Build your own Strawberry Shortcake with Vanilla Whipped Cream
Chilled Lemonade, Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$23

Add Bone in Barbeque Chicken \$4.00 more per person

SOUTHWEST BUFFET

Mixed Green Salad with Cotija Cheese, Tortilla Strips and Chipotle Ranch Dressing
Southwest Three Bean Salad with Chipotle Honey Mustard
Tri Color Tortilla Chips and Roasted Salsa
Please choose one of the following:
Spiced Ground Beef or Shredded Chicken Machaca
served with Hard Taco Shells and Warm Flour Tortillas
Cotija Cheese, Diced Tomatoes, Green Onions, Shredded Lettuce,
Sour Cream, Guacamole and Roasted Salsa
Cumin, Poblano, Cilantro and Hominy
Spanish Rice

Tres Leche Cake

Chilled Lemonade, Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

One Meat \$22.00

Choice of Two Meats \$24.00

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THEMED LUNCHEON BUFFETS

(For groups of 20 people or more)

All of our Lunch Buffets are served with a Basket of Assorted Rolls and Whipped Butter

DELI BUFFET

Salad of Mixed Baby Greens with Tomato, Cucumber, Sprouts and Croutons with Ranch, Italian or Honey Mustard Vinaigrette Dressing
Jalapeno Spiced Macaroni Salad
Traditional Potato Salad
Seasonal Fresh Fruit Salad

Cold Cut Platter to Include: Thinly Sliced Ham, Turkey and Roast Beef
Cheddar, Swiss and Havarti Cheeses
Lettuce, Tomatoes, Onions and Pickles
White and Wheat Sliced Bread, Mayonnaise and Mustard
Potato Chips

Assorted Cookies and Brownies,
Chilled Lemonade, Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$24

A TRIP TO ITALY

Antipasto Platter to Include: Prosciutto, Capicola, Soppressata, Mortadella, Provolone, Mozzarella, Olives and Cherry Peppers with Assorted Crackers
Tri Color Rotini Pasta Salad
Marinated Artichoke and Tomato Salad
Romaine Salad with Oven Dried Tomatoes, Garlic Croutons and Shaved Parmesan Cheese with House Made Caesar Dressing

Please choose two items from the following:

Chicken Cutlet with Mushroom Marsala Sauce
Roasted Vegetable Couscous
Linguini with Rosay Sauce topped with Parmesan Cheese
Baked Rigatoni Pasta with Mozzarella and Fresh Herbs

Italian Wedding Cookies and Cannolis
Starbucks® Coffee, Decaffeinated Coffee and Iced Tea

\$26

Meat Lasagna \$3.00 more per person
Vegetarian Lasagna \$2.50 more per person

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HORS D'OEUVRES BY THE PIECE

HOT SELECTIONS

Meatball with Chipotle Cream \$2.25

Meatball with Marinara Sauce \$2.25

Chicken Pot Pie \$2.25

Chili Lime Marinated Chicken Satay with Poblano Salsa \$2.20

Boneless Chicken Wings with Buffalo or Barbeque Sauce \$2.25

Chicken and Cheese Quesadillas \$2.50

Beef Satay with Chimichurri Sauce \$3.00

Sonoran Chicken Spring Roll \$3.00

Pork Taquitos with Mango Salsa \$3.25

Beef Taquitos with Cilantro Pesto \$3.50

VEGETARIAN SELECTIONS:

Spinach Pesto Puff \$2.00

Vegetable Spring Roll with Mango Salsa \$2.50

Kalamata Olive and Artichoke Tartlet \$2.70

Roasted Eggplant Tortilla Crisp \$2.90

Southwest Vegetable Empanada \$2.95

Mushroom and Truffle Oil Risotto Phyllo Wheel \$3.25

COLD SELECTIONS:

Roasted Pepper Bruschetta on Crostini \$3.50

Pear and Blue Cheese Truffle \$5.35

Grilled Sonoran Spiced Chicken Pinwheel \$5.50

Boursin Stuffed Cherry Tomato \$5.35

Desert Blossom Vegetable Summer Roll \$5.35

Manchego Cheese with Black Olive Tapenade on Crostini \$5.50

Toasted Macadamia Nut Crusted Goat Cheese \$5.35

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APPETIZER PLATTERS (SERVES 50 GUESTS)

APPETIZER PLATTERS

Spinach Artichoke and Mozzarella Dip with Tri Color Tortilla Chips

\$130

Roasted Vegetable Platter with Fresh Herbs and Extra Virgin Olive Oil

\$140

Crisp Vegetable Crudités with Spicy Blue Cheese and Ranch Dip

\$160

Fresh Seasonal Fruit Display Drizzled with Champagne and Mint

\$170

Domestic and Arizona Cheese Display with Assorted Crackers

\$190

ANTIPASTO PLATTER TO INCLUDE:

Sliced Cured Meats, Marinated Mozzarella, Provolone Cheese,
Pepperoncinis, Kalamata Olives and Artichoke Hearts with Assorted Crackers

\$200

BUILD YOUR OWN SEAFOOD PLATTER:

Jumbo Shrimp with Cocktail Sauce and Lemons

\$11.00 per Dozen

Oysters on the Half Shell with Cocktail Sauce and Lemons

\$24.00 per Dozen

Crab Clusters

\$56.50 per Dozen

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PLATED DINNER ENTRÉES

All plated dinners are served with Iced Tea, Starbucks® Coffee and an assortment of Hot Teas
Assorted Dinner Rolls and Whipped Butter

SOUTHWEST CHICKEN

Organic Spring Green Mix, Candied Almonds, Baby Tomatoes and
Cotija Cheese with Balsamic Vinaigrette

Orange, Lime and Achiote Marinated Breast of Chicken with
Vegetable Succotash and Roasted Chicken Jus

Cilantro Rice

Dulce De Leche Cake

Layers of Caramel Sponge Cake with Sweet Caramel Mousse topped with Caramel Chips
\$29

HERBED CHICKEN

Spring Green and Spinach Salad, Spiced Sunflower Seeds, Parmesan Cheese, Grape Tomatoes and
Shaved Carrots with Sherry Honey Vinaigrette

Herb Marinated Breast of Chicken with Sherry Cream Sauce
Rosemary Roasted Potatoes

Seasonal Vegetables

Opera

Thin Almond Sponge Cake Soaked with Espresso and filled with Ganache and Coffee Butter Cream
\$29

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PLATED DINNER ENTRÉES

All plated dinners are served with Iced Tea, Starbucks® Coffee and an assortment of Hot Teas
Assorted Dinner Rolls and Whipped Butter

TUSCAN CHICKEN

Romaine Salad, Parmesan Crisp, Croutons and
Tomatoes with Caesar Dressing

Tuscan Marinated Breast of Chicken with Herbed Wild Rice and
White Balsamic Drizzle

Seasonal Vegetable

Tiramisu Cake

Espresso Infused Vanilla Cake with Mascarpone Cream

\$29

PARMESAN CHICKEN

Southwest Caesar with Romaine Lettuce, Manchego Cheese
Tomatoes and Croutons with a Spicy Caesar Dressing

Parmesan Crusted Chicken

White Bean Puree

Seasonal Vegetables

Florida

Chocolate Mousse Orange Coulis with Marmalade, Chocolate Sponge Cake with Orange Liquor

\$32



PLATED DINNER ENTRÉES

All plated dinners are served with Iced Tea, Starbucks® Coffee and an assortment of Hot Teas
Assorted Dinner Rolls and Whipped Butter

BEEF SHORT RIBS

Mesclun Greens, Sweet and Spicy Almonds, Julienned Carrots and
Crumbled Blue Cheese with Ranch Dressing

Boneless Braised Short Ribs
with a Sherry Caramel Reduction

Roasted Garlic and Potato Mash

Seasonal Vegetables

Desire

Hazelnut Dacquoise, Ganache, Crunchy Wafers and Orange Liquor Mousse

\$29

SIRLOIN STEAK

Spinach, Arugula, Crumbled Feta Cheese,
Candied Pecans and Grape Tomatoes with Balsamic Vinaigrette

Coffee Rubbed Sirloin Steak with Peppercorn Cognac Cream
Hominy and Caramelized Onion Purée

Seasonal Vegetables

Raspberry Delight

Raspberry and Chocolate Mousse with Chocolate Cake

\$32

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PLATED DINNER ENTRÉES

All plated dinners are served with Iced Tea, Starbucks® Coffee and an assortment of Hot Teas
Assorted Dinner Rolls and Whipped Butter

BONE-IN NEW YORK STEAK

Mixed Green Salad, Marinated Baby Mozzarella,
Cucumbers, Julienned Carrots and Baby Tomatoes with Raspberry Walnut Vinaigrette

Grilled Bone-In New York Steak with Kahula Demi Glace

Sweet Cream Potato Puree

Seasonal Vegetables

Florida

Chocolate Mousse, Orange Coulis, Orange Marmalade and Chocolate Sponge Cake with Orange Liquor

\$33

FILET MIGNON

Spring Greens, Spinach, Shaved Fennel, Crumbled Goat Cheese and
Marinated Tomatoes with Tarragon Vinaigrette

Seared Filet of Beef

Potato and Parsnip Purée

Seasonal Vegetables

Prada

Moist Chocolate Cake with Creamy Layers of Chocolate Mousse and Coffee Sabayon

\$39

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PLATED DINNER ENTRÉES

All plated dinners are served with Iced Tea, Starbucks® Coffee and an assortment of Hot Teas
Assorted Dinner Rolls and Whipped Butter

SEA BASS

Mixed Green Salad, Candied Walnuts, Crumbled Feta and Cranberries
with Raspberry Vinaigrette

Oven Roasted Sea Bass with Lemon Butter Sauce

Sweet Potato Puree

Seasonal Vegetables

Key Lime Mousse

Dreamy Vanilla Cake with Key Lime and White Chocolate Mousse

\$28

SALMON

Baby Greens, Spicy Almonds, Cotija Cheese, Roasted Peppers and Julienned Carrots
with Southwest Ranch Dressing

Citrus Glazed Salmon with
Ancho Chili and White Wine Butter Sauce

Herbed Lentils

Seasonal Vegetables

Red Velvet Cake

Decadent Layers of Red Velvet Cake with a Rich Cream Cheese Filling

\$30

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THEMED DINNER BUFFETS

(For groups of 20 people or more)

A NIGHT AT THE RANCH

Mixed Greens, Julienned Carrots, Grape Tomatoes and Garlic Croutons with Ranch and Blue Cheese Dressing
Jicama and Cabbage Coleslaw with Dill Pickle Dressing
Sweet and Spicy Three Bean Salad
Fresh Buttered Corn on the Cob
Baked Potatoes with Butter, Sour Cream and Chives
Spice Rubbed Slow Cooked Pork Ribs
Barbeque Bone-In Roasted Chicken
Grilled Beef Burgers
Lettuce, Tomato, Onion, Sliced Cheese, Ketchup, Mustard and Mayonnaise
Jalapeño Cheese Corn Bread Muffins

Freshly Baked Peach and Raspberry Crisp Served with Whipped Cream
Starbucks® Coffee, Decaffeinated Coffee and Assorted Hot Tea & Iced Tea

\$40

A TRIP TO ITALY

Antipasto Platter to Include: Prosciutto, Capicola, Soppressata, Mortadella, Provolone, Mozzarella, Olives, Cherry Peppers and Whole Grain Mustard
Tri color Tortellini Pasta Salad with Red Onions, Artichoke Hearts and Fresh Herbs tossed with Italian Dressing
Classic Caesar Salad, Grape Tomatoes, Garlic Croutons and Shredded Parmesan Cheese with House Made Creamy Caesar Dressing
Lightly Breaded Chicken topped with Mushroom Marsala
Baked Salmon with Vera Cruz Sauce

Pasta Station

Fettuccini Alfredo, Spaghetti with Rosay Sauce and Rigatoni with Bolognese
Vegetable A la Plancha with Italian Seasonings
Garlic Parmesan Breadsticks and Whipped Butter

Italian Ricotta Cheesecake and Miniature Cannolis

Starbucks® Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$38

(Action Station Available with a Chef's Fee of \$75)

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THEMED DINNER BUFFETS

(For groups of 20 people or more)

THE STREETS OF MEXICO

Spring Mixed Greens, Cotija Cheese, Julienned Red Onions,
Julienned Jicama and Spicy Cilantro Ranch Dressing
Fresh Corn on the Cob with Chili Lime Butter and Cotija Cheese
Agave Marinated Fresh Fruit Salad
Tri Colored Tortilla Chips with Salsa, Guacamole and Roasted Poblano Queso Dip
Green Chili Cheese Tamales
Spanish Rice
House Made Refried Beans

Fajita Station

Spicy Beef and Chicken Fajitas with Peppers, Onions, Flour Tortillas,
Shredded Lettuce, Diced Tomato, Sour Cream and Green Onions

Churros with Kahlua Cream and Tres Leche Cake
Starbucks® Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$39

Add Shrimp for an Additional \$2.00 Per Person

(Action Station Available with a Chef's Fee of \$75)

EXECUTIVE BUFFET

Mixed Baby Greens Salad with Tomato, Cucumber, Carrot and
Croutons with Ranch, Blue Cheese and Balsamic Dressings
Hearts of Romaine Salad with Red Grape Tomatoes,
Garlic Croutons and Shaved Parmesan Cheese with Creamy Caesar Dressing
Roasted Vegetable Salad with Mushrooms, Zucchini, Yellow Squash,
Peppers, Grape Tomatoes, Eggplant and Fresh Herbs with Olive Oil Vinaigrette

Seasonal Fresh Fruit Platter
Arizona and Domestic Cheese Platters garnished with Grapes and served with Crackers
Seared Atlantic Salmon with Red Pepper and Fresh Herb Jam
Slow Roasted Tenderloin of Beef with Peppercorn Cognac Cream
Roasted Garlic Red Skin Potato Mash
Sautéed Green Beans tossed with Almonds and Peppers
Assorted Dinner Rolls and Whipped Butter

Build Your Own Cheesecake Station

Sauces to Include Strawberry Compote, Blueberry Compote, Caramel Sauce and Whipped Cream
Starbucks® Coffee, Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

\$44

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VEGETARIAN, VEGAN AND GLUTEN FREE

ROASTED SPAGHETTI SQUASH

Tossed with House Made Herb Oil and Sautéed Vegetables

\$19

(Vegetarian Vegan & Gluten Free)

QUINOA, BLACK BEAN & CORN FILLED BELL PEPPER

Sautéed Corn and Black Beans tossed with Quinoa and Fresh Herbs

\$22

(Vegetarian, Vegan & Gluten Free)

ROASTED VEGETABLE ENCHILLADAS

Zucchini, Yellow Squash, Roasted Pepper and Cotija Cheese Rolled in Corn Tortillas

and topped with Tomatillo Sauce

\$19

(Vegetarian & Gluten Free)

VEGETABLE STACK MARINATED TOFU

Zucchini, Yellow Squash Roasted Pepper,

Asparagus and Fresh Mozzarella Cheese with Extra Virgin Olive Oil and Balsamic Glaze

\$20

(Vegetarian & Gluten free)