Breakfast Table
Each Breakfast Table includes service for one hour, freshly squeezed orange and apple juices, seasonal fresh fruit salad, Starbucks® coffee and TAZO® teas.

Sonoran Desert Continental
- Variety of breakfast pastries, muffins and croissants
- Sweet creamery butter, preserves and marmalade
- New York style bagels with whipped plain and assorted cream cheeses

Maricopa Breakfast
- Variety of breakfast pastries, muffins and croissants
- Sweet creamery butter, preserves and marmalade
- Individual flavored yogurts
- A variety of 3 cereals served with whole, skim and fat-free milk
- Scrambled eggs with jack and cheddar cheese
- Applewood smoked bacon
- Crispy Yukon potatoes with roasted peppers

Central Valley Continental
- Variety of breakfast pastries, muffins and croissants
- Sweet creamery butter, preserves and marmalade
- Individual flavored yogurts

Monument Valley Breakfast
- Variety of breakfast pastries, muffins and croissants
- Sweet creamery butter, preserves and marmalade
- French toast with fresh berries and maple syrup
- Farm fresh scrambled eggs
- Grilled pork sausage links
- Roasted red potatoes with fresh herbs

Enhancements

Breakfast Sandwiches
- Southwest Breakfast Burrito: Scrambled eggs with Spanish chorizo, cheddar cheese and bell peppers with authentic red and green chili salsa ~each~ 6.95
- The Classic Muffin: Farm fresh scrambled eggs and cheddar cheese on an English muffin ~each~ 6.75
- Sausage and Jack Muffin: Scrambled eggs with a sausage patty and pepper jack cheese on an English muffin ~each~ 6.75
- Prosciutto and Brie Breakfast Croissant: Housemade croissant with farm fresh eggs, brie cheese and prosciutto ~each~ 7.75

Enhancements
- Steel cut oats with raisins, nuts, brown sugar and choice of milk 4.75
- Individual parfait cup with fruit, yogurt, and granola ~each~ 6.95
- Individual flavored yogurts ~each~ 4.50
- New York style bagels with whipped plain and assorted cream cheeses ~per dozen~ 57
- Jumbo cinnamon roll frosted with cream cheese glaze ~per dozen~ 69

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Farm To Fork Continental

- Seasonal citrus and melon salad
- Pecan and orange scone with Crockett® honey
- Spiced zucchini bread and petite croissant
- Steel cut oats with raisins, nuts, brown sugar and choice of 2% or soy milk 33

Grand Canyon Breakfast

- Variety of breakfast pastries, muffins and croissants
- Sweet creamery butter, preserves and marmalade
- Individual flavored yogurts
- Steel cut oats with raisins, nuts, brown sugar and choice of 2% or soy milk
- Buttermilk pancakes with maple syrup
- Scrambled farm fresh eggs with sharp cheddar cheese and green onion
- Applewood smoked bacon
- Smoked turkey breakfast sausage
- Lyonnaise potatoes with caramelized onions 42

A $175 Attendant is required for each action station.

Action Station

- A variety of 3 cereals served with whole, skim and fat free milks 4.50

Made To Order Omelet Action Station

- Omelets crafted with choice of: farm fresh eggs, egg whites and egg beaters. Topping choices include: ham, bacon, spinach, mushroom, green chilies, onions, salsa and a variety of cheeses. 12.95

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Plated Breakfast

Each Plated Breakfast has one course that includes table side service of freshly squeezed orange and apple juices, a basket of assorted pastries for each table, Starbucks® coffee and TAZO® teas.

Home-Style Plated Breakfast
Farm fresh scrambled eggs with garden herbs served with red potatoes O’Brien and applewood smoked bacon  32

Desert Egg Scramble
Chorizo, scrambled eggs with queso chili cheese sauce served on an English muffin with a side of roasted red breakfast potatoes and fresh herbs.  33

Southwestern Breakfast Burrito
Chorizo, fire roasted peppers, onions, and smoked cheddar rolled into a grilled flour tortilla and served with charred tomato salsa, roasted corn, and black bean and potato hash.  36

Morning Classic Platter
Farm fresh scrambled eggs, griddled cinnamon egg batter Texas toast served with applewood smoked bacon and Lyonnaise potatoes with caramelized onions.  34

Monterey Omelette
Crumbled smoked bacon, shaved turkey breast, bell pepper, green onion and Monterey jack cheese with red chili sauce and served with roasted red breakfast potatoes  33

Sonoran Frittata
Sweet chili-spiced seasonal garden vegetables, smoked cheddar cheese and tomatillo salsa served with griddled sausage links and fingerling potatoes.  33

Enhancements

Morning Libations
Sunrise Mimosa
Champagne and fresh squeezed orange juice ~per glass~  9.50

Hibiscus Cocktail
Champagne and cranberry juice ~per glass~  9.50

Sweet Sunrise Mocktail
Orange Juice and Grenadine ~per glass~  8.75

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Grab And Go

Conveniently packaged in an easy to carry container with cutlery, napkins and bottled orange juice for breakfast on-the-go.

Grab and Go Breakfast
Seasonal fresh fruit salad
Crispy large breakfast croissant with sweet creamery butter, preserves and marmalade
Individual granola bars
Individual flavored yogurts

Enhancements

Beverages

Starbucks® regular and decaffeinated coffee ~per gallon~ 94
Invigorating Tazo® tea collection ~per gallon~ 94
Ice cold Starbucks® bottled products ~each~ 7.95
Ice cold Pepsi® products ~each~ 5.95
Morning
Each of our balanced breaks includes service for one hour and is sure to satisfy all of your attendees cravings!

Avondale
Sweet: Crispy and crusty apple fritters with caramel and vanilla sauces
Salty: Build your own trail mix with assorted dried fruits, nuts and seeds
Healthy: Individual Greek yogurt parfaits served with fresh berries  18

Carefree
Sweet: Freshly made cinnamon sugar and glazed doughnuts
Salty: Assorted Kind bars
Healthy: House-made banana, strawberry, and pineapple fruit smoothies  20

Sheraton Paired in the Morning
Arizona pecan caramel chocolate clusters paired with prickly pear and lemon infused iced tea.
Housemade lemon poppyseed pound cake paired with wild berry smoothies.  20

Casa Grande
Sweet: Cinnamon crumb and blueberry miniature coffee cakes
Salty: Gourmet homemade granola bars with dried fruit and nuts
Healthy: Individual rocks glass servings of citrus marinated fruit salad with seasonal berries and mint  19

Fountain Hills
Sweet: Jumbo cinnamon roll frosted with cream cheese glaze
Salty: Almond and chocolate biscotti’s dipped in chocolate.
Healthy: Fresh pressed cucumber apple and carrot ginger juice shots  19

Enhancements

Beverages
Starbucks® regular and decaffeinated coffee ~per gallon~  94
Invigorating Tazo® tea collection ~per gallon~  94
Ice cold Starbucks® bottled products ~each~  7.95
Refreshing still bottled water ~each~  5.95
Ice cold Pepsi® products ~each~  5.95
Refreshing iced tea, orange juice or lemonade ~per gallon~  53
Regular and sugarfree Redbull® ~each~  8.50

Snacks
Season’s harvest whole fruit selection ~per piece~  4.50
Gourmet homemade granola bars with dried fruit and nuts ~per dozen~  53
Specialty flavored croissants ~per dozen~  55
Performance bars:
Kind®, Luna®, Clif Builder® ~per dozen~  55
Freshly made cinnamon sugar & glazed doughnuts ~per dozen~  55
Individual flavored yogurts ~each~  4.50
Individual parfait cup with fruit, yogurt, and granola ~each~  6.95
Build your own trail mix with assorted dried fruits, nuts and seeds  4.50
Gourmet mini stuffed doughnuts to include chocolate chocolate,

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Gilbert

**Sweet:** Homemade Oreo and raspberry Rice Krispy squares

**Salty:** Selection of artisanal cheeses and water crackers, grapes, seasonal berries and dried fruits

**Healthy:** Individual rocks glass servings of fruit yogurt with marinated berries and toasted sesame crisp  

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Afternoon

Each of our balanced breaks includes service for one hour and is sure to satisfy all of your attendees cravings!

Tolleson

Sweet: Vanilla, chocolate, carrot & red velvet gourmet cupcakes
Salty: Warm corn tortilla chips, fire roasted salsa and authentic guacamole
Healthy: Season’s harvest whole fruit selection 18

Payson

Sweet: Fresh oven baked cookies: Oatmeal cinnamon raisin, chocolate chip, peanut butter & white chocolate macadamia nut
Salty: Create your own popcorn bucket with freshly popped popcorn, dried fruit, nuts & seeds, ranch, cheddar and smoked cajun salts
Healthy: Seasonal fruit skewers with vanilla bean yogurt 19

Queen Creek

Sweet: Authentic fried sopapillas sprinkled with powdered sugar and topped with a honey drizzle
Salty: Assorted whole grain pinwheels: Roasted turkey with herb cream cheese and tomatoes. Prosciutto, basil and fresh mozzarella. Roasted seasonal vegetables with chipotle goat cheese and micro greens
Healthy: Dark chocolate drizzled strawberries covered with almond granola 20

Sheraton Paired in the Afternoon

Grilled vegetables and Crow’s Dairy goat cheese bruschetta paired with mint infused Arizona lemonade.
Chocolate covered strawberries paired with Shamrock Farms vanilla ice cream milkshakes. 20

Enhancements

Beverages

Starbucks® regular and decaffeinated coffee ~per gallon~ 94
Invigorating Tazo® tea collection ~per gallon~ 94
Ice cold Starbucks® bottled products ~each~ 7.95
Refreshing still bottled water ~each~ 5.95
Ice cold Pepsi® products ~each~ 5.95
Refreshing iced tea, orange juice or lemonade ~per gallon~ 53
Regular and sugarfree Redbull® ~each~ 8.50

Snacks

Season’s harvest whole fruit selection ~per piece~ 4.50
Gourmet homemade granola bars with dried fruit and nuts ~per dozen~ 53
Fresh oven baked cookies: Oatmeal cinnamon raisin, chocolate chip, peanut butter & white chocolate macadamia nut ~per dozen~ 53
Housemade cookie sandwiches: oatmeal with cinnamon cream, peanut butter & jelly, chocolate fudge, almond with lemon cream ~per dozen~ 60
Gourmet brownies to include cheesecake, chocolate chunk caramel, raspberry and blondies ~per dozen~ 57
Vanilla, chocolate, carrot & red velvet gourmet cupcakes ~per dozen~ 60

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Sedona

Sweet: Vanilla bean, chocolate and red velvet cake pops served on skewers
Salty: Giant baked pretzels with three cheese dipping sauce and yellow, honey and dijon mustards
Healthy: Locally grown seasonal vegetables with ranch, creamy onion and garlic herb dipping sauces

Tuscon

Sweet: Warm griddle brownies and blondies
Salty: Soft and crispy pita chips, baby carrots, cucumber, and celery sticks with roasted red pepper hummus
Healthy: Sliced fresh fruit platter with blueberry yogurt for dipping

Ice Cream Parlor Action Station

Vanilla and chocolate ice cream scooped for you atop a fresh baked chocolate chip cookie or rich fudge brownie. Top it off with your choice of: chocolate, caramel or strawberry sauce, sprinkles, whipped cream, toasted nuts & toffee bits.

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Haagen Dazs® ice cream bars ~per dozen~
Assorted candy bars ~per dozen~
Individual bags of chips and pretzels ~each~
Warm corn tortilla chips, fire roasted salsa and authentic guacamole
Build your own trail mix with assorted dried fruits, nuts and seeds

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Chilled Lunch Table

Each Chilled Lunch Table includes service for one hour, iced tea, Starbucks® coffee and TAZO® teas.

The Corner Deli

Field greens salad with a variety of dressings
Roasted red potato salad with whole grain mustard dressing
Creamy vegetable slaw

Whole wheat, white, rye and sourdough breads
Platters of sliced sirloin of beef, oven roasted turkey breast, black forest ham
Sliced swiss, cheddar and provolone cheeses

Traditional relish tray of vine ripe tomatoes, red onions, lettuce, dill pickles, dijon mustard & mayonnaise

A selection of cookies, brownies and raspberry bars

The Grand Collection

Baby spinach and arugula with raspberries, toasted almonds and white balsamic dressing
Baked Yukon potato salad with sour cream and chives
Marinated artichokes, fire roasted peppers and penne pasta with toasted pinenuts

Black forest ham, genoa salami, prosciutto, roasted peppers, fresh mozzarella, baby romaine, extra virgin olive oil and balsamic vinegar on semolina baguette.

Smoked turkey, bacon, lettuce and tomato on a seeded roll

Spicy southwest chicken salad, red leaf lettuce, fire roasted peppers on ciabatta

Heirloom tomato, baby mozzarella, spicy greens and basil pesto on focaccia bread

Assorted cheesecake bites
Banana cream pie with vanilla cream

Enhancements

Beverages

Ice cold Starbucks® bottled products ~each~ 7.95
Refreshing still bottled water ~each~ 5.95
Ice cold Pepsi® products ~each~ 5.95
Refreshing lemonade or fruit-infused spa water ~per gallon~ 53
Regular and sugarfree Redbull® ~each~ 8.50

Soup Kettle Enhancements

Tomato basil soup 5.50
Classic chicken noodle soup 5.50
Shredded beef sirloin and Cipollini onion 5.50
Southwest chicken tortilla soup 5.50
Roasted corn and poblan o Chowder 5.50

Vegetarian lentil with roasted red pepper and kale 5.50

Action Station

Fajita Action Station
Marinated and caramelized sirloin beef strips and chicken breast
Served with: house-made warm flour tortillas, achiote griddled peppers and onions, a trio of salsas, guacamole, sour cream, shredded cheese, lettuce, green onions, black olives, and refried beans.

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Hot Lunch Table

Each Hot Lunch Table includes service for one hour, iced tea, Starbucks® coffee and Tazo® teas.

A Taste of the Southwest
- Tri-colored tortilla chips
- Cous cous salad with roasted seasonal vegetables and topped with a champagne vinaigrette dressing
- Mexican chopped salad with roasted corn & creamy cilantro dressing
- Chili lime chicken strips and jalapeno beef machaca served with fire roasted tomato salsa, salsa verde and queso dip, shredded black olives, jalapeno, sour cream, and traditional flour tortillas.
- Sonoran rice and southwestern charro beans.
- Churros with Chocolate cinnamon sauce
- Petite Key Lime Tarts 54

Little Italy
- Assorted artisan breads with creamy butter
- Cheese tortellini and roasted tomato salad
- Caesar salad with parmesan shavings and garlic croutons
- Chicken piccata with lemon & capers served with Locatelli risotto.
- Pasta Primavera with extra virgin olive oil, garlic, parmesan cheese, house cured tomato, grilled artichoke hearts, zucchini and gold bar squash.
- Sautéed Italian sausage & meatballs in a sweet & spicy marinara.
- Roasted strawberry Tiramisu
- Mini ricotta cannoli’s 54

Enhancements

Beverages
- Ice cold Starbucks® bottled products ~ each ~ 7.95
- Refreshing still bottled water ~ each ~ 5.95
- Ice cold Pepsi® products ~ each ~ 5.95
- Refreshing lemonade or fruit-infused spa water ~ per gallon ~ 53
- Regular and sugarfree Redbull® ~ each ~ 8.50

Soup Kettle Enhancements
- Tomato basil soup  5.50
- Classic chicken noodle soup  5.50
- Shredded beef sirloin and Cipollini onion  5.50
- Southwest chicken tortilla soup  5.50
- Roasted corn and poblano chowder  5.50
- Vegetarian lentil with roasted red pepper and kale  5.50

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Soup, Salad and Baked Potato Bar
Assorted artisan breads with creamy butter
Tomato basil soup
Hearty minestrone soup
Panzanella salad with diced onions, tomatoes, cucumbers, fresh basil and bread soaked in an olive oil vinegar dressing.
Garden spring mix, chopped romaine and leafy spinach.
Sides include: toy box tomatoes, cucumbers, carrots, chopped eggs, Locatelli cheese and focaccia croutons served with herb ranch, Caesar & balsamic dressings.
Chopped grilled flank steak & marinated chicken to enhance your salad.
Salt rubbed baked potato served with green onions, chopped bacon, cheddar cheese and sour cream.
Banoffi tarts
Chocolate pot de crème 54

Pacific Rim
Wonton Soup
Vegetable and rice noodle spring rolls with Thai chili sauce
Spicy mixed greens with carrots, bean sprouts, cucumbers, red peppers and sweet sesame vinaigrette with wonton chips served on the side
Honey and orange glazed chicken.
Mongolian beef with black bean sauce.
Vegetable fried rice with scallions.
Coconut tapioca, with passion coulis
Almond Cookies 52

Home on the Range
Roasted corn and green chili cornbread with creamery butter.
Haricot vert & cannellini bean salad with roasted red peppers.
Mixed green salad with BBQ spiced ranch.
Roasted red potato salad with whole grain mustard dressing.
BBQ brisket with chipotle corn and black bean relish.
Mesquite grilled chicken breast with southwest honey chili barbeque sauce.
Cream poached corn on the cob.
Assorted fruit pies 54

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Downtown Pizzeria
Antipasto chopped salad with roasted garlic dressing
Caesar salad with parmesan shavings and garlic croutons
Garlic and herb breadsticks

Organic: Heirloom tomato, basil, fresh mozzarella, and arugula
Meat Lovers: Pepperoni, Sausage, Bacon, Ham
Vegetable: Peppers, onion, mushroom, sun-dried tomato

Toasted pistachio and raspberry tart
Creamy NY style cheesecake with fresh fruit  52

The Locals Choice
Assorted artisan breads with creamy butter
Baby spinach and arugula with crumbled Crow’s Dairy feta cheese, orange segments and shallot dressing
Arizona spring mix with dried fruits, granola, croutons, and berry vinaigrette

Herb roasted pork loin with rosemary apple cider jus.
Grilled salmon with artichoke hearts, toy box tomatoes and artisan olives.
Cottonwood broccolini with crispy shallots and garlic and served with whole grain brown rice.

Warm fruit cobbler, pecan streusel and Verde Valley honey chantilly cream
Arizona date and citrus cake  56

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Chilled Plated Lunch

Each Chilled Plated Lunch has two courses that include fresh baked rolls with creamery butter, Iced tea, Starbucks® coffee and TAZO® teas.

**Wedge Salad**
Crisp Boston lettuce, grilled chicken breast, pancetta, toy box tomato, diced egg, crumbled blue cheese, croutons, with chive buttermilk ranch dressing.

White chocolate mousse topped with exotic cream and coconut crunch  35

**Spinach and Shrimp Salad**
Ancho chili marinated jumbo shrimp, spinach, roasted sweet corn, black beans, jicama, roasted peppers with cilantro lime vinaigrette.

Key lime tart with toasted meringue and raspberry coulis  39

**Turkey, Ham and Swiss Sandwich**
Flaky croissant with smoked turkey, honey glazed ham, Swiss cheese with vine ripen tomato, spring mix, shaved red onion, roasted vegetable pasta salad and butter pickle wedge.

Milk Chocolate cake topped with vanilla cream and fresh berries  35

**Knife and Fork Caesar Salad**
Chopped romaine, parmesan reggiano, focaccia croutons, fire-roasted red pepper, nicoise olives, basil marinated grilled chicken & house-made Caesar dressing.

Ricotta cheesecake with a cannoli crumble and chocolate sauce  35

Enhancements

Soup Kettle Enhancements

- Tomato basil soup  5.50
- Classic chicken noodle soup  5.50
- Shredded beef sirloin and Cipollini onion  5.50
- Southwest chicken tortilla soup  5.50
- Roasted corn and poblano chowder  5.50

Vegetarian lentil with roasted red pepper and kale  5.50

Starswood Hotel Group

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Kansas City Flat Iron Salad
Butter lettuce and baby greens, house cured tomato, Manchego cheese, buttered Wonder Bread croutons, and toasted pumpkin seeds topped with grilled fennel and flat iron steak with BBQ ranch dressing.

Red velvet cake with cream cheese and toasted pecans 38

Harvest Salad
Roasted chicken breast, farm fresh mixed greens, farro grains, roasted beets, shaved heirloom carrots, haricot verts, and goat cheese with sherry vinaigrette.

Fresh fruit tart with lemon chiffon cream and mango passion coulis 35

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Hot Plated Lunch

Each Hot Plated Lunch has three courses that include fresh baked rolls with creamery butter, a choice of salad and dessert, iced tea, Starbucks® coffee and TAZO® teas.

Salad selections
Greek Salad: Mediterranean greens, European cucumber, heirloom tomatoes, Kalamata olives, barrel aged feta, white balsamic dressing

Classic Caesar: Romaine heart spears, roasted red pepper, shaved parmesan cheese, croutons, and classic Caesar dressing

Summer Harvest: Citrus braised beets, frisée lettuce, crumbled goat cheese, toasted pistachios, and sherry wine vinaigrette

The Wedge: Butter lettuce wedge, crumbled bleu cheese, bacon, heirloom cherry tomato, radish, carrot, and gorgonzola dressing

Caprese Salad: Arugula greens, vine ripen tomatoes, buffalo mozzarella, balsamic drizzle and basil vinaigrette

Entree selections
Ancho Chili Rubbed Chicken Breast
Ancho chili rubbed chicken breast with roasted Mexican squash, pinto bean, poblano pepper, charred corn, Spanish rice and lime cream sauce 44

Burgundy Braised Short Rib
Burgundy braised short rib atop mushroom risotto with cured tomato relish and seasonal vegetables 45

Sesame Seared Sea Bass
Sesame seared sea bass with jasmine rice, toasted coconut, stir fried Asian vegetables and sweet soy glaze 45

Enhancements

Soup Kettle Enhancements

<table>
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Brown Sugar Glazed Salmon
Brown sugar glazed salmon with caramelized onions, whipped potatoes, roasted vegetables and Vermont maple butter sauce  45

Basil Marinated Chicken Breast
Basil marinated chicken breast topped with prosciutto, fontina cheese and spinach, served with roasted garlic polenta, zested asparagus and wild mushroom sauce  44

Mesquite Grilled Flat Iron Steak
Mesquite grilled flat iron with chipotle cheddar mashed potato, roasted tinkerbell peppers, black bean corn relish and seasonal vegetables  48

Mediterranean Chicken
Lemon scented breast of chicken with artichoke, tomato, olive, feta ragout, roasted red pepper, sautéed asparagus and roasted marble potatoes  44

Vegan Wellington
Vegan wellington with eggplant, squash, red peppers and herb marinated tofu with tomato coulis  40

Achiote Grilled Chicken Breast
Achiote grilled chicken breast with chili & lime butter, pasilla & pepper jack polenta cake with seasonal vegetables  44

Chicken Cacciatore
Grilled chicken breast and wild mushroom ragout finished with tomato coulis, garlic smashed red potato, haricot vert and baby carrots  44

Herb Seared Petite Filet
Herb seared petite filet with wild mushrooms, seasonal vegetables and chimichurri sauce on a bed of roasted garlic mashed potatoes.  51

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Dessert selections
Chocolate pecan tart with dark fudge and caramel sauce
Strawberry shortcake with citrus cream and strawberry gelee
Lemon curd tartlet with fresh berries and raspberry sauce
Apple cinnamon frangipane tart with caramel sauce
Chocolate fudge cake with raspberry cream and chocolate sauce

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Grab And Go

Each Grab and Go Lunch is conveniently packaged in an easy to carry container and includes an individual serving of chips, pasta salad with seasonal vegetables, a piece of whole fresh fruit and a gourmet cookie.

Tuscan Sandwich
Italian sandwich with salami, prosciutto, provolone cheese, pepperoncini, red leaf lettuce, vine ripen tomato, shaved red onion with oil and vinegar on a ciabatta roll  45

Coronado Sandwich
Shaved chicken breast, vine ripen tomato, grilled red onions and leaf lettuce with basil pesto on a seeded baguette  45

Desert Sky Sandwich
Oven roasted turkey, applewood smoked bacon, vine ripen tomato and red leaf lettuce with herb mayo on focaccia  45

Arcadia Wrap
Marinated roasted vegetables with sundried tomato pesto in a spinach tortilla  45

Enhancements

Beverages
Ice cold Starbucks® bottled products ~each~  7.95
Refreshing still bottled water ~each~  5.95
Ice cold Pepsi® products ~each~  5.95
Refreshing lemonade or fruit-infused spa water ~per gallon~  53
Regular and sugarfree Redbull® ~each~  8.50

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Canapés

Fifty piece minimum order of each canapé may be served as a buffet or passed butler style.

Cold Canapes
Vanilla smoked scallop with habanero glaze and mango chutney  8
Prosciutto, mozzarella and basil pinwheel  7
Sesame crusted ahi tuna with wasabi cream  7
Poached prawn with avocado cream & lime tostada  8
Teriyaki chicken on Asian rice crackers  6
Chipotle chicken stuffed wonton cone  6
Antipasto stack on French baguette  7
Garlic hummus with roasted pepper relish on a bagel chip  6
Tomato mozzarella tower on toasted focaccia  6
Wedge of brie on toast with fig compote  6
Manchego and tomato bruschetta  6
Smoked free-range chicken bruschetta  7
Asparagus in prosciutto  6
Beef carpaccio toasted baguette with chipotle aioli  8
Poached sweet water shrimp and heirloom cherry tomato skewer  8

Hot Canapes
Beef satay, sweet Thai chili sauce  6
Beef tenderloin and mushroom wrapped in puff pastry  7
Dijon chicken in puff pastry  6
Thai peanut chicken satay  6
Marsala chicken pot pie  6
Bacon wrapped horseradish prawns  8
Vegetable spring rolls with sweet and sour sauce  6
Portobello mushroom en croute  6
Mole chicken empanada  6
Coconut chicken skewer  6
Lobster corn dogs  8
Tempura fried shrimp with citrus ponzu sauce  8
Southwest crab cake with spicy aioli  7
Chipotle chicken spring roll  6
Pork pot stickers  6

A $175 butler for every 100 people is required to pass butler style.

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Reception Table

All reception tables include service for 90 minutes.

Individual Pre-Made Salad Table

Boston Bibb: Roasted squash, candied pecans, cured tomatoes, and blue cheese with a brown sugar vinaigrette

Caprese Salad: Arugula greens, vine ripen tomatoes, buffalo mozzarella, balsamic drizzle and basil vinaigrette

Green and Red Leaf Salad: Shaved fennel and apple, marcona almonds, and citrus vinaigrette

Classic Caesar: Chopped romaine, roasted red pepper, shaved parmesan cheese, croutons, and classic Caesar dressing 28

Classic Sliders

Slider Options: (each sold by the dozen)
- All American hamburgers
- Buttermilk fried chicken
- Meatloaf with crispy onions
- Seasonal battered fish

Served with lettuce, tomato, onion, pickle, an assorted cheese platter, ketchup, mustard, mayonnaise and roasted garlic aioli.
~per dozen~ 75

Chicken Tenders and Wings

Chicken Options: (each sold by the dozen)
- Teriyaki soy sauce glazed chicken drums
- Mild buffalo sauce glazed chicken drums
- Boneless chicken tenders

Served with fresh cut celery and carrot sticks
(5) dipping sauces: Frank’s RedHot, honey mustard, BBQ, ranch and bleu cheese dressings
~per dozen~ 60

Enhancements

Domestic and Imported Cheese Display
Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~ 525

Seasonal Fresh Fruit Display
Elaborate display of seasonal fruit & mixed berries ~each~ 425

Antipasto Display
Grilled marinated vegetables and olives, salami, Coppa, proscuitto, mozzarella, provolone and boursin cheeses garnished with lavosh and grissini sticks, extra virgin olive oil and baguettes ~each~ 425

Crudité Display
Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~ 395

Spinach and Artichoke Dip Display
Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~ 375

Hummus and Pita Chip Display
Baked pita chips with roasted pepper & garlic hummus ~each~ 305

Chips and Salsa Display
Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425

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Arizona Taco and Nacho Table
Confit of chicken machacca style
Achiote beef stew
Spicy fried rock shrimp
Served with fresh warm flour tortillas, tulip corn tortilla cups, and tri color tortilla chips.
Toppings include: housemade queso, green and red salsas, guacamole, green onions, jalapeños, lettuce, shredded cheeses and sour cream 34

Macaroni and Cheese Table
Elbow macaroni and cavatappi pasta served with sharp cheddar cheese
Toppings include: Applewood smoked bacon, Italian sausage, grilled chicken, shaved chives, roasted green chilies, wild mushrooms and sun-dried tomatoes 28

Stromboli and Flat Bread Trio
Meat Lovers Stromboli: with salami, pepperoni and cappicola
Margarita Flat Bread: with fresh tomato, basil and mozzarella
Barbecue Chicken Flat Bread: with pulled chicken, roasted corn, Jack cheese, and BBQ sauce 32

Each Display Enhancement serves 75 people.

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Carving Stations

Each Carving Station serves 35 people.
All carving stations include service for 90 minutes.

**Turkey Breast**
Adobo chili rubbed breast of turkey
Cranberry orange chutney, chive aioli and potato cheddar rolls 325

**Beef Brisket**
Mesquite smoked beef brisket
Texas BBQ sauce and salted pretzel rolls 350

**Beef Tenderloin**
Peppercorn crusted, roasted tenderloin of beef
Roasted tomato aioli and herb dinner rolls 495

**Seasonal Fish**
Whole, seasonal fish wrapped in a banana leaf with citrus & garlic
Lime cilantro aioli and flour tortillas 350

**Roasted Chicken**
Roasted chicken roulade with spinach, sundried tomato and mushroom wrapped in a puff pastry with roasted garlic cream 325

**Pacific Salmon**
Maple and cinnamon glazed whole pacific salmon
Roasted shallots and garlic jam with brioche rolls 350

**New York Strip Loin**
Herb marinated New York strip loin
Red wine demi sauce and roasted onion dinner rolls 495

Enhancements

**Domestic and Imported Cheese Display**
Smoked cheddar, espresso cheddar, manchego, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~ 525

**Seasonal Fresh Fruit Display**
Elaborate display of seasonal fruit & mixed berries ~each~ 425

**Antipasto Display**
Grilled marinated vegetables and olives, salami, Coppa, prosciutto, mozzarella, provolone and boursin cheeses garnished with lavash and grissini sticks, extra virgin olive oil and baguettes ~each~ 425

**Crudité Display**
Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~ 395

**Spinach and Artichoke Dip Display**
Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~ 375

**Hummus and Pita Chip Display**
Baked pita chips with roasted pepper & garlic hummus ~each~ 305

**Chips and Salsa Display**
Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425

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Carved Steamship Round of Beef

Carved steamship round of beef served with fresh baked silver dollar rolls and roasted au jus.
Designed to serve 150-200 people  875

A $175 Carver is required for each carving station and steamship round.
Each Display Enhancement serves 75 people.

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Action Stations

All action stations include service for 90 minutes.

Fajita Action Station
Marinated and caramelized sirloin beef strips and chicken breast
Served with: house-made warm flour tortillas, achiote griddled peppers and onions, a trio of salsas, guacamole, sour cream, shredded cheese, lettuce, green onions, black olives, and refried beans 29

Mini Bread Bowl Action Station
Crispy artisan bread bowls with your choice of fillings:
Wild mushroom ragout with gorgonzola cheese
Braised beef short rib ragout with onions & cream fraiche
Chicken stew with peas & carrots in cream sauce 36

Taste of Italy Action Station
Three handcrafted pastas:
Wild mushroom ravioli, peas, prosciutto and truffle
Gemelli pasta with grilled chicken and tomato pomodoro
Cheese tortellini with artichoke, sundried tomatoes and basil
Served with: rosemary focaccia, parmesan cheese, red pepper, herbs, pine nuts and sun-dried tomato 32

Martini Mashed Potato Action Station
Yukon potato mash and sweet potato mash served in a martini glass
Toppings: Bacon, cheese, carmelized onions, mushroom ragout, beef stew, chives, asparagus tips, roasted garlic, sour cream, and butter 27

Enhancements

Domestic and Imported Cheese Display
Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~ 525

Seasonal Fresh Fruit Display
Elaborate display of seasonal fruit & mixed berries ~each~ 425

Antipasto Display
Grilled marinated vegetables and olives, salami, Coppa, prosciutto, mozzarella, provolone and boursin cheeses garnished with lavosh and grissini sticks, extra virgin olive oil and baguettes ~each~ 425

Crudité Display
Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~ 395

Spinach and Artichoke Dip Display
Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~ 375

Hummus and Pita Chip Display
Baked pita chips with roasted pepper & garlic hummus ~each~ 305

Chips and Salsa Display
Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425

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Quesadilla Action Station

Quesadilla Options: (each sold by the dozen)
- Three cheese quesadilla
- Pulled chicken with cheese quesadilla
- Spicy roasted rock shrimp with cheese quesadilla

Served with: salsa, guacamole and sour cream. ~per dozen~ 72

Authentic Dumpling Action Station

Lemongrass vegetable dumplings
Kaffir lime infused shrimp sui mai
Char siu pork pot stickers
Peking duck pot stickers

Served with: ginger spiced soy sauce, cilantro sweet chili sauce, pickled cucumber dipping sauces 31

A $175 Attendant is required for each action station. Each Display Enhancement serves 75 people.

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Desserts

**Truffle Pop Action Station**
Vanilla cheesecake, dark chocolate ganache, and mocha ganache truffles dipped in your choice of dark or white chocolate. Top it off with your choice of: chocolate crunchies, toasted coconut, sprinkles, cookie crumbs and croquant.  18

**Griddled Bread Pudding**
Chocolate, cherry, and croissant bread pudding topped with berries, whipped cream, vanilla sauce, toasted nuts, chocolate fudge, and caramel sauce.  20

**Assorted Mini Mousse Cones**
Mini Mousse Cone Options: (each sold by the dozen)
- Chocolate wafer cone filled with peanut butter mousse
- Vanilla wafer cone filled with lemon mousse
- Vanilla wafer cone with tiramisu mousse.
~per dozen~  55

**Chocolate Indulgence**
Assortment Options: (each sold by the dozen)
- Chocolate fudge macaroons
- Chocolate bon bons
- Chocolate hazelnut tarts
- Milk chocolate lollipops
~per dozen~  65

**Sweet Shot Parfaits**
Sweet Shot Choices: (each sold by the dozen)
- Chocolate mousse
- Dark chocolate fudge cake
- Berry cobbler with toasted oat streusel
- S’mores with graham cracker crunch & toasted meringue
~per dozen~  47

Enhancements

**Beverages**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks® regular and decaffeinated coffee <del>per gallon</del></td>
<td>94</td>
</tr>
<tr>
<td>Invigorating Tazo® tea collection <del>per gallon</del></td>
<td>94</td>
</tr>
<tr>
<td>Ice cold Starbucks® bottled products <del>each</del></td>
<td>7.95</td>
</tr>
<tr>
<td>Refreshing still bottled water <del>each</del></td>
<td>5.95</td>
</tr>
<tr>
<td>Ice cold Pepsi® products <del>each</del></td>
<td>5.95</td>
</tr>
<tr>
<td>Refreshing iced tea, orange juice or lemonade <del>per gallon</del></td>
<td>53</td>
</tr>
<tr>
<td>Regular and sugarfree Redbull® <del>each</del></td>
<td>8.50</td>
</tr>
</tbody>
</table>

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Ice Cream Parlor Action Station
Vanilla and chocolate ice cream scooped for you atop a fresh baked chocolate chip cookie or rich fudge brownie. Top it off with your choice of: chocolate, caramel or strawberry sauce, sprinkles, whipped cream, toasted nuts & toffee bits. 17

Mini Pastry Sampler
Pastry Chef’s selection of mini tarts, cookies and sweet parfaits ~per dozen~ 47

A $175 Attendant is required for each action station.
Dinner Table
Each Dinner Table includes service for one hour, iced tea, Starbucks® coffee and TAZO® teas.

Torino Table
Arugula and baby spinach with garlic parmesan croutons and sweet pepper vinaigrette
Grilled artichoke, roasted pepper, and cipollini onion salad
Dry cappocola, soppressata, prosciutto and mortadella with fresh mozzarella and provolone garnished with assorted grilled and pickled vegetables
Crispy parmesan breaded chicken with a rich house made tomato sauce, fresh mozzarella, and Locatelli
Seafood scampi over linguini with clams, mussels, and shrimp sauteed in extra virgin olive oil, white wine, and caramelized garlic and shallots
Grilled New York steak pizzaiola Garnished with caramelized onions, tomatoes, and roasted peppers
Assorted mini pastries and cakes 118

Enhancements

Beverages
Ice cold Starbucks® bottled products ~each~ 7.95
Refreshing still bottled water ~each~ 5.95
Ice cold Pepsi® products ~each~ 5.95
Refreshing lemonade or fruit-infused spa water ~per gallon~ 53
Regular and sugarfree Redbull® ~each~ 8.50

Soup Kettle Enhancements
Lobster Soup with sherry, smoked paprika and a dollop of fresh sour cream 8
New England clam chowder with green onions, leeks, potato and little neck clams 7.50
Chilled pumpkin soup topped with a touch of creme fraiche 6.50

Action Station

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Southern Comfort Table

- Sweet and spicy green bean salad
- Mixed melon salad with sea salt, toasted pistachios and tequila lime dressing
- Seven layer dip served with housemade tri-colored tortilla chips
- Arizona style slow roasted racks of ribs
- Honey chipotle barbeque sauce
- House-brined BBQ chicken
- Bone-in chicken breast with roasted fennel and blood orange barbecue sauce
- Cowboy fries
- Thick wedge cut potatoes with parmesan cheese and green onions
- Sweet cream poached corn cobbettes
- Housemade chocolate s’mores
- Pineapple upside down cake  90

A Green Choice

- Heirloom tomato and mozzarella martini garnished with fresh basil vinaigrette
- Petite red romaine hearts with shaved Locatelli, focaccia croutons, grilled artichoke hearts, and roasted peppers with a white balsamic caesar dressing
- Citrus scented sea bass with a sweet and sour citrus chutney
- Grilled chicken and broccolini served over a bed of roasted garlic cous cous and dressed with a cured tomato vinaigrette
- Local grown honey roasted marble potatoes
- Chef’s selection of local grown vegetables
- Pastry Chef’s selection of cake pops, shot glasses, and petit fours  112

Fajita Action Station

Marinated and caramelized sirloin beef strips and chicken breast
Served with: house-made warm flour tortillas, achiote griddled peppers and onions, a trio of salsas, guacamole, sour cream, shredded cheese, lettuce, green onions, black olives, and refried beans.  29

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Estrella Table
Baby frisee and arugula, dried cranberries, pistachios, and a champagne vinaigrette

Romaine hearts, grilled fennel, shaved pears, and toy box tomatoes with a white balsamic vinaigrette

Oven roasted chicken breast stuffed with goat cheese, spinach and roasted tomatoes served with parmesan polenta and a chive butter sauce

Herb roast beef tenderloin with a truffle demi-glace

Broiled petite lobster tail with herb citrus butter

Gruyere au gratin potatoes
Chef's selection of vegetables

Pastry chef's selection of miniature cakes, pies, and pastries  120

Monte Verde Table
Spicy rock shrimp slaw
Sweet and spicy fruit salad

Mesquite chicken pasole with fire roasted green chili and hominy

Pollo en Pipen Verde
Cilantro seared chicken breast in a tomatillo pepito mole

Sweet achiote rubbed grouper with a citrus salsa

Lime and jalapeño red beans and rice

Sauteed squash with pearl onions and dry aged chorizo

Agave pot de creme with cinnamon tortillas
Traditional Mexican tres leche cake  100

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Plated Dinner

Each Plated Dinner has three courses that include fresh baked rolls with creamery butter, a choice of salad and dessert, seasonal vegetables, Iced tea, Starbucks® coffee and TAZO® teas.

Salad selections
Boston Bibb: Roasted squash, candied pecans, cured tomatoes, and blue cheese with a brown sugar vinaigrette
Caprese Salad: Arugula greens, vine ripen tomatoes, buffalo mozzarella, balsamic drizzle and basil vinaigrette
The Wedge: Butter lettuce wedge, crumbled bleu cheese, bacon, heirloom cherry tomato, radish, carrot, and gorgonzola dressing
Green and Red Leaf Salad: Shaved fennel and apple, marcona almonds, and citrus vinaigrette
Classic Caesar: Romaine heart spears, roasted red pepper, shaved parmesan cheese, croutons, and classic Caesar dressing

Entree selections

Medallion of Beef and Shrimp
Grilled medallion of beef paired with herb roasted jumbo shrimp, tomato risotto, truffle sauce and herb butter sauce  $105

Pan Seared Filet Mignon
Pan seared filet mignon with caraway seed roasted potatoes and a three peppercorn Cognac demi-glace  $93

Chicken Marsala
Chicken marsala with wild mushroom ragout, gratin potatoes and marsala chicken jus  $80

Enhancements

Appetizer Enhancements
Seafood martini
Crab and scallops in a spicy mango cilantro dressing  $10
Grilled prawns with mango salsa on a bed of baby spinach  $11
Dungeness crab cakes
Micro greens, pesto remoulde and red cabbage slaw  $10.50

Soup Kettle Enhancements
Lobster Soup with sherry, smoked paprika and a dollop of fresh sour cream  $8
New England clam chowder with green onions, leeks, potato and little neck clams  $7.50
Chilled pumpkin soup topped with a touch of creme fraiche  $6.50

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**Pork Tenderloin**
Herb roasted tenderloin of pork, sweet onion mashed potatoes, apple chutney and a calvados jus 85

**Steak and Seafood**
Cilantro seared Mahi Mahi with pineapple papaya salsa and flame grilled flatiron steak with achiote demi glace, jalapenos, lime scented red beans and rice 105

**Pan Seared Pacific Salmon**
Pan seared Pacific salmon served on a bed of cous cous and wilted swiss chard with a tomato butter sauce 86

**Herbed Ricotta Crusted Chicken**
Herbed ricotta crusted chicken with roast garlic polenta cake and creamy tomato sauce 82

**Downtown Cordon Bleu**
Pan seared chicken breast topped with tender belly ham and havarti, caramelized onion and whipped potatoes with citrus chicken jus 84

**Dessert selections**
Chocolate fudge cake with raspberry cream and chocolate sauce
Coconut panna cotta with lime, vanilla and pineapple topped with an almond crunch
Carrot gateau with smoked almond brittle and pineapple syrup
Vanilla bean cheesecake drizzled with berry coulis
Citrus rice pudding with a toasted oat streusel

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Host

Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included.

Elite Brands

Grey Goose® Vodka, Bacardi® Superior Rum, Bombay Sapphire® Gin, Johnnie Walker® Black Label Blended Scotch Whisky, Knob Creek® Kentucky Straight Bourbon Whiskey, Jack Daniel's® Tennessee Sour Mash Whiskey, Crown Royal® Blended Canadian Whisky, Patron® Silver Tequila, Hennessey® V.S.O.P Privilege Cognac  12.25

House Brands

Smirnoff® Vodka, Cruzan® Aged Light Rum, Beefeater® Gin, Dewar's® White Label Blended Scotch Whisky, Jim Beam® White Label Bourbon Whiskey, Canadian Club® Blended Canadian Whisky, Sauza® Silver Tequila, Hennessey® V.S. Cognac  10.25

House Wine

House red and white wine  9.75

Imported/Premium Beer

Corona®, Corona Light®, Heineken®, Four Peaks Kiltlifter®  7.25

Domestic Beer

Budweiser®, Bud Light®, Michelob Ultra®  6.25

Non-Alcoholic Beer

O'Doul's®  5

Full Bar ~ Per Person Package

Elite brands - one hour 25.00
Each additional consecutive hour 10.00

House brands - one hour 22.00
Each additional consecutive hour 9.00

Enhancements

Domestic and Imported Cheese Display
Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~  525

Seasonal Fresh Fruit Display
Elaborate display of seasonal fruit & mixed berries ~each~  425

Antipasto Display
Grilled marinated vegetables and olives, salami, Coppa, prosciutto, mozzarella, provolone and boursin cheeses garnished with lavosh and grissini sticks, extra virgin olive oil and baguettes ~each~  425

Crudité Display
Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~  395

Spinach and Artichoke Dip Display
Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~  375

Hummus and Pita Chip Display
Baked pita chips with roasted pepper & garlic hummus ~each~  305

Chips and Salsa Display
Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~  425

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Beer and Wine Bar ~ Per Person Package
Imported and Domestic beers, house red and white wines - one hour 19.00
Each additional consecutive hour 11.00

A $175 Bartender is required for each bar. Each Display Enhancement serves 75 people.

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Cash
Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included.

House Brands
Smirnoff® Vodka, Cruzan® Aged Light Rum, Beefeater® Gin, Dewar's® White Label Blended Scotch Whisky, Jim Beam® White Label Bourbon Whiskey, Canadian Club® Blended Canadian Whisky, Sauza® Silver Tequila, Hennessey® V.S. Cognac

House Wine
House red and white wine

Imported/Premium Beer
Corona®, Corona Light®, Heineken®, Four Peaks Kiltlifter®

Domestic beer
Budweiser®, Bud Light®, Michelob Ultra®

Non-Alcoholic Beer
O’Douli’s®

Enhancements

Domestic and Imported Cheese Display
Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~ 525

Seasonal Fresh Fruit Display
Elaborate display of seasonal fruit & mixed berries ~each~ 425

Antipasto Display
Grilled marinated vegetables and olives, salami, Coppa, prosciutto, mozzarella, provolone and boursin cheeses garnished with lavosh and grissini sticks, extra virgin olive oil and baguettes ~each~ 425

Crudité Display
Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~ 395

Spinach and Artichoke Dip Display
Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~ 375

Hummus and Pita Chip Display
Baked pita chips with roasted pepper & garlic hummus ~each~ 305

Chips and Salsa Display
Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425

A $175 Bartender is required for each bar. Each Display Enhancement serves 75 people.

All pricing is per DRINK unless otherwise noted. A 25% service charge (plus taxes) will be added to your bill. Some items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.
Specialty Bar
Appropriate mixers, bar fruits, ice, glasses, stir sticks and cocktail napkins are all included in the price.

Mojito Bar
Raspberry mojitos
Strawberry mojitos
Mango mojitos
Classic mojitos
per drink 12

Specialty martini bar
Classic
Cosmopolitan
Appletini
Chocotini
007
Manhattan
Lemon Drop
per drink 13

Margaritas on the rocks
Traditional
Strawberry
Prickly pear
Raspberry
per drink 14

Enhancements

Domestic and Imported Cheese Display
Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~ 525

Seasonal Fresh Fruit Display
Elaborate display of seasonal fruit & mixed berries ~each~ 425

Antipasto Display
Grilled marinated vegetables and olives, salami, Coppa, prosciutto, mozzarella, provolone and boursin cheeses garnished with lavosh and grissini sticks, extra virgin olive oil and baguettes ~each~ 425

Crudité Display
Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~ 395

Spinach and Artichoke Dip Display
Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~ 375

Hummus and Pita Chip Display
Baked pita chips with roasted pepper & garlic hummus ~each~ 305

Chips and Salsa Display
Crispy corn tortilla chips with fire roasted salsa, guacamole, Southwest queso dip and sour cream ~each~ 425

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Wine - White

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

Champagne & Sparkling Wine

Chandon, California Brut Classic, CA  64
Dom Perignon  350
Veuve Clicquot, Yellow Label, Reims, France  120
Ruffino, Prosecco, Veneto, Italy  30

Chardonnay

Cakebread, Napa Valley, CA  88
Sonoma-Cutrer, Russian River Valley, CA  58
Chalk Hill, Sonoma Coast, CA  74
Kenwood Vineyards "Six Ridges," Sonoma County, CA  40
Magnolia Grove by Chateau St. Jean, CA  34
J. Lohr Estates, "Riverstone," Monterey, CA  40

Sauvignon Blanc

Frog's Leap, Napa Valley, CA  64
Kim Crawford  44
Ferrari-Canano, Fume Blanc, Sonoma County, CA  38
Sea Pearl, Marlborough, New Zealand  42

Pinot Grigio

CasaSmith "ViNo", Ancient Lakes, WA  32
Magnolia Grove by Chateau St. Jean, CA  38

Rose

Magnolia Grove by Chateau St. Jean, CA  36

Wine - Red

Cabernet Sauvignon

Stag's Leap "Artemis" Stag's Leap District, CA  94
Jordan, Sonoma, CA  106
B.R. Cohn, Silver Label, Sonoma, CA  50
Louis M. Martini, Sonoma County, CA  36
The Hess Collection, "Alomi Vineyard," Napa Valley, CA  76
Magnolia Grove by Chateau St. Jean, CA  34
Avalon, CA  32

Pinot Noir

De Loach, Sonoma County, CA  46
Mac Murray, Sonoma Coast, CA  40
Erath, OR  45
Mohua Wines, Central Otago, New Zealand  65
Line 39, CA  52

Merlot

Frei Brothers, Dry Creek Valley, CA  44
Beringer Vineyards, "Founders' Estate," CA  34
Canoe Ridge Vineyards, "The Expedition," Horse Heaven Hills, WA  37
Magnolia Grove by Chateau St. Jean, CA  38

Malbec

Terrazas de los Andes, "Altos del Plata," Mendoza, Argentina  34

Red Blend

Austin Hope Winery, "Troublemaker," Central Coast, CA  40

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Meeting Packages

All Meeting Packages include one flipchart with dry erase markers and wireless high speed internet access for all attendees. To make planning your meeting easier, our Chef will vary the menu items each day.

**The Full Deal**
Hot breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Hot lunch buffet with salads, 2 entrees and desserts, iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 145

**An All Day Affair**
Continental breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Cold lunch buffet with salads, deli sandwiches, desserts, iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 135

Enhancements

- Add an LCD projector package 730
- Add a telephone line and a polycom speaker phone with complimentary local and toll free calls 390
- Add an LCD Support Package (bring your own LCD Projector) 240
- Additional flip charts 70

All pricing is per person unless otherwise noted. A 25% service charge (plus taxes) will be added to your bill. Some items may be served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
The Easy Choice
Continental breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas,

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Hot lunch buffet with salads, 2 entrees and desserts, iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 140

Keep ‘em Happy
Hot breakfast buffet with a fresh juice and Starbucks® coffee and TAZO® teas,

Morning coffee break with Starbucks® coffee and TAZO® teas, individually bottled juices and a morning snack

Cold lunch buffet with salads, deli sandwiches, desserts, iced tea, Starbucks® coffee and TAZO® teas and assorted sodas

Afternoon coffee break with Starbucks® coffee and TAZO® teas, iced tea or lemonade, whole fresh fruit and an afternoon snack 140

Meeting Packages are designed for a minimum of 25 people and a maximum of 75 people. Enhancements are priced on a per day basis and include all relevant labor charges. Each meal period is designed to be served for a maximum of 1 hour.
Wedding

Each wedding menu is based off of the entrée prices below (per person plus tax and service) and includes:

~ A selection of warm and chilled hors d’oeuvres
~ Freshly baked dinner rolls with creamery butter
~ Plated starter salad
~ Your choice of entrée with seasonal vegetables
~ Custom designed tiered wedding cake
~ Champagne toast
~ Starbucks® coffee and Tazo® tea.

Interested in sharing your special day with us? Visit our website to learn more.

Land Entrees

Cast iron seared beef tenderloin and Maine lobster, creamy polenta, roasted corn and butter nage.  85

Pan-seared filet of beef, Maytag bread pudding, roasted carrots and brussel sprouts in a Barolo reduction  85

Cocoa and coffee braised short ribs, creamy herb polenta, asparagus, roasted baby carrots and caramelized shallot glace  85

Grilled filet of beef, horseradish whipped potatoes, wild mushrooms, asparagus and a truffle jus.  85

Air Entrees

Seared chicken marsala, wild mushroom ragout, seasonal vegetables, gratin potatoes, and a marsala jus.  75

Thyme roasted chicken breast, parmesan dusted fingerling potatoes, sautéed Swiss chard, baby zucchini and patty pans, with a herb chicken jus  75

Lemon and oregano seared chicken breast, haricots verts, roasted tomatoes, creamy garlic risotto in a lemon herb sauce.  75

Enhancements

Domestic and Imported Cheese Display
Smoked cheddar, espresso cheddar, manchago, port wine, goat, chipotle cheddar, smoked gouda, pepper jack, Irish porter, sage derby served with lavosh crackers and French bread slices ~each~  525

Seasonal Fresh Fruit Display
Elaborate display of seasonal fruit & mixed berries ~each~  425

Antipasto Display
Grilled marinated vegetables and olives, salami, Coppa, prosciutto, mozzarella, provolone and boursin cheeses garnished with lavash and grasiini sticks, extra virgin olive oil and baguettes ~each~  425

Crudité Display
Elaborate display of seasonal vegetables with French onion, ranch and 1000 island dipping sauces ~each~  395

Spinach and Artichoke Dip Display
Warm spinach, artichoke and sundried tomato dip served with crispy pita and fresh vegetables ~each~  375

Hummus and Pita Chip Display
Baked pita chips with roasted pepper & garlic hummus ~each~  305

Chips and Salsa Display

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**Sea Entrees**
Seared salmon, saffron and tomato risotto, asparagus, baby carrots in a citrus cream reduction.  

Pan-seared Mahi Mahi, roasted potatoes, snap peas and carrots, with heirloom tomato, leek and fennel ragout  

Roasted grouper, sautéed spinach, forbidden black rice, seasonal vegetables and saffron butter sauce.  

For a complete list of wedding packages, see our [wedding brochure](#).

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On Site Specialty Events - Specialty Events

Cost conscious doesn't mean uninteresting. Take advantage of our expertise to bring your event to life. We offer a great selection of on-site entertainment that will give attendees a memorable event, while meeting your entertainment budget.

Charity Fued - A fun take on the Family Feud
Guests are picked randomly to get up on stage where questions are tailored to your organization. Winnings are donated to a charity of your choice. Create healthy competition as attendees root for their favorite team and enjoy family styled foods at sumptuous buffets. Games run about 15 minutes each allowing for 2 to 3 games during your event. 200

Building for a Cause - Work with a local organization and donate
Your group will assemble bicycles to be donated after completion. Make it personal by arranging for the children to receive the bikes during your event. Attendees will be touched by the children's genuine surprise when they find out the bikes are for them to keep. Then everyone joins in for a sumptuous dinner with comfort and kid friendly menus. 200

Wii Tournament - A true competition
Teams compete in their favorite Wii games during your official Wii tournament. The excitement grows heading into the final rounds which are played on the main event big screen in front of the entire crowd. Watch your attendees cheer on their favorites as they enjoy food and beverages and see who will be crowned champion of Mario Cart, Tennis and other Wii sporting activities. 250

Rock & Roll Sushi - Create your own ^
Your guests can assist in making sushi alongside our Sushi Chef and then enjoy their creation with sake before getting ready for karaoke! 250

Movie Night - A night of big screen magic
A classic movie of your choice is displayed on the big screen, or you may choose multiple movies set in different rooms with classic movie props. Guests will enjoy hot buttered popcorn, nachos and candy bars. 200

Fun with Wii - An interactive reception
A more open flow reception program with multiple Wii games set up around the reception area. Guests can enjoy their favorite drink and participate in a variety of Wii games including Bowling, Guitar Hero, Rock Band, Tennis and Baseball. 200

It's Game Night - Don't let the 'big' game conflict with your event!
Game night for everyone engages both sports fans and those who frankly don't care. Big screens in strategic locations feature key games and classic TV shows while the room set includes a variety of games: air hockey, pool, knock hockey, basketball and cocktail tables topped with Trivial Pursuit, Poker or pinball machines. The menu features a game theme, beer and a bar and waitstaff dressed in referee or your favorite team attire. 250

Indoor Field Day - A throw back to old fashioned get-togethers
Get the competitive juices flowing with this great networking and ice breaker event. Teams compete for prizes in the three legged race, bean bag toss, crab walk relay, jump rope or hula hoop contests. Your guests will enjoy classic picnic styled foods and beverages in a park like atmosphere with benches where you can laugh with old friends and get to know new ones. 200

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Bordeaux Blending - Who will be the next Robert Mondavi?
During this team building seminar, guests learn the nuances of the five Bordeaux varietals. Then it gets creative as participants taste a Bordeaux blended wine and get the opportunity to create their own blend. Let the judging begin! 200

Dinner in the Green - An organic food experience
Learn about sustainable and organic foods through interactions with our Chef and local organic farmer. This event provides insightful information about growing and raising foods in a sustainable and organic environment. 200
Chef

Executive Chef Chaz Frankenfield

With culinary experience spanning more than two decades, Chaz Frankenfield embraces his role as Executive Chef at the Sheraton Grand Phoenix. Possessing a wealth of knowledge in the culinary arts and exceptional leadership experience, Frankenfield oversees the daily operations of the kitchen.