

LUNCH | BUFFET

includes beverage station including water, iced tea
final guarantee of less than 50 guests is subject to \$100 administrative charge*

trailmen's deli

creamy yukon potato salad
cowboy coleslaw
shaved honey roasted ham, sliced rare roast beef
oven roasted turkey breast
american, swiss cheese
green leaf lettuce, tomatoes, shaved red onion
mayonnaise, dijon mustard
french hoagie, wheatberry bread, pita bread
house-made kettle chips
caramelized pecan tartlets, fresh fruit tartlets

33

italian infused lunch

baby spinach, aged parmesan cheese
sliced pears, raspberry vinaigrette
citrus panzanella salad
herb grilled chicken breast, rosemary velouté
roasted yellow squash, zucchini, carrots, butternut squash
braised beef short rib, port wine demi
truffle rosemary roasted fingerling potatoes
vegetable lasagna, basil-infused marinara
chef's selection of gourmet breads
tiramisu, cannoli

40

taste of mexico

romaine hearts, roma tomatoes
roasted corn, red onion, black beans
cilantro lime vinaigrette
jicama, roasted butternut squash, orange, jalapeño salad
grilled southwest chicken, cilantro velouté
phoenix flank steak, peppers, onions
spanish rice
borracho beans
pico de gallo, tomatillo salsa, spicy avocado, blended cheese
sour cream, spicy red salsa
warm flour tortillas
green chili apple tartlet
mexican chocolate cake

37

all american comfort

seasonal greens, shredded carrots, tomatoes
buttermilk ranch dressing
home-style potato salad, dijon dressing
three cheese macaroni
all american meat loaf, wild mushroom sauce
phoenix fried chicken
crushed red potatoes
honey glazed rustic carrots, green beans
chef's selection of gourmet breads
peach cobbler, whipped cream
bourbon chocolate pecan pie

42

bbq at papago park

lime marinated watermelon, mint salad
mixed greens, shredded carrots, tomatoes
chipotle vinaigrette
bbq pulled pork
sonoran grilled chicken breast, home-style bourbon sauce
buttermilk crushed yukon potatoes
chili lime corn
brioche buns
oatmeal, chocolate chip, sugar cookies
double fudge brownies

35

for buffet service guest
dining table set with linen,
salt and pepper,
rolled flatware available
at buffet stations.

full table setting and
tableside beverage service
available for \$3 per guest.

innovative cuisine | dramatic presentation | impeccable service

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LUNCH | EXPO HALL STROLLING LUNCHES

*includes beverage with station iced water, iced tea
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exhibit one

station

beef slider, wedge fries

station

mini grilled vegetable wrap

mini chicken wrap

house-made sea salt, cracked pepper kettle chips

creamy onion dip

station

potato salad, individual

caesar salad, individual

crisp market vegetables, ranch dip, individual

dessert station

fruit, nut florentine shortbread cookies

freshly baked cookies

36

exhibit two

station

grilled caprese flatbread, fresh mozzarella, tomato

grilled southwestern beef fajita flatbread

warm meatballs, marinara sauce, parmesan cheese

mini buns

station

fresh vegetables, red pepper hummus, individual

garden salad, individual

caesar salad, individual

station

chicken sliders

three cheese mac

toppings of bacon, ham, diced tomatoes, shredded cheese

dessert station

assorted dessert shooters

blondies

39



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LUNCH | PLATED ENTRÉES

includes gourmet breads, iced water

two course meals, select choice of salad or dessert

three course meals, select both salad and dessert

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cilantro lemon chicken breast

cilantro, lemon zest chicken breast, crushed yukon potatoes
roasted vegetables, phoenix baby carrots, honey lime velouté

30 | two-course

36 | three-course

sonoran chicken breast

sonoran grilled chicken breast
roasted garlic, caramelized onion whipped potatoes, roasted carrots
squash confetti, phoenix velouté

31 | two-course

37 | three-course

tuscan breast of chicken

garlic, soft herb, marinated chicken
parmesan roasted red potatoes
roasted zucchini, yellow squash
roasted butternut squash, fennel relish
sun-dried tomato velouté

29 | two-course

34 | three-course

asian mole chicken breast

sweet, sour jasmine rice
roasted baby carrots, sautéed snow peas
daikon radish, purple cabbage slaw
lemon grass, plum sauce

29 | two-course

34 | three-course

parmesan panko crusted whitefish

sun-dried tomato, ginger polenta
roasted carrot, asparagus, daikon, tomato relish
lemon caper beurre blanc

34 | two-course

40 | three-course

plum glazed salmon

sweet pea, roasted corn risotto, grilled baby carrots
green asparagus, butternut squash, roasted fennel relish
lemon grass, ginger velouté

35 | two-course

41 | three-course

mexican cola marinated flat iron steak

grilled flat iron steak, whipped red potatoes
roasted wild mushrooms, grilled vegetables
roasted corn, tomato relish
spanish demi

38 | two-course

44 | three-course

LUNCH | VEGETARIAN | VEGAN | GLUTEN FREE ENTRÉES

grilled vegetable napoleon

creamy roasted red pepper polenta
eggplant, portabella, zucchini, yellow squash
savory plum sauce

sweet pea and roasted corn risotto cake

portabella, grilled asparagus, squash
fire roasted pepper coulis

sun-dried tomato polenta cake

warm asparagus, fennel salad
poached potatoes, lemon ginger velouté

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LUNCH | PLATED CHILLED ENTRÉES

*includes gourmet breads, iced water, choice of dessert
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rare roast beef tenderloin

rare sliced beef tenderloin, whole romaine leaves, baked portabella mushroom
oven roasted tomatoes, roasted asparagus
horseradish ranch dressing

35 | two-course

southwest cobb salad

iceberg lettuce, chopped egg, bleu cheese, marinated tomatoes
crispy bacon, phoenix marinated onions, sonoran grilled chicken
salsa ranch dressing

31 | two-course

grilled tofu, vegan stack

grilled tofu, zucchini, yellow squash, eggplant, red onion
portabella mushroom
ginger balsamic vinaigrette

28 | two-course

grilled chicken caesar salad

wedged romaine, caesar grilled chicken breast, parmesan crusted crostini
shaved parmesan cheese
caesar dressing

32 | two-course

LUNCH | PLATED SALADS

phoenix farmer's greens

fresh local greens, radish, carrots, green onion, cucumber, cherry tomato
classic balsamic dressing

arizona iceberg wedge

candied pecans, bleu cheese crumbles, sun-dried cranberries
spicy ranch dressing

sonoran salad

farmer's mixed greens, julienne peppers, oven roasted roma tomatoes
roasted corn, black bean, roasted jalapeño
prickly pear vinaigrette

wildflower honey roasted apple salad

phoenix mixed greens, wildflower honey roasted apples, shaved parmesan cheese, dried cranberries
chipotle vinaigrette

LUNCH | PLATED DESSERTS

basil-infused panna cotta

port-balsamic macerated strawberries

milk chocolate banana bread pudding

dark rum anglaise

orange, almond ricotta cake

reduced spiced orange drizzle, whipped cream

key lime tart

raspberry coulis, fresh berries, whipped cream

french buttercream almond torte

chocolate sauce, whipped cream, fresh strawberry

chocolate mocha cream cake

chocolate covered wafer garnish
raspberry coulis

passion fruit chocolate cake

passion fruit sauce, berries, whipped cream

family-style dessert platter, add \$2 per person

based on two pieces per person
oreo brownie, green chili apple tartlet
scottish shortbread cookies

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LUNCH | BOXED MEALS

*includes chips, whole fruit, fresh baked cookie, water
maximum of three selections per order, please account for vegetarian guests in selection
four or more selections add \$2 per box lunch*

cattlemen's sandwich

fajita grilled steak, pepper jack cheese, garden blend, red onion
peppers

sonoran aioli, french hoagie

26

cajun chicken wrap

cajun roasted chicken, phoenix greens, julienne peppers
diced tomatoes, cranberry aioli

tomato basil tortilla wrap

27

smoked ham sandwich

thin sliced smoked ham, smoked gouda cheese
green leaf lettuce, tomato, smoky aioli

ciabatta roll

26

south beach sandwich

oven roasted turkey, sliced cheddar, green leaf lettuce
tomato, shaved red onion, pretzel roll

25

arizona club

baked turkey, applewood bacon, smoked ham

american cheese, leaf lettuce, tomato, demi baguette

29

vegan spinach wrap

roasted asparagus, butternut squash, grilled zucchini, yellow squash, baby spinach
hummus spread, spinach tortilla

25

grilled chicken caesar salad

chopped romaine hearts, caesar chicken breast, herb croutons

shaved parmesan cheese, caesar dressing

26

arizona cobb salad

local iceberg lettuce, cheddar cheese, house tomatoes

chopped egg, baked turkey, smoked ham, crispy bacon, chipotle ranch dressing

29

*all sandwich and wrap orders include one side-salad choice to be included in all lunches
two or more side-salad selections per order, add \$1 per box lunch*

romaine salad, cherry tomatoes, parmesan cheese, croutons, balsamic dressing

dijon roasted yukon potato salad

phoenix cole slaw

pasta salad



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