

DINNER | BUFFET

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

down home favorites

caesar salad, parmesan cheese, focaccia croutons, classic caesar dressing
seasonal greens, shredded carrots, cucumber, cherry tomato, buttermilk ranch
home-style potato salad
three cheese macaroni
bbq beef brisket
buttermilk smashed yukon potatoes
spicy southern fried chicken
roasted sweet potato, leek hash
roasted asparagus, baby carrots
apple pie, whipped cream
chocolate-peanut butter pretzel bread pudding, salted caramel sauce

53**taste of tuscany**

cranberry poached pear, spinach salad, dried cranberries
roasted tomato basil vinaigrette
basil tomatoes, pearl mozzarella, balsamic vinaigrette
grilled eggplant rollatini, goat cheese, pesto sauce, basil tomato sauce
grilled chicken breast, sun-dried tomato velouté
italian strip loin, sautéed spinach, sauce florentine
roasted garlic, rosemary crushed potatoes
sautéed squash, roasted tomatoes
italian opera cake
citrus, almond olive oil polenta cakes

55**arizona nights bbq**

cilantro tomatoes, red onion, cucumber, cumin balsamic dressing
roasted potato salad, dijon mustard dressing, green onions
local greens, roasted corn, black beans, peppers, cherry tomatoes, salsa ranch dressing
grilled boneless chicken, red-eye barbecue sauce
herb marinated flat iron steak
herb crusted potato
flame broiled corn on the cobb
sonoran baby carrots
warm jalapeño, cheddar corn bread
green chili apple crisp, whipped cream
aztec spiced fudge brownies

57**elegant dinner**

spinach waldorf salad, candied pecans, blueberries, grapes, raspberry vinaigrette
tri-colored tomato, mozzarella, basil, balsamic glaze salad
seasonal greens, local tomatoes, cucumber, shredded carrots
buttermilk ranch dressing
herb roasted white fish, lemon sauce
ginger, plum marinated tenderloin, phoenix mushroom demi
lemon grass grilled chicken breast, sun-dried tomato velouté
crushed potatoes
coriander sautéed green beans
five spiced baby carrots
dark rum truffles
mini tres leches
assorted french macaroons

61

innovative cuisine | dramatic presentation | impeccable service

*administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this administrative charge is distributed to employees

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

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.

DINNER | PLATED APPETIZERS

poached shrimp cocktail

citrus salsa, cocktail sauce

12

tender beef smoked tomato salsa

scallions, arugula, sonoran dressing

14

gremolata crusted crab cake

sweet lemon, mint sauce, tomato relish

13

sonoran seared scallops

butternut squash purée, mint pesto

13

plum atlantic salmon

citrus panzanella salad

13

scallop oyster mushroom soup

sautéed mushrooms, green onion crème

11

DINNER | PLATED - SALADS

baby iceberg bleu cheese crumbles

toasted pecans, crisp chunky bacon
olive oil baked croutons, oven roasted tomatoes
bleu cheese crumbles
bleu cheese dressing

classic caesar salad

romaine hearts, shaved parmesan cheese
focaccia crostini
caesar dressing

cranberry poached pear

baby spinach, spicy candied pecans
mandarin oranges, blueberries
prickly pear dressing

white bean local green salad

spring mix, marinated giant white beans
cucumber, red onion, tomatoes
toasted cumin citrus dressing

roasted beets salad

sweet, spicy pecans, local greens
yellow, red beets, local tomatoes
mango vinaigrette



innovative cuisine | dramatic presentation | impeccable service

*administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this administrative charge is distributed to employees

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

DINNER | PLATED ENTRÉES

*includes your choice of salad & dessert, gourmet breads, savory lavosh, bread sticks
starbucks® coffee, tazo® gourmet hot teas, iced water
final guarantee of less than 50 guests is subject to \$100 administrative charge**

southwestern chicken breast

roasted garlic crushed fingerling potatoes
green asparagus, baby carrots
sonoran sauce

46**grilled citrus chicken**

garlic roasted fingerling potatoes
roasted asparagus, squash medley
citrus velouté

45**hawaiian chicken**

crushed purple potatoes
pineapple, carrots, roasted asparagus
hawaiian sauce

48**butternut squash spinach chicken**

sun-dried tomato polenta
grilled asparagus, grilled baby carrots, mango salsa
lemon caper berry beurre blanc

50**port braised short rib**

caramelized onion, roasted garlic smashed potatoes
citrus roasted carrots, parsnips
port demi

56**mexican cola marinated beef filet**

sweet pea, roasted corn risotto
roasted wild mushroom, roasted baby carrots, asparagus
roasted butternut squash, fennel relish
spanish demi

72**herb marinated pork loin**

buttermilk smashed yukon potatoes
roasted butternut squash, baby carrots
cranberry velouté

53**ginger glazed halibut**

yukon whipped potatoes
julienne squash, carrots
ginger, plum sauce
market price

**DINNER | PLATED VEGETARIAN | VEGAN
GLUTEN FREE ENTRÉES****wild mushroom risotto cake**

grilled butternut squash, charred corn salsa
roasted tomatillo sauce

sun-dried tomato polenta cake

honey baked portabella mushroom, fennel salad
poached potatoes
roasted red pepper blush sauce

southwest pan seared tofu

grilled zucchini, yellow squash
roasted mushrooms
mojito sauce

innovative cuisine | dramatic presentation | impeccable service

*administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this administrative charge is distributed to employees

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

DINNER | PLATED DUO ENTRÉE

mexican cola beef short rib / sonoran rubbed whitefish
 caramelized onion, roasted garlic whipped potatoes
 seasonal squash medley
 mexican cola demi, citrus beurre blanc

65

sonoran beef tenderloin / sugar cane shrimp
 crushed red potatoes
 roasted asparagus, roasted baby carrots
 squash confetti
 lemon grass demi relish

72

ginger citrus chicken / southwest shrimp
 garlic roasted fingerling potatoes
 roasted broccolini, grilled baby carrots
 port wine demi

54



DINNER | PLATED DESSERTS

pineapple frangipane tart
 raspberry sauce

flourless chocolate torte
 macerated berries

spiced peach pie
 bacon streusel, bourbon-maple sauce

guava spiced cheesecake
 chocolate sauce

coconut rum tres leche*
 fruit salsa, passion fruit coulis

**for groups less than 500 guests*

DESSERT | ENHANCEMENTS

southwest trio of desserts
 green chili tart
 chocolate-peanut butter mole cheesecake
 spiced mexican chocolate pyramid, apple-raisin compote
4 per person

chocolate mexican flan
 caramel sauce
4 per person

innovative cuisine | dramatic presentation | impeccable service

*administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this administrative charge is distributed to employees

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