

## 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

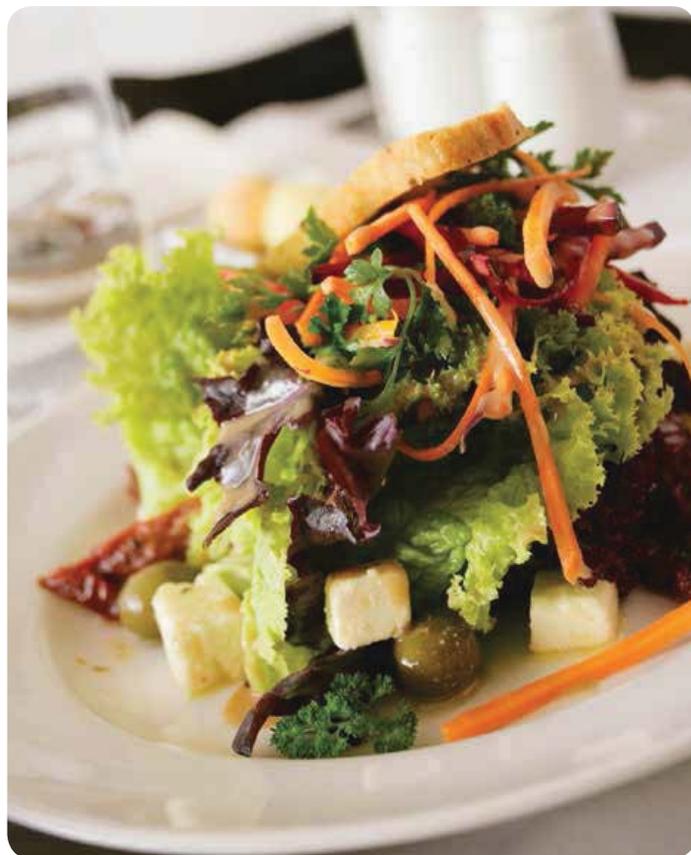
toppings of bacon, ham, diced tomatoes, shredded cheese

#### 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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