

# LUNCH - BUFFET

includes beverage station of iced tea + water  
final guarantee of less than 50 guests is subject to \$150 administrative charge

## mediterranean • \$40 • person

### mediterranean salad

cucumbers + kalamata olives  
tomatoes + feta cheese  
red wine oregano vinaigrette

### pearl pasta salad

pearl pasta + herbs + apricots + raisins  
fig citrus dressing

### pesto grilled chicken breast

roasted shallots

### carved pork loin

tomato + olive + garlic ragout

### parmesan corn polenta

### carrots + parsnips + broccoli

### assorted rolls + butter

### lemon olive oil cake

## south of the border • \$38 • person

### salad

romaine hearts + tomatoes  
roasted corn + black bean  
ranch dressing + chipotle vinaigrette

### tex mex slaw

### tortilla chips + salsa

### cheese enchiladas

### carne asada street tacos

pico de gallo + salsa  
grated cheese + flour tortillas

### cilantro rice

### borracho beans

### cinnamon spiced chocolate cake

fudge frosting

## smokehouse • \$40 • person

### scottsdale salad

endive mixed greens  
pickled melons + dried cherries  
creamy cucumber dill vinaigrette

### broccoli salad

cashews + raisins

### herb grilled chicken breast

spicy mustard sauce

### smoked bbq brisket

bbq sauce

### confit garlic mashed potatoes

### roasted brussels sprouts

balsamic glaze + fried thyme

### assorted rolls + butter

### spiced peach pie

## valley of the sun • \$41 • person

### garden salad

shredded carrots + shredded red cabbage  
grape tomatoes + cucumber  
lemon basil vinaigrette + herb buttermilk dressing

### roasted farro + cauliflower salad

roasted tomato + lemon pesto + red grapes

### honey thyme chicken

artichokes + tarragon + white wine reduction

### baked cod beurre blanc

citrus fennel salsa + red onions + sweet peppers

### lime scented rice

### green beans

beurre noisette

### assorted rolls + butter

### banana tartelette

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24% administrative fee and Arizona State Sales tax of 8.6% added to all food and beverage.

# LUNCH - BUFFET

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## comfort • \$39 • person

### salad

spinach + poached pear  
candied pecans + bleu cheese  
shallot vinaigrette + ranch dressing

### potato leek soup

### oven roasted turkey

pan gravy

### braised beef tips

red wine demi

### parmesan mashed potatoes

### seasonal vegetables

### assorted rolls + butter

### blueberry cream cheese cobbler

## hearty italian • \$48 • person

### classic caesar salad

shaved parmesan  
homemade croutons  
traditional caesar dressing + balsamic vinaigrette

### penne salad

tomatoes + olives + sweet peppers

### flame grilled chicken

red pepper caponata

### braised beef short rib

red wine demi + braised leeks

### fingerling potatoes

sea salt + extra virgin olive oil

### steamed broccoli

### assorted rolls + butter

### italian limoncello cookies

## market lunch • \$38 • person

### chopped garden salad

ranch dressing + italian dressing

### quinoa + vegetable salad

### roasted turkey sandwich

swiss + lettuce + tomato  
pretzel roll

### black forest ham sandwich

muenster + leaf lettuce + tomato  
multi-grain roll

### chipotle chicken wrap

phoenix greens + diced tomatoes  
tomato basil tortilla wrap

### vegan wrap

grilled vegetables + baby spinach  
hummus spread + spinach tortilla

### assorted bags of chips

### fruit cups

### assorted cookies

## soup & salad • \$40 • person

### tomato basil

### chicken noodle

### salad bar:

lettuce mix of romaine + green leaf + spinach  
cherry tomatoes + sliced cucumber + shredded carrots  
red onion + sliced black olives + sliced mushrooms  
broccoli + sliced hard-boiled eggs + crumbled bacon bits  
diced country ham + grilled chicken slices  
grated cheddar cheese + garlic croutons

### assorted dressings:

ranch dressing + balsamic vinaigrette  
oil & vinegar + raspberry vinaigrette

### asian noodle salad

### tuna salad

### chicken salad

### assorted rolls + butter

### mixed berry shortcake

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# LUNCH - PACKAGED MEALS

maximum of three selections per order. four or more selections, add \$4 • per lunch  
please account for vegetarian guests in the selection

## SANDWICHES + WRAPS

includes chips + cookie + side salad + bottled water

### cajun chicken wrap • \$29 • person

cajun roasted chicken + phoenix greens  
julienne peppers + diced tomatoes  
cranberry aioli  
tomato basil tortilla wrap

### arizona club • \$29 • person

turkey + applewood smoked bacon  
swiss  
shredded lettuce + tomato  
italian baguette

### smoked ham sandwich • \$28 • person

thin sliced smoked ham  
smoked gouda cheese  
green leaf lettuce + tomato  
ciabatta roll

### smoked turkey sandwich • \$27 • person

oven roasted turkey + sliced cheddar  
green leaf lettuce + tomato  
pretzel roll

### southwest roast beef wrap • \$29 • person

roast beef + pepper jack cheese  
corn + red peppers + arugula  
sun-dried tomato tortilla

### vegan spinach wrap • \$25 • person

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

### caprese sandwich • \$26 • person

fresh sliced mozzarella cheese  
tomatoes + basil + pesto + arugula  
focaccia roll

### harissa wrap • \$25 • person

golden raisins + couscous  
harissa tofu chickpea salad  
sweet onion  
wheat tortilla

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### all sandwich and wrap orders include one side salad choice:

yukon potato salad  
fruit salad  
mixed green salad + balsamic vinaigrette  
quinoa + vegetable salad  
pasta salad

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## SALADS

includes chips + cookie + bottled water

### grilled chicken caesar salad • \$29 • person

chopped romaine hearts  
caesar chicken breast + herb croutons  
shaved parmesan cheese  
caesar dressing

### arizona cobb salad • \$29 • person

local iceberg lettuce + cheddar cheese  
house tomatoes + chopped egg  
roasted turkey + smoked ham + crispy bacon  
chipotle ranch dressing

### strawberry fields salad • \$24 • person

mixed greens + strawberries  
feta cheese + candied walnuts  
raspberry vinaigrette  
**add chicken • \$6 • person**  
**add tofu • \$4 • person**

### red rock salad • \$24 • person

mixed greens + sweet potatoes  
brussels sprouts + candied pecans  
dried cranberries + grated parmesan cheese  
balsamic vinaigrette  
**add shrimp • \$8 • person**  
**add chicken • \$6 • person**  
**add tofu • \$4 • person**

### greek salad • \$24 • person

mixed greens + cucumbers + tomatoes  
kalamata olives  
red onions + green onions  
feta cheese  
creamy greek dressing  
**add chicken • \$6 • person**  
**add tofu • \$4 • person**

### chopped garden salad • \$24 • person

mixed greens + diced tomatoes  
diced cucumbers + carrots + chickpeas  
balsamic vinaigrette  
**add shrimp • \$8 • person**  
**add chicken • \$6 • person**  
**add tofu • \$4 • person**

### smoked chicken salad • \$28 • person

grilled chicken  
green beans + sweet corn  
goat cheese  
farro + butter lettuce  
sweet onion vinaigrette

### miso roasted eggplant salad • \$26 • person

napa carrot slaw + bok choy  
rice salad  
sesame dressing

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# LUNCH - BENTO BOX

includes beverage station including soft drinks + bottled water • choice of one dessert for bento box - maximum of two selections. three or more selections, add \$4 • per lunch  
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## CHILLED SELECTIONS

### asian • \$33 • each

spiced fresh fruit  
grilled teriyaki chicken + asian noodles  
asian cucumber salad  
asian rice balls

### applewood smoked salmon salad • \$38 • person

spinach + asparagus + roasted beets  
blackberries  
couscous + roasted tomatoes + capers  
creamy cilantro avocado dressing  
dinner roll

### italian • \$32 • each

caprese salad  
char-grilled chicken breast + fusilli pasta  
primavera vegetables  
fresh baked roll

### shawarma bowl • \$30 • each

greek salad  
grilled chicken + garlic sauce + tahini  
turmeric brown rice + garlic + lemon cilantro  
lavosh

## DESSERT - PACKAGED

*choice of one dessert*

assorted cookies  
fudge brownies  
cheesecake bars  
apple tart  
OREO® dream bars  
lemon bars

### mediterranean • \$38 • each

greek salad  
marinated chicken + lemon dill sauce  
marinated beef + tzatziki  
mushroom + peppers + onions + zucchini  
squash + balsamic reduction  
couscous salad  
pita points + red pepper hummus

### chilled apple brined chicken • \$32 • each

spicy mustard greens + champagne vinaigrette  
fingerling potato salad + whole grain mustard + vinegar  
apples + grapes + honey  
brie cheese + crackers

### southwest quinoa bowl • \$24 • each

quinoa + mixed greens  
bell peppers + black beans + corn  
oven roasted tomatoes + roasted sweet potato  
jalapeño corn bread muffin  
**add shrimp • \$8 • person**  
**add chicken • \$6 • person**

## ON THE SIDE • \$5 • EACH

southwestern caesar salad + caesar dressing  
mixed green salad + balsamic vinaigrette  
potato salad  
fruit cup

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## WARM SELECTIONS

### slow roasted tri-tip • \$35 • each

slow roasted tri-tip + mushroom demi-glace  
garlic mashed potatoes  
green beans  
texas toast

### italian • \$35 • each

pesto chicken  
meatballs + marinara  
basil pesto orzo  
italian vegetables  
fresh baked roll

### southwestern chicken • \$33 • each

achiote glazed chicken breast  
pico de gallo  
spanish rice  
black beans  
jalapeño corn bread muffin

### stuffed portobella mushroom • \$33 • each

portobella mushroom  
stuffed with vegetable quinoa  
vegan roll

### elegant • \$36 • each

braised short rib + port demi  
mashed potatoes  
broccoli + carrots  
fresh baked roll

### bbq • \$34 • each

bbq pulled pork  
grilled chicken breast  
ranch style beans  
summer squash  
fresh baked roll

### thai sweet chili chicken • \$33 • each

grilled chicken + sweet thai chili sauce  
steamed jasmine rice  
sugar snap peas  
vegetable spring roll

### mediterranean chicken • \$32 • each

greek marinated chicken breast  
white wine herb sauce  
cauliflower + tahini + caramelized onions  
grilled vegetables  
pita bread

## DESSERT - PACKAGED

*choice of one dessert*

assorted cookies  
fudge brownies  
cheesecake bars  
apple tart  
OREO® dream bars  
lemon bars

## ON THE SIDE • \$5 • EACH

southwestern caesar salad + caesar dressing  
mixed green salad + balsamic vinaigrette  
potato salad  
fruit cup

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# LUNCH - PLATED

two course meals, select choice of salad or dessert

three course meals, select both salad and dessert

includes gourmet breads + iced water

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## SALAD

### phoenix farmer's greens

fresh local greens + radish + carrots

green onion + cucumber + cherry tomato

classic balsamic dressing

### sonoran salad

farmer's mixed greens + julienne peppers

oven roasted roma tomatoes

roasted corn + black beans

roasted jalapeño prickly pear vinaigrette

### wildflower honey roasted apple salad

phoenix mixed greens

wildflower honey roasted apples

shaved parmesan cheese

dried cranberries

chipotle vinaigrette

### garden chop salad

chopped hearts of romaine + diced tomatoes

kalamata olives + marinated chickpeas

purple cabbage + diced cucumbers

artichoke hearts + feta cheese

italian vinaigrette

### arugula + frisée salad

shaved parmesan + shaved fennel

strawberries

lemon pepper vinaigrette

## DESSERT

### mango cheesecake

pineapple mango salsa

### key lime tart

raspberry coulis + fresh berries + whipped cream

### vanilla cream lemon raspberry cake

berry sauce

### caramel apple crumble

caramel sauce + strawberry

### prickly pear chocolate tart

dragon fruit + fruit sauce

### neopolitan cheesecake brownies

fudge sauce + whipped cream

### orange + almond ricotta cake (gluten free)

reduced spiced orange drizzle + whipped cream

### chocolate triple mousse cake (gluten free)

layers of chocolate sponge cake

chocolate mousse + strawberry sauce

### decadent chocolate tart (gluten free)

raspberry sauce

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## roasted smoked chicken

**\$35 • person two-course • \$41 • person three-course**

chive mediterranean cous cous

roasted carrots

portabella mushroom ragout

## herb crusted chicken

**\$33 • person two-course • \$39 • person three-course**

roasted brussels sprouts

roasted corn parmesan polenta

tomato ragu

## citrus marinated chicken

**\$34 • person two-course • \$40 • person three-course**

ginger glaze

roasted red potatoes

sautéed haricot vert

spiced edamame purée

## flat iron steak

**\$44 • person two-course • \$50 • person three-course**

bleu cheese chive butter

cognac demi

rosemary thyme roasted fingerling potatoes

grilled vegetables

## pork tenderloin roulade

**\$36 • person two-course • \$42 • person three-course**

honey grain mustard sauce

red garlic mashed potatoes

tri-color roasted baby carrots

## braised short ribs

**\$44 • person two-course • \$50 • person three-course**

cauliflower mashed potatoes

roasted root vegetables

red wine demi

## stuffed green chile chicken

**\$35 • person two-course • \$41 • person three-course**

sun-dried tomato polenta

grilled asparagus

baby carrots

spiced tomato velouté

## gluten free • vegetarian • vegan entrées

### carnival cauliflower steak

braised kale

roasted onions

potato purée

mojito sauce

### sweet pea + risotto corn 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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