

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 tri tip

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

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

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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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three course meals, select both salad and dessert

includes gourmet breads + iced water

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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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