



Southwestern \$76 per guest

- Soup du Jour
- Corn Tortilla Chips with Guacamole, Salsa, Sour Cream, Jalapeños and Grated Cheese
- Raw and Grilled Vegetable Platter with Poblano Buttermilk Dressing Southwestern Caesar Salad
- Sonoran Marinated Bean and Corn Salad
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- Marinated Chicken Breast with Salsa Verde
- Seasonal Fresh Fish in a Cilantro Lime Butter
- Cheese Enchiladas
- Vegetarian Mexican Rice and Vegetarian Refried Beans
-
- Mexican Wedding Cookies
- Citrus Tres Leches
- Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

The Mummy Mountain \$76 per guest

- Soup du Jour
- Fresh Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette
- Classic Caesar with Shaved Parmesan
- Warm Focaccia Bread with Olive Oil
-
- Fish of the Day Served with Creamy Herbed Risotto
- Chicken Piccata, Capers with Lemon Butter Sauce
- Eggplant Parmesan
-
- Mixed Berry Pannacotta
- Petite Cannoli
- Amaretto Cookies
- Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

Southwest Barbeque \$70 per guest

- Painted Desert Coleslaw
- Mixed Greens and Crispy Vegetables with Chipotle Ranch Dressing and Cilantro Lime Vinaigrette
- Southwest Pasta Salad
- Hatch Green Chile Pepperjack Cornbread with Agave Butter –
- Hot Sandwich Bar with Fresh Buns
- Pulled Chipotle Chicken
- Pulled Ancho Chile Braised Pork
- Spicy Black Bean Burger
- Condiment Platter: Lettuce, Sliced Tomatoes, Pickled Red Onions and Dill Pickles
-
- Churro Poppers, Chocolate and Caramel Dipping Sauce
- Frescas Con Crema Layer Cake
- Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

LUNCH BUFFET SERVICE

One hour of service, full table set and serviced in an outdoor or indoor location

Based on a minimum of 20 guests, \$150 charge applies if under minimum

Per person menus will be charged upon receiving full guest count

If Desserts will be served outside of designation lunch service, a \$250 fee will apply

DIETARY REQUESTS

Gluten-free options available upon request

Please notify your catering manager of special dietary requests, vegan or vegetarian meals needed

Custom chef menus can be created upon request

26% service charge & 8.80% tax (current tax) apply

*May contain raw or undercooked ingredients. Food items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Due to increases in food costs, please anticipate a 3-5% surcharge on certain items, reflecting market prices. We will advise based on menu selections. All customized menus incur an additional 7-10% increase, pending final menu approval. Reduction of menu items does not reduce menu pricing. Menu selections are subject to price changes for programs beyond 2023.



Asian Accents \$76 per guest

Fried Wonton Chips with Hot Mustard Dipping Sauce

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Bases: Lettuce Cups, Steamed Rice, or Fried Rice

Proteins: Grilled Teriyaki Chicken, Crispy Tofu, Cold Ahi Tuna

Toppings: Avocado, Carrots, Cucumber, Edamame, and Imitation Crab

Dressings: Spicy Mayo, Sweet Chili Vinaigrette, and Sriracha

–

Lemongrass Crème Brulee Spoon

Sticky Rice Pudding Wonton with Mango Curd Dipping Sauce

Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

Country Picnic Alfresco \$70 per guest

Soup du Jour

Raw and Grilled Vegetables with Aioli Dip

German Potato Salad with New Potatoes, Crispy Bacon and Green Onions in a Mustard Dressing

Panzanella Salad with Tuscan Bread, Roma Tomatoes, Sliced Red Onion and Arugula with Basil Vinaigrette

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Basket of Sliced Breads

Sliced Turkey, Sliced Pastrami, Sliced Ham and Tuna Salad

Condiment Platter: Crispy Applewood Smoked Bacon, Sliced Cheeses, Bibb Lettuce, Sliced Tomatoes, Dill Pickles, Onion Confit, Avocado, Hummus and Condiments

–

Seasonal Petite Pies

Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

Working Lunch \$70 per guest

Marinated Vegetables and Mediterranean Olives

Arugula, Cubed Watermelon and Goat Cheese in an Herb Vinaigrette

Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette

Soup du Jour

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Platters of Assorted Sandwiches:

Grilled Tri-Tip Beef with Pickled Red Onion and Fontina Cheese on Sourdough with Horseradish Aioli

Asian Chicken Wrap with Napa Cabbage, Spinach, Avocado and Sweet Chile Vinaigrette

Turkey Bacon Club with Heirloom Tomatoes, White Cheddar Cheese, Butter Lettuce and Avocado Aioli

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Triple Chocolate Brookies

Snickerdoodle Cookies

Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

Mediterranean \$76 per guest

Greek Salad with Cucumbers, Tomatoes, Olives, Feta Cheese, and Greek Dressing

Tabbouleh Cous Cous Salad

Baba Ganoush with Pita Crisps

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Psari Plaki – Seasonal Fish in Stewed Tomatoes

Lemon-Herbed Chicken Over Greek Rice Pilaf

Falafel

Condiment Platter: Pita Bread, Lettuce, Tomato, Onion, Tzatziki

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Orange-Cinnamon Yogurt Cake

Baklava

Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers



Protein Bowl Lunch Buffet \$76 per guest

Raw Vegetables & Pita Crisps with Hummus Trio – *Roasted Red Pepper, Garlic, & Cilantro-Lime*

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Bases: Mixed Greens, Brown Rice, Quinoa

*Proteins: Skirt-Steak, Pan-Seared Salmon, Chicken Breast, and Roasted Seasonal Vegetables

Toppings: Cucumbers, Tomatoes, Avocado, Feta Cheese, Sliced Almonds

Dressings: Sweet Chile Vinaigrette, Red Wine Vinaigrette, Extra-Virgin Olive Oil & Balsamic Vinegar

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Petite Chia Seed Pudding Parfaits

Dark Chocolate Dipped Strawberries

Fresh-Brewed Iced Tea, Old-Fashioned Lemonade and Arnold Palmers

LUNCH BUFFET SERVICE

90-minutes of service, full table set and serviced in an outdoor or indoor location

Based on a minimum of 20 guests, \$150 charge applies if under minimum

Per person menus will be charged upon receiving full guest count

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Sandwiches & Wraps

available in deconstructed upon request

- \$48 two sandwich selections
- \$52 three sandwich selections
- \$56 four sandwich selections

Turkey Bacon Club with Heirloom Tomatoes, White Cheddar Cheese, Butter Lettuce and Avocado Aioli

Chicken Salad with Crisp Lettuce on Cinnamon Raisin Bread

Grilled Tri-Tip Beef with Pickled Red Onion and Fontina Cheese on Sourdough with Horseradish Aioli

Santa Fe Vegetable Wrap with Jalapeno Hummus, Southwestern Slaw, Queso Fresco and Crispy Tortilla Chips

Tuna Salad with Crisp Lettuce and Sliced Tomato on Nine-Grain Bread

Chefs Choice Salad with Tomatoes, Cucumber, Carrots, and Balsamic Vinaigrette

INCLUDES

- Southwest Pasta Salad
- Bag of Chips
- House-Made Trail Mix
- Pastry Chef's Dessert Selection
- Condiments with Napkin and Plastic Silverware

ENHANCMENT

Whole Fruit | \$8 piece *charged per piece and must be pre-purchased*

Beverages

Assorted Soft Drinks
\$6.50 each

MS Bottled Water
\$6 each

Sedona Sparkling Water, Bottled Fruit Juices,
Bottled Iced Teas, Red Bull Energy and Gatorade
Drinks
\$8 each

BOXED LUNCH SERVICE

Sandwich count required 72 hours in advance

Served in meeting room or with reception style seating

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Two Course

ENTRÉE SALAD select one

Asian Chicken Salad: Napa Cabbage, Spinach, Toasted Cashews, Avocado, Cilantro, Sesame Seeds, Crispy Won Tons and Sweet Chili Vinaigrette | \$54

Shrimp and Citrus Salad: Arugula, Citrus, Goat Cheese, Pine Nuts, Pickled Onions and Honey Vinaigrette | \$58

Southwest Salmon Salad: Spring Mix, Cherry Heirloom Tomatoes, Shaved Radishes, Red Onion, Avocado, Toasted Pumpkin Seeds, Crispy Tortilla Strips and Cilantro Lime Vinaigrette | \$58

Mediterranean Ahi Salad: Julienned Romaine lettuce, Cucumbers, Heirloom Tomatoes, Shaved Red Onion, Red Peppers, Toasted Pine Nuts and Herb Vinaigrette | \$62

Fresh Garden Salad: Baby Lettuce, Charred Asparagus, Roasted Beet, Roasted Red Peppers, Grilled Onions, Toasted Pecans, Goat Cheese and Basil Vinaigrette | \$54

Three Course

STARTER select one

Baby Arugula, Roasted Beats, Goat Cheese, Passion Fruit Vinaigrette

Traditional Caesar Salad with Shaved Parmesan and Garlic Croutons

Mixed Baby Greens with Shaved Apple, Candied Pecans, Crumbled Bleu Cheese and Red Wine Vinaigrette

California Chopped Salad with Avocado, Bacon and Hard Boiled Egg with Creamy Buttermilk Ranch Dressing

Vine Ripened Tomatoes and Buffalo Mozzarella, Seasonal Greens, Aged Balsamic Dressing

ENTRÉE select up to three, served with seasonal vegetables

Herb Chicken with Creamy Corn Polenta, Sautéed Spinach and Chicken Jus | \$60

*Pan-Seared Salmon with Roasted Fingerling Potatoes, Broccoli and Beurre Blanc Sauce | \$66

*Roasted Beef Tenderloin with Roasted Garlic Mash, Charred Asparagus and Mushroom Brandy Sauce | \$70
Spaghetti Squash with Charred Tomato Vinaigrette, Braised Greens and Toasted Pine Nuts | \$60

DESSERT select one

Crème Brûlée with Fresh Berries

Strawberry Tart with Orange Bavarian Cream and White Chocolate Crème Anglaise

Lemon Cheesecake with Lemon Curd and Raspberry Coulis

German Chocolate Bombe with Vanilla Bean Crème Anglaise

Chocolate Cheesecake with Peanut Butter Anglaise and "Dirt" Chocolate

Apple Spice Cake with Cream Cheese Icing and Brown Butter Crumble

Coconut Panna Cotta with Mango Coulis and Fresh Blackberries

Chocolate Layer Cake with Raspberry Coulis and Orange Chocolate Mousse (GF, DF, NF, V)

Berry Trifold with Coconut Anglaise and Oatmeal Cookie Crumble (GF, DF, NF, V)

PLATED LUNCH SERVICE

Full table set and serviced in an outdoor or indoor location

Based on a minimum of ten guests, \$150 charge applies if under minimum

Up to three entrée selections offered with client provided place cards

Entrée count due 72 hours prior to event

All entrées and entrée salads served with freshly baked rolls with butter

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