



MOUNTAIN SHADOWS

CATERING MENUS



CONTINENTAL BREAKFAST

CONTINENTAL \$50 per guest

Sliced Seasonal Fruit and Berry Platter
Chef's Selection of Baked Goods, Sliced Breads and Bagels
Selection of Whipped Cream Cheese, Fruit Preserves, Nutella and Butter
Selection of Bottled Juices
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Freshly Brewed Illy Coffee and Decaffeinated Coffee

CAMELBACK CONTINENTAL \$52 per guest

Sliced Seasonal Fruit and Berry Platter
Chef's Selection of Baked Goods, Sliced Breads and Bagels
Selection of Whipped Cream Cheese, Fruit Preserves, Nutella and Butter
Selection of Cold Cereals with 2% Milk and Skim Milk
Selection of Greek Yogurt: Vanilla and Fruit Flavors
House-Made Granola with a Bowl of Fresh Berries
Selection of Bottled Juices
Assorted *Tea Forté* Gourmet Teas and Herbal Teas
Freshly Brewed Illy Coffee and Decaffeinated Coffee

CONTINENTAL BREAKFAST ENHANCEMENTS

To be added to selected Continental Buffet

Hard-Boiled Eggs \$46 per dozen

Breakfast Burrito with Scrambled Eggs, Chorizo, Mixed Peppers and Pepper Jack Cheese with Salsa \$16 per guest

Breakfast Burrito with Scrambled Eggs, Crumbled Bacon, and Cheddar Cheese with Salsa \$16 per guest

Breakfast Burrito with Scrambled Eggs, Potatoes, and Cheddar Cheese with Salsa \$16 per guest

English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese \$16 per guest

California Wrap with Eggs, Caramelized Onions, Oven Dried Tomatoes, Fontina Cheese, and Avocado Wrapped in a Spinach Tortilla \$16 per guest

Croissant Sandwich with Scrambled Eggs, Honey-Glazed Ham and Swiss Cheese \$16 per guest

Steel Cut Oatmeal with Brown Sugar, Raisins and Dried Fruit \$16 per guest

Fresh Fruit Smoothies \$70 per pitcher

BREAKFAST CASSEROLES \$250, serves 15 guests

Breakfast Bake with Egg and Roasted Hatch Green Chiles with Tillamook Cheddar, Caramelized Onions and Schreiner's Southwest Turkey Sausage

French Toast Bake Topped with Blueberries, Cinnamon and Oat Sugar Streusel

Breakfast Bake with Egg, Potatoes, Gruyère Cheese and Canadian Bacon, Garnished with Parsley

Served warm, in a chafer

CONTINENTAL BREAKFAST SERVICE

Enhancements to be added to selected Buffet

Based on a minimum of 20 guests, \$200 charge applies if under minimum

Per person menus will be charged upon receiving full guest count

*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.
26% service charge + 8.80% tax applies (current tax). Menu selections are subject to price changes for programs beyond 2026.

BREAKFAST

BREAKFAST BUFFET \$62 per guest

Sliced Seasonal Fruit and Berry Platter
Chef's Selection of Baked Goods, Sliced Breads and Bagels
Selection of Whipped Cream Cheese, Fruit Preserves
Nutella and Butter
Steel Cut Oatmeal with Honey, Brown Sugar and Dried Fruit
Selection of Greek Yogurt: Vanilla and Fruit Flavors
House-Made Granola with a Bowl of Fresh Berries Fresh
Scrambled Eggs with Cheddar Cheese
Applewood Smoked Bacon and Turkey Sausage Links
Chef's Selection of Potatoes
Selection of Fresh Juices
Freshly Brewed Illy Coffee and Decaffeinated Coffee
Assorted Tea Forté Gourmet Teas and Herbal Teas

SOUTHWEST BREAKFAST \$62 per guest

Sliced Seasonal Fruit and Berry Platter
Green Chile Cheddar Scone
Selection of Greek Yogurt: Vanilla and Fruit Flavors
Hash with Sweet Potatoes, Pepper Jack,
Black Beans, and Bell Peppers
Chorizo and Scrambled Egg Breakfast Tacos
Avocado, Salsa, and Aleppo Crema
Southwest Turkey Sausage Links
Selection of Fresh Juices
Freshly Brewed Illy Coffee and Decaffeinated Coffee
Assorted Tea Forté Gourmet Teas and Herbal Teas

BREAKFAST BUFFET ENHANCEMENTS

To be added to selected Buffet

Smoked Salmon Tray with Red Onion, Capers, Tomatoes,
Chopped Egg, and Whipped Cream Cheese

\$26 per guest

Cinnamon French Toast with Pecans and Fruit Compote Maple
Syrup and Powdered Sugar

\$16 per guest

Buttermilk Pancakes with Berry Compote and Warm Maple
Syrup

\$16 per guest

Banana Ricotta Pancakes with Warm Maple Syrup and
Powdered Sugar

\$16 per guest

BREAKFAST SERVICE & DIETARY REQUESTS

Based on a minimum of 20 guests, \$200 charge applies if under minimum

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Gluten-free options available upon request

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BREAKFAST STATIONS

MADE TO ORDER OMELET STATION

Mushrooms, Sweet Peppers, Cheddar Cheese,
Bacon, Sausage, Spinach, Tomatoes, Jalapeno, and Salsa
\$30 per guest*

MADE TO ORDER WAFFLE STATION

Toppings to include: Bananas, Strawberries, Chocolate
Chips, Berry Compote, and Whipped Cream
\$24 per guest*

AVOCADO TOAST STATION

Noble Pumpernickel Bread or Sesame Bread
Smashed Avocado
Guest's Choice Protein or Toppings To Include:
Sliced Hard Boiled Eggs, Smoked Salmon, Queso Fresco,
Cheddar Cheese, Pickled Onion, Radish, Roasted Tomato,
and Arugula
\$34 per guest

EGGS BENEDICT STATION

House-Made English Muffins, Canadian Bacon, Poached
Eggs with Hollandaise Sauce
\$28 per guest*

ACAI BOWL STATION

Acai Sorbet
Mango, Blueberries, Strawberries, Raspberries,
Blackberries, Coconut, House-Made Granola
\$24 per guest*

BUILD YOUR OWN BREAKFAST BOWL

Scrambled Eggs, Shredded Pepper Jack Cheese, Bacon,
Avocado, Caramelized Onion, Chopped Tomato, Salsa
\$32 per guest

BREAKFAST STATIONS

Breakfast Stations are priced to be paired with selected Continental or Breakfast Buffet

Based on a minimum of 20 guests, \$200 charge applies if under minimum

**\$200 Chef Fee Applies*

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TO-GO BREAKFAST

MUMMY MOUNTAIN TO-GO \$46 per guest

Served Deconstructed

Whole Fresh Fruit

Chefs Choice Baked Goods

Granola and Greek Yogurt Parfait with Fruit and Berries

Selection of Chilled Bottled Juices

Mountain Shadows Bottled Water

COFFEE STATION

\$125 per gallon, \$78 per half gallon

Freshly Brewed Illy Coffee and Decaffeinated Coffee

COLD BREW COFFEE STATION

\$125 per gallon, \$78 per half gallon Cold Brew

Coffee

HOT MENU ITEM ENHANCEMENTS

Breakfast Burrito with Scrambled Eggs, Chorizo, Mixed Peppers and Pepper Jack Cheese with Salsa
\$16 per guest

Breakfast Burrito with Scrambled Eggs, Crumbled Bacon, and Cheddar Cheese with Salsa
\$16 per guest

Breakfast Burrito with Scrambled Eggs, Potatoes, and Cheddar Cheese with Salsa
\$16 per guest

English Muffin Sandwich with Scrambled Eggs, Bacon and Cheddar Cheese
\$16 per guest

California Wrap with Eggs, Caramelized Onions, Oven Dried Tomatoes, Fontina Cheese, and Avocado Wrapped in a Spinach Tortilla
\$16 per guest

Croissant Sandwich with Scrambled Eggs, Honey-Glazed Ham and Swiss Cheese
\$16 per guest

TO-GO MENU

Menu is intended to be served to-go

All items are individually wrapped

Minimum of 10 guests

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PLATED BREAKFAST \$50 per guest

SELECT ONE

Chef's Selection of Fresh Pastries and Muffins with Fruit Preserves and Butter

Greek Yogurt Parfait with House-Made Granola, Apricot Preserves and Fresh Berries

SELECT ONE

Stuffed Brioche French Toast, Fresh Berries and Maple Syrup

Scrambled Eggs with Tillamook Cheddar Cheese Scrambled

Egg Whites with Asparagus, Peppers and Tomatoes

Southwest Frittata with Roasted Hatch Green Chiles, Oven-Roasted Tomatoes and Cheddar Cheese

Classic Quiche with Spinach, Asparagus, Mushrooms and Gruyère

SELECT ONE

Turkey Sausage Links

Applewood Smoked Bacon

-

Accompanied with Chef's Choice of Breakfast Potatoes

SERVED TABLESIDE

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed Illy Coffee and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Teas and Herbal Teas

Coffee Service Includes a Selection of Dairy and

Non Dairy Milks

PLATED BREAKFAST SERVICE

Best suited for indoor functions with a set program

Based on a minimum of 10 guests

All guests select same entree

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BRUNCH

BRUNCH BUFFET \$89 per guest

ASSORTED BAKED GOODS

Chocolate and Butter Croissants, Muffins, Breakfast Breads, Chocolate Sun-Dried Cranberry Scones

Served with Fruit Preserves and Butter

SLICED FRUIT & BERRY PLATTER

Sliced Seasonal Fruit and Fresh Berries

BAGEL BAR

Selection of Whipped Cream Cheese, Smoked Salmon with Capers, Chopped Hard-Boiled Eggs, Red Onions, Cucumbers and Lemon Wedges

EGG SELECTION* select one

*OMELETS & EGGS MADE TO ORDER

Mushrooms, Sweet Peppers, Cheddar Cheese, Bacon, Sausage, Spinach, Tomatoes, Jalapeno and Salsa

CLASSIC HUEVOS RANCHEROS

Lightly Fried Tortilla topped with Refried Beans, Fried Egg and Pepper Jack Cheese with Salsa and Sour Cream

QUICHE

Classic Quiche with Spinach, Asparagus, Mushrooms and Gruyère

Egg Selection is Accompanied by Turkey Sausage Links, Honey-Glazed Ham or Applewood Smoked Bacon and Breakfast Potatoes

SALAD STATION select one

Fresh Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil Vinaigrette

Strawberry and Orange Salad with Arugula, Pickled Onions, Marcona Almonds, Goat Cheese and Honey Vinaigrette

Leafy Greens with Crisp Vegetables and Herb Vinaigrette

Salad Station is Accompanied by Mountain Shadows Rolls and Butter

MAIN COURSE select one

*Salmon, Lemon Orzo, Mediterranean Vegetables with Parmesan Cheese

Pan-Seared Chicken Breast with Roasted Tomato Sauce and Herbed Parmesan Orzo

Banana Ricotta Pancakes with Caramel, Banana, Pistachio, Bacon, and Powdered Sugar

Chicken and Waffles with Peach Compote

SELECTION OF HOUSE-MADE DESSERTS

Fresh Fruit Tarts, Citrus Tres Leches and Turtle Brownie

BEVERAGE SERVICE

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed Illy Coffee and Decaffeinated Coffee

Assorted TeaForté Gourmet Teas and Herbal Teas

BRUNCH ENHANCEMENTS

Carved Roasted Beef Tenderloin with Horseradish and Natural Jus \$38 per guest

Eggs Benedict House-Made English Muffins, Canadian Bacon, Poached Eggs with Hollandaise Sauce \$28 per guest

Chocolate Dipped Strawberries \$76 per dozen

Chocolate Dipped Bacon \$76 per dozen

BEVERAGE ENHANCEMENTS

Make-Your-Own Bloody Mary Bar \$18 each | minimum of 25 **
Tito's Vodka, Assorted Spices, Hot Sauces, Celery, Olives, Pickled Vegetables and Bacon

Make-Your-Own Mimosa Bar \$18 each | minimum of 25 **
House Sparkling Wine, Orange, Grapefruit and Pineapple Juices
Garnishes - Strawberries, Oranges and Pineapple

House Sparkling Wine \$50 per bottle

Additional Champagne and Sparkling Wines Available

BRUNCH SERVICE

Based on a minimum of 20 guests

**Chef fee is \$200 per 50 guest on made-to-order and carving stations*

***Bartender fee of \$200 applies*

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BRUNCH

FAMILY STYLE TEA PARTY \$82 per guest

Maximum of 30 Guests

ASSORTED MINI BAKED GOODS

Nutella Butter Croissants, Mini Muffins, and Herb Biscuits

Fruit Preserves and Butter

SLICED FRUIT & BERRY PLATTER

Sliced Melon, Pineapple and Fresh Berries

SMALL BITES

Smoked Salmon Bagel Bite, Berry and Yogurt Parfaits, and

Avocado Toast with Pickled Onions and Queso Fresco

ASSORTED FINGER SANDWICHES select three

Cucumber & Dill

Cream Cheese on Sourdough

Egg Salad

Smoked Paprika Aioli on Sourdough

Grilled Zucchini

Romesco Sauce on Nine Grain

Bacon & Spinach

Boursin Spread on Sourdough

SELECTION OF MINI DESSERTS

Macarons, Miniature Cakes, and Eclairs

TABLESIDE BEVERAGE SERVICE

Freshly Squeezed Orange and Grapefruit Juices

Freshly Brewed Illy Coffee and Decaffeinated Coffee

Assorted *Tea Forté* Gourmet Teas and Herbal Teas

Coffee Service Includes a Selection of Dairy & Non Dairy

Milk

BRUNCH SERVICE

Based on a maximum of 30 guests

Menu Served family style

Best for set programs

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BREAK OPTIONS

FRUIT & BAKERY BASKET \$26 per guest

Seasonal Fruit & Berry Platter
Individual Greek Yogurts: Vanilla and Fruit Flavors
Chef's Selection Assorted Breakfast Pastries

SWEET & SALTY \$26 per guest

Freshly Baked Cookies
Individual Bags of Assorted Chips
Individual Granola Bars
Season's Best Whole Fruit

GREEN MACHINE \$28 per guest

Green Juice Shooters
Kiwi, Grapes, and Melon Skewers
Granny Smith Apples
Pistachio Matcha Cake Bite

SOUTH OF THE BORDER \$28 per guest

Tortilla Chips, Sour Cream, Guacamole, Fresh Salsa,
Warm Black Bean Dip and Chile Con Queso

ENHANCEMENT

Bucket of Imported Beer With Fresh Cut Limes | \$9 per beer

CHOCOHOLIC \$28 per guest

Chocolate-Covered Strawberries
White and Dark Chocolate Chip Cookies
Turtle Brownies
Cold Milk and Chocolate Milk

AT THE MOVIES \$28 per guest

Buttery, White Cheddar and Caramel Popcorn
Assorted Candy Bars, Plain and Peanut M&M's,
Soft Pretzels, Whole Grain Mustard, Queso Dip

BUILD YOUR OWN SNACK MIX \$26 per guest

Select (5) of the following:

Chocolate Covered Almonds	M&Ms
Dried Fruit	Sesame Sticks
Mixed Nuts	Pretzel Sticks
House-Made Granola	Banana Chips
Yogurt Covered Raisins	Chocolate Covered Pretzels

HEALTH NUT \$30 per guest

Almonds, Walnuts and Cashews
Fruit and Berry Kabobs with Mint Honey Yogurt Dipping
Sauce Grilled and Raw Vegetables with Roasted Garlic
Hummus

BOOST \$30 per guest

House-Made Trail Mix
Assorted Individual Protein/Energy Bars
Chocolate-Covered Almonds and Yogurt-Covered Raisins
Watermelon Skewers with Basil Mint Vinaigrette

WELLNESS \$36 per guest

Beef Jerky
Assorted Raw Nuts & Seeds
Cheese Sticks
Apples & Bananas
Grain-Free Crackers with Almond Butter
Dark Chocolate Squares

BREAK PER PERSON SERVICE

Based on 30 minutes of service and a minimum of 20 guests

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Gluten-free options available upon request

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QUENCHERS & SNACKS

ALL DAY BEVERAGE PACKAGE \$54 per guest

10 hours max

Freshly Brewed Illy Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Teas and Herbal Teas

Bottled Fruit Juices, Bottled Iced Teas Red Bull Energy Drinks

Assorted Coca-Cola Soft Drinks

(Coke, Diet Coke, Sprite and Ginger Ale

Mountain Shadows Bottled Water

A LA CARTE

Freshly Brewed Illy Coffee and Decaffeinated Coffee

Assorted Tea Forté Gourmet Teas and Herbal Teas

Service Includes a Selection of Dairy and Non Dairy Milks

\$125 per gallon | \$78 per half gallon

Cold Brew Coffee with a Selection of Flavored Syrups

Service Includes a Selection of Dairy and Non Dairy Milks

\$125 per gallon | \$78 per half gallon

Orange, Grapefruit, Cranberry and Apple Juices

Old-Fashioned Lemonade, Fresh-Brewed Iced Tea

and Prickly Pear Lemonade

\$100 per gallon | \$65 per half gallon

Sedona Sparkling Water, Bottled Fruit Juices, Bottled Iced

Teas, Red Bull Energy Drinks and Body Armor \$9 each

Individual Cans of Illy Cold Brew \$9 each

MS Bottled Water \$8 each

Assorted Coca-Cola Soft Drinks (Coke, Diet Coke, Sprite and

Ginger Ale \$8 each

LOCAL COLD-PRESSED JUICES

Cold Pressed Greens

Cold Pressed Greens with Ginger

Cold Pressed Orange Turmeric

\$13 each pre-ordered, set quantities, minimum order of 10

SNACKS

Individual Granola Bars and Fruit Bars, Full Size Assorted

Candy Bars and Protein Bars, Assorted Individual Bags of

Chips, Pretzels and Popcorn \$9 each

Season's Best Whole Fruit \$9 each

*charged per piece and must be pre-purchased

House-made Fruit, Nut, and Seed Bars \$120 per dozen

House-made Protein Oat Bites \$76 per dozen

Individual Greek Yogurts: Vanilla and Fruit Flavors \$12 each

Greek Yogurt Parfait with House-Made Granola, Fruit Preserves
and Fresh Berries \$14 each

Fruit Kabobs with Mint Honey Yogurt Dipping \$16 per person

Sliced Fruit and Berry Platter \$20 per person

Imported and Domestic Artisan Display with Soft and Hard
Cheeses Served with Sliced Breads and Crackers
\$28 per guest

Roasted Tomato Hummus with Pine Nuts, Raw & Pickled
Vegetables Served with Pita Crisps \$22 per guest

Antipasti Platter with Marinated Vegetables, Imported and
Domestic Cheeses, Sliced and Cured Meats, Mediterranean
Olives with Sliced Rustic Breads and Artisan Crackers

\$34 per guest

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THE PROLIFIC OVEN

PROFITEROLES \$74 per dozen

Filled with Vanilla Cream, Topped with Chocolate Glaze

PASTRIES \$74 per dozen, per item

Chocolate and Butter Croissants, Breakfast Breads or
Chocolate Sun-Dried Cranberry Scones

MUFFINS \$74 per dozen

Chef Assorted

MORNING BREADS \$74 per dozen, per item

Chef Assorted

BAGELS \$72 per dozen, per item

Plain and Everything Bagels with Whipped Cream Cheese

ASSORTED FRESHLY BAKED COOKIES

\$74 per dozen | \$76 per dozen for Jumbo

Chocolate Chip, Peanut Butter, Oatmeal Raisin,
Double Chocolate Chip, Sugar, and Snickerdoodle

SPECIALTY CUPCAKES

\$78 per dozen, per item | \$74 per dozen for mini size
minimum of two dozen per flavor

Lemon with Grapefruit Cream Cheese Frosting

Chocolate Black Forest with Cherry Buttercream Frosting

Churro with Dulce de Leche Buttercream Frosting

Caramel Macchiato with Coffee Buttercream Frosting

Piña Colada with Toasted Coconut Frosting

Chefs Assorted

DESSERTS & BROWNIES \$74 per dozen, per item

Salted Caramel Squares, Raspberry Streusel Bars, Lemon Bars,
White Chocolate Blondies, Triple Chocolate Brookie

PETITE PIES \$74 per dozen

Key Lime, Chocolate Cream, or Mixed Berry

THE PROLIFIC OVEN DETAILS & DIETARY REQUESTS

Treats indicated are ordered by the individual flavor, per dozen

Gluten-free and Dairy Free options available upon request

Please notify your catering manager of special dietary requests

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LUNCH BUFFETS

WORKING LUNCH \$74 per guest

Soup du Jour

Marinated Vegetables and Mediterranean Olives

Arugula, Watermelon and Goat Cheese with Herb Vinaigrette
Mixed Greens with Gorgonzola, Sliced Green Apples
and Candied Pecans with Balsamic Vinaigrette

—

Platters of Assorted Sandwiches:

Grilled Tri-Tip Beef with Arugula, Caramelized Onion, and
Swiss Cheese on Rye with Lemon Herb 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 on Sourdough

—

Triple Chocolate Brookies

Snickerdoodle Cookies

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

THE PRESS \$76 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

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

—

Hot Panini Sandwiches:

Caprese with Fresh Mozzarella, Vine-Ripened Tomatoes
with Balsamic Glaze and Basil on a Ciabatta

Italian with Prosciutto, Capocollo, Salami, Arugula, Red Onion,
and Romesco Sauce on a Baguette

Pesto Chicken, Provolone, and Sun Dried Tomatoes on
Focaccia

—

Petite Pies: Key Lime, Chocolate Cream, Mixed Berry

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

SOUTHWEST BARBECUE \$76 per guest

Painted Desert Coleslaw

Mixed Greens and Crispy Vegetables with
Red Pepper Ranch Dressing and Tomato Cumin Vinaigrette

Black Bean and Corn Salad with Toasted Pumpkin Seeds

Jalapeño Cornbread with Honey and Butter

—

Hot Sandwich Bar with Fresh Buns

Pulled Achiote Chicken

Pulled Ancho Chile and Molasses Basted Pork

Pulled BBQ Jackfruit

Condiment Platter:

Pickled Bermuda Onions and Dill Pickles

—

Churros, Chocolate and Caramel Dipping Sauce

Chocolate Malt Pudding with Caramel Drizzle

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

LUNCH BUFFET SERVICE

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

*Based on a minimum of 20 guests, \$200 charge
applies if under minimum*

*Per person menus will be charged upon receiving full
guest count*

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

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LUNCH BUFFETS

SOUTHWESTERN \$82 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

Sonoran Salad with Romaine, Corn, Avocado, Black Beans,
Cherry Tomatoes with Tomato Cumin Dressing

–

Marinated Chicken Breast with Salsa Verde

Seasonal Fresh Fish in a Cilantro Lime Butter

Cheese Enchiladas with Red Sauce

Vegetarian Mexican Rice and Vegetarian Refried Beans

–

Mexican Wedding Cookies

Citrus Tres Leches

Freshly Brewed Iced Tea, Old-Fashioned Lemonade and

Arnold Palmers

MUMMY MOUNTAIN \$82 per guest

Soup du Jour

Fresh Mozzarella and Vine-Ripened Tomatoes
with Balsamic Glaze and Basil

Classic Caesar with Shaved Parmesan

Fresh Parker House Rolls with Sweet Butter

–

Fish of the Day Served with Creamy Herbed Risotto

Chicken Piccata, Capers with Lemon Butter Sauce

Eggplant Parmesan with Marinara on the side

–

Mixed Berry Panna Cotta

Petite Cannoli

Amaretto Cookies

Freshly Brewed Iced Tea, Old-Fashioned Lemonade and

Arnold Palmers

LUNCH BUFFET SERVICE

O Based on a minimum of 20 guests, \$200 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

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. †Non-dairy milk available upon request.

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 2026.

LUNCH BUFFETS

ASIAN ACCENTS \$82 per guest

Fried Wonton Chips with Hot Mustard Dipping Sauce

–

Bases: Lettuce Cups, Steamed Rice, and 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

MEDITERRANEAN \$82 per guest

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

Tabbouleh Cous Cous Salad

Baba Ganoush with Pita Crisps

–

Psari Plaki – Seasonal Fish in Stewed Tomatoes

Lemon-Herbed Chicken Over Greek Rice Pilaf

Falafel

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

–

Orange-Cinnamon Yogurt Cake

Baklava

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

Palmers

PROTEIN BOWL \$82 per guest

Raw Vegetables & Pita Crisps

with Hummus Trio – Roasted Red Pepper, Garlic, & Cilantro-Lime

–

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

–

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, \$200 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

TO-GO BOXED LUNCHES

SANDWICHES & WRAPS

\$56 two sandwich selections

\$60 three sandwich selection

\$64 four sandwich selections

*available deconstructed upon request

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

Chicken Salad with Crisp Lettuce on Multigrain Bread

Grilled Tri-Tip Beef with Arugula, Caramelized Onion, and Swiss Cheese on Rye with Lemon Herb 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

ENHANCEMENT

Whole Fruit | \$9 piece

**charged per piece and must be pre-purchased*

BEVERAGES

Assorted Coca-Cola Soft Drinks | \$8 each
(Coke, Diet Coke, Sprite and Ginger Ale)

Mountain Shadows Bottled Water | \$8 each

Sedona Sparkling Water, Bottled Fruit Juices,
Bottled Iced Teas, Red Bull Energy and Body
Armor
\$9 each

BOXED LUNCH SERVICE

Sandwich count required 72 hours in advance

*PLEASE NOTE BOXED LUNCH MENU IS
SERVED ENTIRELY TO-GO WITH ALL ITEMS
INDIVIDUALLY WRAPPED*

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.

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PLATED LUNCHES

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 | \$66

Fresh Garden Salad: Baby Lettuce, Charred Asparagus, Roasted Beets, Roasted Red Peppers, Grilled Onions, Toasted Pecans, Goat Cheese and Basil Vinaigrette | \$66

Shrimp and Citrus Salad: Arugula, Citrus, Goat Cheese, Pine Nuts, Pickled Onions and Honey Vinaigrette | \$68

Southwest Salmon Salad: Spring Mix, Cherry Heirloom Tomatoes, Shaved Radishes, Red Onion, Avocado, Toasted Pumpkin Seeds, Crispy Tortilla Strips and Cilantro Lime Vinaigrette | \$68

Mediterranean Ahi Salad: Julienned Romaine lettuce, Cucumbers, Heirloom Tomatoes, Shaved Red Onion, Red Peppers, Toasted Pine Nuts and Herb Vinaigrette | \$74

THREE COURSE

STARTER select one

Baby Arugula, Roasted Beets, Goat Cheese with 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

Vine Ripened Tomatoes and Buffalo Mozzarella with Basil Vinaigrette

ENTRÉE select up to three | served with seasonal vegetables

Herb Chicken with Creamy Corn Polenta, Sautéed Spinach and Chicken Jus | \$76

Spaghetti Squash with Charred Tomato Vinaigrette, Braised Greens and Toasted Pine Nuts | \$76

*Pan-Seared Salmon with Roasted Fingerling Potatoes, Broccolini and Beurre Blanc Sauce | \$80

*Roasted Beef Tenderloin with Roasted Garlic Mash, Charred Asparagus and Mushroom Brandy Sauce | \$84

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

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

Up to three entrée selections offered with client provided place cards

Entrée count due 72 hours prior to event

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

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

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PASSED HORS D'OEUVRES

\$11 per piece | minimum 25 pieces per selection

COLD

Goat Cheese Tart with Chives and Peppered Jam

Goat Cheese Crostini with Fig and Crispy Beets

Grilled Artichoke Skewer with Oven-Roasted Tomato, Olive and Mozzarella with Drizzle of Balsamic Reduction

Smoked Salmon with Cucumbers, Capers and a Lemon Dill Crème Fraîche on Marble Rye

*Roasted Filet of Beef on a Crostini with Horseradish Cream and Balsamic Onions

*Tuna Tartare with Crisp Cucumbers, Soy, Ginger and Cilantro

*Hamachi Crudo, Ponzu, Sesame and Jalapeño

Hummus Filled Cherry Tomato with Basil Pesto Grilled

Artichoke Bruschetta, White Bean Hummus

Deviled Eggs

Your selection of one from the following:

Smoked Salmon, Capers and Dill
Balsamic Onion, Bacon, Tomato and Parsley
Roasted Red Pepper, Kalamata Olive, Feta Cheese and Cucumber

HOT

Shrimp and Lobster Cake with Spicy Rémoûlade

Parmesan Gougères filled with Herbed Boursin Cheese

Asian Vegetable Pot Stickers, Soy Ginger Vinaigrette

Jerk Chicken on Fried Plantain Chip and Mango Chutney

Applewood Smoked Bacon-Wrapped Medjool Date stuffed with Blue Cheese

Lobster Tartelettes with Roasted Poblano and Sweet Red Peppers

Petite Grilled Cheese with Tomato Soup Sip

Melted Manchego Crostini with Spanish Chorizo, Truffle Oil, and Romesco Sauce

*Moroccan Spiced Lamb Loin with Mint Chutney

Mini Beef Wellington with Red Wine Demi

Tandoori Chicken Skewer with Curry Aioli

Black Bean Vegan Empanada

Za'atar Meatball with Tomato Jam

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

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THE PLATTERS

Street Corn Dip | \$22 per guest
Served with Tortilla Chips

Roasted Tomato Hummus | \$22 per guest
with Pine Nuts and Raw and Pickled Vegetables Served
with Pita Crisps

Vegetable Trio | \$22 per guest
Raw, Grilled and Marinated served with Lemon Basil Aioli

Tea Sandwiches | \$22 per guest
select two

Cucumber & Dill
Cream Cheese on Sourdough

Egg Salad
Smoked Paprika Aioli on Sourdough

Grilled Zucchini
Romesco Sauce on Nine Grain

Bacon & Spinach
Boursin Spread on Sourdough

Create Your Own Crostini Trio | \$26 per guest

Tomato, Roasted Garlic, Mozzarella and Fresh Basil

Roasted Corn, Peppers, Cilantro, and Queso Fresco

Apple-Bacon Jam, Goat Cheese
All Served with Sourdough and Pumpernickel bread

Bacon Board | \$38 per guest
Thick Cut Bacon, Chocolate Covered Bacon, Glazed Pork
Belly, Pickled Onions, Oliver, Gherkin Pickle, Grilled
Bread, Mustard and Jalapeno Marmalade

Chilled Shrimp with Cocktail Sauce | \$495 per 50 pieces
Served on a Bed of Ice

CHEESE & CHARCUTERIE

Imported and Domestic Artisan Cheese | \$28 per guest
Soft and Hard Cheeses: Bleu, Brie and Cheddar
*Served with Olives, Gourmet Mustards, Stone Fruit Jam, Corn
Nuts, Sliced Breads, Focaccia Sticks and Artisan Crackers*

Add Meats | \$10 per guest

Italian Sausages, Pancetta, Salami, Mortadella, Sopresetta,
Prosciutto

Add Vegetables | \$10 per guest

Crisp Vegetables, Mediterranean Olives, Marinated
Vegetables, Gherkin Pickles

Add Fondue | \$15 per guest

Warm Havarti Fondue
Smoked Gouda Fondue

BUILD YOUR OWN CHARCUTERIE CONE

*\$50 per guest

Guest to Build your Own

<u>Meats</u>	<u>Cheese</u>	<u>Fruit & Nuts</u>	<u>Breads</u>
Salami	Cheddar	Grapes	Artisan Crackers
Prosciutto	Brie	Berries	Crostini
Mortadella	Blue	Marcona Almonds	Noble Bread
Sopresetta	Mozzerella	Roasted Walnuts	Focaccia Sticks

CHEF GRAZING TABLE

Chef's Selection of Farm Fresh Items to Include:
Fruits, Vegetables, Cheese, and Charcuterie

\$1,000 per table (Serves up to 25 people) Additional Guests
Added at \$50 per guest

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

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STATIONS

SOUTHWEST CHOPPED SALAD

\$30 per guest

Create Your Own Salad

Crisp Romaine Lettuce, Black Beans, Avocado, Roasted Peppers, Red Onions, Crisp Pork Belly, Served with Spicy Avocado Buttermilk Dressing and Cilantro Lime Vinaigrette

MEDITERRIAN GARDEN

\$32 per guest

Classic Greek Salad with Feta and Black Olives

Grilled Pesto Vegetables

Hummus with Toasted Pita Triangles

Assorted Slow-Cured Olives

TATER TOT BAR

\$30 per guest

Sweet Potato & Regular Tater Tots

Toppings: Applewood Smoked Bacon, Queso, Shredded

Tillamook Cheddar Cheese, Jalapenos, Sour Cream,

Chives, Southwest Chili

PASTA

\$38 per guest* for two | \$42 per guest for three

Fusilli Pasta with Gulf Shrimp in a Scampi Sauce

Bow Tie Pasta, Roasted Corn, Bell Peppers and Red Onions in a Basil Pesto Sauce

Rigatoni Pasta with Mild Italian Sausage, Bell Peppers and Red Onions in a Marinara Sauce

All Served with Freshly Grated Parmesan Cheese and Focaccia Sticks

ENHANCEMENT

Classic Caesar Salad | \$14 per guest

MASHED POTATO BAR

\$34 per guest

Whipped Yukon Gold Potatoes

Toppings Include: Applewood Smoked Bacon, Caramelized Onions, Maytag Bleu Cheese, Tillamook Cheddar

Cheese, Chives, Sour Cream, Butter and Mushroom Gravy

SLIDER

\$40 per guest | select three options

*Wagyu Beef Sliders with White Cheddar Cheese

Caramelized Onions and Lemon Herb Aioli

Southwest Chicken Sliders with Fontina Cheese, Bacon Apple Jam and Ancho Aioli

BBQ Pork Sliders with Pickled Onion Slaw and Grilled Pineapple

Soy-Ginger Chicken Sliders, Sesame Ginger Aioli, Asian Slaw
Black Bean Slider with Pepperjack Cheese, Pickled Onion and Poblano Aioli

ENHANCEMENT

Sweet Potato or Regular Tater Tots | \$14 per guest

STATION SERVICE

90 minutes of service with small plates and reception style seating

Minimum of 20 unless otherwise noted

Gluten-free options available upon request

Per person menus must be ordered in combination with additional menu items.

Minimum three stations to equal a full dinner portion.

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

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STATIONS

STREET TACO

\$40 per guest* | select 3 options

Marinated Shredded Chicken
Pulled Pork Carnitas
Gulf Shrimp
Seasonal Fish
Carne Asada
Calabacitas

Station includes Corn & Flour Tortillas and the following toppings: Salsa, Guacamole, Sliced Limes, Cilantro-Onions, Baja Sauce, Queso Fresco, Cabbage Slaw, and Sour Cream

ENHANCEMENTS

Cilantro-Lime Rice & Ranchero Beans | \$14 per guest
South of the Border | \$20 per guest
Tortilla Chips, Sour Cream, Guacamole, Fresh Salsa, Warm Black Bean Dip and Chile Con Queso

POKE BOWL

\$66 per guest* | select 3 protein items | Chef Attended

Base: Quinoa, Jasmine Rice, or Mixed Greens

*Protein: Grilled Salmon, Cold Ahi, Cold Salmon, Hamachi

Poke, Grilled Seasonal Vegetables

Toppings: Cucumbers, Pickled Ginger, Tomatoes, Sesame

Seeds, Avocado, Seaweed, Kimchee, Wonton Crisps,

Toasted Cashews, Edamame, Scallions, Daikon Radish,

Crispy Onions, Wasabi

Dressings: Sweet Chili Vinaigrette, Miso Vinaigrette, Soy Sauce

PROTEIN BOWL

\$58 per guest

Bases: Mixed Greens, Brown Rice, Quinoa

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

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

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

ICED RAW

\$48 per guest

*Market-Fresh Shellfish of Shrimp, Fresh Crab, and Oyster

Displayed on a Bed of Crushed Ice

Served with Cocktail Sauce, Hot Sauce, Horseradish, Lemon

Wedges, and Oyster Crackers

LATE NIGHT STATIONS

QUESADILLA

\$38 per guest

Vegetarian Quesadilla

Shredded Chicken Quesadilla

Quesabirria Quesadilla

Toppings: Salsa, Guacamole, Sliced Limes, Cilantro-Onions, Baja Sauce, Queso Fresco, Cabbage Slaw, and Sour Cream

ENHANCEMENT

On the Cobb Mexican Elote | \$14 per guest

Topped with: Queso Fresco, Chili Powder, and Lime Aioli

GRILLED CHEESE

\$34 per guest

Sourdough with Tillamook Cheddar, Caramelized Onion, Bacon Rye with Smoked Mozzarella, Sliced Tomato, Dijon Mustard

ENHANCEMENT

Tomato Bisque | \$14 per guest

MAC N CHEESE

\$34 per guest

Bechamel Cheese Sauce

Toppings: Toasted Herbed Panko, Bacon Bits, Crispy Onion, Chorizo, Green Onion, Shredded Cheddar Cheese

STATION SERVICE

90 minutes of service with small plates and reception style seating

Minimum of 20 unless otherwise noted

Gluten-free options available upon request

Per person menus must be ordered in combination with additional menu items.

Minimum three stations to equal a full dinner portion.

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

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CHEF'S CARVERY

SINGLE CARVER

Chef Attendant Required

Sage Roasted Breast of Turkey with Thyme Veloute

\$26 per guest

*Herb Crusted Pork Loin with Whole Grain Mustard Sauce

\$26 per guest

Barbequed Baby Back Ribs

\$34 per guest

*Barbequed Top Sirloin Whole Grain Mustard, Horseradish Cream and Port Wine Sauce

\$34 per guest

*Rosemary Roasted Tenderloin of Beef with Gourmet Mustard Horseradish Cream and Port Wine Sauce

\$38 per guest

Served with Fresh Parker House Rolls with Sweet Butter

DUAL CARVER select two

Chef Attendant Required

\$52 per guest

Sage Roasted Breast of Turkey with Thyme Veloute

*Herb Crusted Pork Loin with Whole Grain Mustard Sauce

*Barbequed Top Sirloin of Beef with Whole Grain Mustard, Horseradish Cream and Port Wine Sauce

Served with Fresh Parker House Rolls with Sweet Butter

Two chefs required per 50 guests

CHEF'S CARVERY SERVICE

90 minutes of service with small plates and reception style seating

Per-person menus will be charged on full guest count

Gluten-free options available upon request

Per-person menus must be ordered in combination with additional menu items

**Chef Fee is \$200 per 50 guests*

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

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DESSERT STATIONS

BAKER'S DELIGHT

\$28 per guest

select five items

White Chocolate Raspberry Layer Cake

Dark Chocolate Flourless Cake

Lemon Tartlets

Chocolate Frangelico Cake with Caramel Java Chip Mousse

Peanut Butter Butterscotch Cookies

Banana Cream Torte

Lemon Eclair

Churro Poppers with Dipping Sauces

Chocolate-Dipped Strawberries

Tiramisu Cups

DESSERT PLATTERS

\$78 per dozen | minimum of two dozen per flavor

Assorted Handcrafted Petit Fours, Fresh Berry Tartlets, Mini Assorted Cheesecakes, Crème Brûlée Spoons, Chocolate-Dipped Strawberries, Assorted Mini Cookies or Mixed Berry Panna Cotta

MINI CUPCAKES

\$74 per dozen | minimum of two dozen per flavor

Lemon with Grapefruit Cream Cheese Frosting

Chocolate Black Forest with Cherry Buttercream Frosting

Churro with Dulce de Leche Buttercream Frosting

Caramel Macchiato with Coffee Buttercream Frosting

Piña Colada with Toasted Coconut Frosting

ICE CREAM SANDWICH

*\$28 per guest | Build Your Own

Vanilla, Chocolate and Salted Caramel Ice Creams

Toppings: Chocolate Sprinkles, Rainbow Sprinkles and Chopped Toasted Nuts

COFFEE STATION

\$125 per gallon | \$78 per half gallon

Freshly Brewed Illy Coffee and Decaffeinated Coffee Assorted *Tea Forté* Gourmet Teas and Herbal Teas Includes a Selection of Dairy & Non Dairy Milk

DELUXE COFFEE STATION

\$132 per gallon

Freshly Brewed Illy Coffee and Decaffeinated Coffee Assorted *Tea Forté* Gourmet Teas and Herbal Teas

Served with Crystallized Sugar Sticks, Raw Cubed Sugar, Cinnamon Sticks, Orange Zest, Shaved Chocolate, Honey, Vanilla Syrup, Whipped Cream, Selection of Dairy & Non Dairy Milk

DESSERT STATION SERVICE

90 minutes of service with small plates and reception style seating

Per-person menus will be charged on full guest count

Per-person menus must be ordered in combination with additional menu items

Gluten-free options available upon request

**Chef Fee is \$200 per 50 guests*

Attendant fee is \$100 per hour

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

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**PLATED DINNERS**

Choose One Salad, Up To Three Entrées (or Entrée Duet) and One Dessert
 Entrée Count Due 72 Hours Prior to Event
 Client Provided Place Cards with Meal Indicators
 All Plated Dinners Accompanied by Fresh Parker House Rolls with Sweet Butter, Coffee and Tea Service

STARTERS

Chilled Shrimp with Cocktail Sauce and Sesame Ginger Aioli | \$22

Dungeness Crab Cake with Cajun Remoulade | \$20

Roasted Cauliflower Soup and Lemon Crème Fraiche | \$15

Lobster Bisque with Chives and Maine Lobster | \$18

SALAD select one

Classic Caesar Salad with Shaved Parmesan and Garlic
 Croutons

Mixed Greens, Heirloom Cherry Tomatoes, Shaved Radish and
 Julienned Carrots with White Balsamic Vinaigrette

Heirloom Tomatoes, Fresh Buffalo Mozzarella and Microgreens
 with Basil Vinaigrette

Baby Greens with Tart Cherries, Candied Pecans and
 Bleu Cheese with Balsamic Vinaigrette

Strawberry and Orange Salad with Arugula, Pickled Onions,
 Marcona Almonds and Goat Cheese with Honey Vinaigrette

ENTRÉE select one

Herb Roasted Chicken with Creamy Corn Polenta, Broccolini,
 Roasted Cipollini Onion, Chicken Au Jus | \$132

*Pan-Seared Salmon with Soy Glaze and Ginger Beurre Blanc
 Sauce, Jasmine Rice, Cilantro, and Baby Bok Choy | \$138

Lemon Herb Crusted Sea Bass with Basil Butter Sauce,
 Broccolini, and Honey Roasted Fingerling Potatoes | \$148

Slow-Braised Beef Short Ribs in Natural Jus
 Whipped Potatoes, Asparagus, and Mushroom Medley | \$140

*Filet of Beef Balsamic Onion Marmalade Bleu Cheese Fondue,
 Haricot Vert, Whipped Potatoes and Bacon-Herb Butter | \$154

*Wagyu Strip Loin, Rosemary Honey Glazed Fingerling Potatoes
 and Charred Asparagus with Berry Gastrique* | \$178

*A minimum of 20 guests is required for this selection.

Table-side Entrée Ordering Available

Additional \$75 Per Person | Max 100 Guests

Choose One Salad, Up To Three Proteins (Guest to Pick Table-
 side), and One Dessert

All Accompanied by Broccolini and Roasted Fingerling Potatoes

VEGETARIAN/VEGAN ENTRÉE select one

Pricing may vary based on entrée selection

Butternut Squash Ravioli with Carrot Coconut Cream Sauce and
 Fresh Baby Arugula

Roasted Spaghetti Squash with Peas, Kale, Cherry Tomatoes,
 Marinara Sauce (V, Veg, DF, NF, GF)

Potato Scallops with Seasonal Roasted Vegetables, Sweet
 Pickled Onions, Green Harissa Sauce (V, Veg, DF, NF)

Ratatouille Hash with Thyme-Roasted Tomato Sauce served with
 Herbed Rice (V, Veg, DF, NF, GF)

ENTRÉE DUET select one

*Petite Filet of Beef with Pan-Seared Sea Bass, Honey Glazed
 Fingerling Potatoes and Seasonal Vegetables | \$188

*Petite Filet of Beef with Shrimp Scampi, Roasted Garlic
 Mashed Potatoes and Seasonal Vegetables | \$180

*Petite Filet of Beef with Butter-Poached Lobster Tail Truffle
 Au Gratin Potatoes and Seasonal Vegetables | MP

*Oven-Roasted Chicken Breast and Petite Filet Mignon
 with a Mushroom Demi-Glacé, Yukon Gold & Sweet
 Potato Hash and Seasonal Vegetables | \$178

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
 Chocolate Soil

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 DINNER SERVICE & DIETARY REQUESTS

Based on a minimum of 10 guests,

Tablesides wine service is suggested with plated dinners

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

Custom chef menus can be created upon request



BUFFET DINNERS

EAST MEETS WEST | \$160 per guest

Miso Mushroom Soup

Crispy Asian Salad – Napa Cabbage and Spinach, Bell Pepper, Red Onion, Carrots, Avocado, Cashews, Cucumbers, Cilantro, Crispy Wontons, Orange-Sesame Vinaigrette

Chow Mein Noodle Salad

Sweet Hawaiian Rolls and Butter

–

Soy Ginger Chicken

*Miso Marinated Ora King Salmon with Julienned Vegetables in a Ginger Butter Sauce

Vegetarian Red Curry

Braised Baby Bok Choy and Crispy Vegetables

–

Coconut-Infused Jasmine Rice

–

Lemongrass Crème Brûlée Spoon

Pineapple Coconut Cake

Sticky Rice Pudding Wonton with Mango Curd Dipping

Freshly Brewed Illy Coffee and Decaffeinated Coffee

Assorted Tea *Forté* Gourmet Tea and Herbal Teas

Selection of Dairy & Non Dairy Milk

SANTA FE | \$160 per guest

Chicken Tortilla Soup with Lime Crème Fraîche

Southwestern Caesar Salad Garnished with Tortilla Strips

Arugula Salad, Roasted Corn, Avocado, Pine Nuts, Pickled Onions with Lime Vinaigrette

–

Three-Cheese Enchiladas

*Roasted Ora King Salmon with Lime and Cilantro Butter

*Butter Grilled Skirt Steak with Chili Corn Jus

–

Calabacitas

Cilantro-Lime Rice

Ranchero Beans

–

Assorted Hand Pies

Mexican Chocolate Cheesecake

Cinnamon Flan

Freshly Brewed Illy Coffee and Decaffeinated Coffee

Assorted Tea *Forté* Gourmet Tea and Herbal Teas

Selection of Dairy & Non Dairy Milk

BUFFET DINNER SERVICE

*90 minutes of service and full table set in an outdoor or indoor location
Based on a minimum of 25 guests, \$200 charge applies if under minimum
Per person menu will be charged upon full guest count
*Chef Fee is \$200 per 50 guests
Tablesides wine service is suggested for buffet dinners*

DIETARY REQUESTS

*Gluten-free options available upon request
Please notify your catering manager of special dietary requests or if vegan vegetarian meals are needed
Custom chef menus can be created upon request*

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

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BUFFET DINNERS

AZ SUNSET | \$185 per guest

Crows Dairy Cheese & Charcuterie Board
Local Crows Dairy Farmer Cheese
Cured Meat
Local Noble Bread Assorted Toast
Marinated Cured Olives
—

Arizona Farmers Table-
Local Tomato Panzanella Salad
Avocado & Arugula Salad with Fresh Grapefruit, Marcona
Almonds and McClendon Honey Ginger Vinaigrette
—

Centro de Mexico-
Baja Shrimp Ceviche - Cucumber, Tomato, Onion, Citrus,
Pineapple, Cilantro, Espelette
*Guacamole Station
Smashed Avocado
Toppings to Mix: Queso Fresco, Cilantro, Red Onion,
Roasted Corn, Mixed Peppers, Mango, Pomegranate,
Lime

*Spiced Rubbed Prime Rib
Garlic Roasted Haricot Vert
Smoked Cheddar Mashed Potatoes
Red Wine Demi-Glace
—

Lemon Herb Crusted Halibut
Roasted Asparagus
Smoked Tomato Beurre Blanc
—

Churro Poppers with Chocolate & Caramel Dipping
Sauces
Assorted Hand Pies
Cinnamon Flan
—

Freshly Brewed Illy Coffee and Decaffeinated Coffee
Assorted TeForté Gourmet Tea and Herbal Teas Includes
a Selection of Dairy & Non Dairy Milk

BACKYARD BBQ | \$160 per guest

Sonoran Salad with Romaine, Corn, Avocado, Black
Beans, Cherry Tomatoes with Tomato Cumin Dressing
Coleslaw
Jalapeno Cornbread
—
Smoked BBQ Baby Back Ribs

Sliders select three

Wagyu Beef with White Cheddar, Caramelized Onion and
Lemon Herb Aioli

Southwest Chicken with Fontina Cheese, Bacon Apple Jam
and Ancho Chili Aioli

BBQ Pork with Pickled Onion Slaw and Grilled Pineapple

Black Bean with Pepperjack Cheese, Pickled Onion and
Poblano Aioli
—

Chuck Wagon Sweet Potato Salad - Roasted Jalapeno,
Scallion, Honey Glazed Crushed Pecans

Baked Beans

Baked Mac N Cheese - Poblano Chili, Cheddar Cheese
—

S' mores Brookie

Mini Berry Cobbler

Freshly Brewed Illy Coffee and Decaffeinated Coffee

Assorted TeaFortéGourmet Tea and Herbal Teas

Includes a Selection of Dairy & Non Dairy Milk

BUFFET DINNER SERVICE

90 minutes of service and full table set in an outdoor or
indoor location Based on a minimum of 20
guests, \$200 charge applies if under minimum
Per person menu will be charged upon full guest count
*Chef Fee is \$200 per 50 guests

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. †Non-dairy milk available upon request.

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 2026.



BUFFET DINNERS

LINCOLN | \$175 per guest

Basket of Crisp Crostini with Two Bruschetta Toppings:
Chopped Marinated Roasted Peppers, Olives and Capers
Mozzarella, Diced Tomatoes, Fresh Basil, Roasted Garlic,
Olive Oil and Balsamic Vinegar
–
Mixed Greens with Frisee, Pecorino Romano, Fennel and
Pine Nuts with a Mustard Vinaigrette
Arugula, Watermelon and Feta Cheese with a Basil
Vinaigrette
–
Marinated Chicken Breast with Lemongrass Butter Sauce
and Mango Salsa
Pistachio Crusted California Sea Bass with Roasted
Artichokes, Tomatoes and Lemon Cous Cous
Cheese Tortellini with Braised Leeks in a Sweet Corn
Velouté
–
Ginger-Glazed Baby Carrots
–
Chocolate-Dipped Strawberries
Lemon Tarlet
Cherry Frangipane Cake

Freshly Brewed Illy Coffee and Decaffeinated Coffee
Assorted Tea *Forté* Gourmet Tea and Herbal Teas
Includes a Selection of Dairy & Non Dairy Milk

BIG APPLE | \$175 per guest

Cold Charred Asparagus Platter with Whole Grain Mustard
Vinaigrette
Strawberry and Orange Salad with Arugula, Pickled Onions,
Marcona Almonds, Goat Cheese and Honey Vinaigrette
Caesar Salad with Shaved Parmesan and Garlic Croutons
Parker House Rolls and Butter
–
Cheese Ravioli with Garlic Cream Sauce
Sea Bass in a Citrus Beurre Blanc
*Charbroiled New York Strip in a Mushroom Brandy Sauce
–
Smoked Cheddar Mashed Potatoes
Steamed Vegetables
–
Flour-less Chocolate Cake with Vanilla Cream and Fresh
Berries
New York Style Cheesecake with Cherry Compote
Freshly Brewed Illy Coffee and Decaffeinated Coffee
Assorted Tea *Forté* Gourmet Tea and Herbal Teas
Includes a Selection of Dairy & Non Dairy Milk

BUILD YOUR OWN DINNER BUFFET

\$180 per guest

Choose:
Three Starters
Two Proteins
One Vegetable
Two Sides
Chef Choice Mini Assorted Dessert

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. †Non-dairy milk available upon request.

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for programs beyond 2025.



LIBATIONS

TIER ONE

INCLUDED LIQUORS hosted \$15 | cash \$18

Purity 34 Vodka, New Amsterdam Gin, Sauza Blue Tequila Bacardi Rum, Old Forester Bourbon, JW Red Label Scotch Canadian Club Whiskey

WINES BY THE GLASS hosted \$14 | cash \$17

select one red and one white for bar packages

Sycamore Layne Chardonnay, Cabernet Sauvignon JP. Chenet

CHILLED BEERS hosted \$9 | cash \$12

Stella Artois, Four Peaks Local Brewery, Michelob ULTRA, Coors Light, Miller Lite

BOTTLED BEVERAGES hosted \$9 | cash \$12

Sedona Sparkling Water, Red Bull Energy Drinks, Bottled Juices

MS BOTTLED WATER hosted \$9 | cash \$12

SOFT DRINKS hosted \$7 | cash \$9

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

TIER TWO

INCLUDED LIQUORS hosted \$17 | cash \$21

Ketel One Vodka, Bombay Sapphire Gin, Milagro Silver Tequila, Bacardi Rum, Jim Beam Bourbon, Dewar's White Label Scotch, Jack Daniel's Whiskey

WINES BY THE GLASS hosted \$16 | cash \$20

select one red and one white for bar packages

Imagery Sauvignon Blanc & Pinot Noir, Chateaux Ste. Michelle Chardonnay & Cabernet Sauvignon, JP. Chenet

CHILLED BEERS hosted \$9 | cash \$12

Stella Artois, Four Peaks Local Brewery, Michelob ULTRA, Coors Light, Miller Lite

BOTTLED BEVERAGES hosted \$9 | cash \$12

Sedona Sparkling Water, Red Bull Energy Drinks, Bottled Juices

MS BOTTLED WATER hosted \$6.5 | cash \$9

SOFT DRINKS hosted \$7 | cash \$9

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

TIER THREE

INCLUDED LIQUORS hosted \$19 | cash \$22

Tito's Vodka, Hendrick's Gin, Patron Silver Tequila, Mount Gay Rum, Glenlivet 12-Year Scotch, Maker's Mark Bourbon, Crown Royal

WINES BY THE BOTTLE

additional wine list available upon request

select one red and one white for bar packages

Domaine Carneros | Napa Brut | Sparkling | \$75
Ferrari-Carano | Sonoma County | Chardonnay | \$60
Justin | Central Coast | Sauvignon Blanc | \$55

Justin | Paso Robles | Cabernet Sauvignon | \$75

Banshee | Sonoma County | Pinot Noir | \$65

CHILLED BEERS hosted \$9 | cash \$12

Stella Artois, Four Peaks Local Brewery, Michelob ULTRA, Coors Light, Miller Lite

BOTTLED BEVERAGES hosted \$9 | cash \$12

Sedona Sparkling Water, Bottled Juices, Red Bull Energy Drinks

MS BOTTLED WATER hosted \$6.5 | cash \$9

SOFT DRINKS hosted \$7 | cash \$9

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water

ADDITIONAL OPTIONS

CORDIAL SELECTION hosted \$16 | cash \$22

Bailey's Irish Cream, Courvoisier Cognac VS, Kahlua Disaronno Amaretto, Drambuie, Frangelico, Grand Marnier

BAR OR COCKTAIL TABLE SNACKS | \$7 per person

select two

House-Made Dry Snack Mix, Mixed Nuts, Potato Chips, Wasabi Peas or Mini Pretzels

LIBATION SERVICE

\$200 bar setup/bartender fee applies

One bar/bartender per 75 guests is customary

Service charge is included in per drink cash bar pricing

Pool events require plastic drinkware

26% service charge & 8.80% apply (current tax). Menu selections are subject to price changes for programs beyond 2026



LIBATIONS

BEVERAGE PACKAGES

TIER ONE

Three Hours | **\$60 per guest**
Based on 5 Drinks per Guest

Four Hours | **\$75 per guest**
Based on 7 Drinks per Guest

TIER TWO

Three Hours | **\$70 per guest**
Based on 5 Drinks per Guest

Four Hours | **\$85 per guest**
Based on 7 Drinks per Guest

TIER THREE

Three Hours | **\$80 per guest**
Based on 5 Drinks per Guest

Four Hours | **\$95 per guest**
Based on 7 Drinks per Guest

LIBATION SERVICE

\$200 bar setup/bartender fee applies

One bar/bartender per 75 guests is customary

Additional Hours at \$15 per guest | per hour

Pool events require plastic drinkware

26% service charge & 8.80% apply (current tax). Menu selections are subject to price changes for programs beyond 2026



SIGNATURE COCKTAILS & MOCKTAILS

Select one signature cocktail and one signature mocktail for
your event Main spirit dependent on beverage package

SIGNATURE COCKTAILS | Tier One \$20 | Tier Two \$22 | Tier Three \$24

Shadow of Doubt

Whiskey | Local Honey Syrup | Pineapple Juice
Lime Juice | Fresh Mint | Angostura Bitters

Paradise Paper Plane

Bourbon | Amaro Montenegro | Aperol
Lemon Juice | Orange Juice

Blistered Sun

Tequila | Cointreau | Pineapple Juice | Lime Juice
Agave Syrup | Jalapeno | Tajin

PV Margarita

Tequila | Cointreau | Lime Juice | Guava Puree
Agave Syrup | Soda Water

Coconut Mojito

Light Rum | Coconut Puree | Lime Juice
Fresh Mint | Sugar Syrup

Blueberry 77

Gin | St. Germaine Liquor | Lemon Juice
Blueberry Syrup | Sparkling Wine

Honey Ginger 75

Gin | Domaine De Canton Liquor | Lemon
Juice Local Honey Syrup | Sparkling Wine

Hugo Spritz

St. Germaine Liquor | Fresh Mint | Soda
Water Sparkling Wine

SIGNATURE MOCKTAILS | \$15 each

Pineapple Jalapeno Margarita

Seedlip Grove | Agave | Pineapple Juice | Lime
Juice | Jalapeno

Blueberry Smash

Seedlip Grove | Simple Syrup | Lemon Juice
Blueberries | Mint

Garden Mojito

Seedlip Garden | Simple Syrup | Lime Juice
Cucumber | Mint | Soda Water

\$200 bar setup/bartender fee applies

One bar/bartender per 75 guests is customary

Additional Hours at \$15 per guest | per hour Pool

events require plastic drinkware