



## 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 &amp; 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 &amp; 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

\*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

### 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.

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 2025.