

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

**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 foodborne 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.

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.

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.

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

*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.

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.