



# CATERING MENUS



WESTWARD LOOK









WYNDHAM GRAND RESORT & SPA

*The Soul of the Southwest*

245 East Ina Road | Tucson, Arizona 85704 | 800.722.2500 | [WestwardLook.com](http://WestwardLook.com)



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# Continental Breakfasts

## All Continental Breakfast Buffets Include:

Freshly Squeezed Orange Juice and Pink Grapefruit Juice  
 Starbucks® Coffee and Tazo® Teas



### Just the Basics | \$25 per guest

Breakfast Pastries, Muffins and Croissants  
 Sweet Butter and Preserves

### The Catalina | \$30 per guest

Sliced Seasonal Fruit and Berries | Breakfast Pastries, Muffins and Croissants  
 Sweet Butter and Preserves

### The Lite & Fit | \$34 per guest

Low Fat Honey Greek Yogurt Parfait with House Made Granola, Berries and Honey  
 Sliced Seasonal Fruit and Berries | Steel Cut Oatmeal with Brown Sugar and Raisins  
 Blend of Fresh Baked Muffins and Fat Free Muffins



## Enhancements

### Made to Order Omelet and Egg Station\* | \$13 per guest

Eggs or Egg Whites, Ham, Bacon, Onions, Mushrooms, Spinach  
 Roasted Peppers, Swiss, Cheddar and Pepper Jack

### Breakfast Sandwiches | \$8 per guest

Egg and Cheese on an English Muffin with Bacon or Sausage  
 Grilled Vegetables and Egg Whites in a Whole Wheat Wrap  
 Egg, Potato and Cheese Burrito with Fire Roasted Salsa

### Quesadilla Triangles | \$7 per guest

Scrambled Eggs and Jalapeño Jack Cheese, Sour Cream and Fire Roasted Salsa

### Steel Cut Oatmeal with Brown Sugar and Raisins | \$5 per guest

### European Cured Meats | \$12 per guest

Hard Salami, Capocollo, Mortadella, Prosciutto

### Grand Marnier Brioche French Toast or Belgian Waffles | \$7 per guest

Warm Maple Syrup and Sweet Butter

### Smoked Salmon | \$15 per guest

Sliced Tomatoes, Red Onions, Eggs and Capers with Bagels and Cream Cheese

### Sonoran Eggs Benedict\* | \$10 per guest

Poached Egg, Corn Tortillas, House Made Chorizo, Black Beans Chipotle Hollandaise

### Variety of Cold Cereals with 2% and Whole Milk | \$4 per guest

### Seasonal Whole Fruits | \$3 per guest

### Yogurt Parfait | \$8 per guest

Fresh Berries, Honey Greek Yogurt and House Made Granola

### Quiche | \$8 per guest

Mediterranean - Oven Dried Tomatoes, Roasted Peppers, Onions and Feta Cheese  
 Lorraine Applewood - Smoked Bacon, Caramelized Onions and Goat Cheese  
 Florentine - Baby Spinach and Swiss Cheese

*\*Includes Chef Attendant*



### **All Plated Breakfasts Include:**

Freshly Squeezed Orange Juice and Pink Grapefruit Juice  
Starbucks® Coffee and Tazo® Teas



### **All American | \$32 per guest**

Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon or Link Sausage  
Breakfast Potatoes with Peppers and Onions  
Buttermilk Biscuits, Sweet Butter and Preserves



### **French Connection | \$34 per guest**

Grand Marnier Brioche French Toast with Warm Maple Syrup  
Applewood Smoked Bacon or Link Sausage  
Sliced Seasonal Fruit and Berries

### **Tacos Norteño's | \$34 per guest**

Scrambled Eggs, Corn Tortillas, Asadero Cheese, Avocado and House Made Chorizo  
Black Beans and Chef's Family Salsa



**All Breakfasts Buffets Include:**

Freshly Squeezed Orange Juice and Pink Grapefruit Juice  
 Starbucks® Coffee and Tazo® Teas

**Classic | \$34 per guest**

Farm Fresh Scrambled Eggs  
 Sliced Seasonal Fruit and Berries  
 Breakfast Potatoes with Peppers and Onions  
 Applewood Smoked Bacon or Savory Sausage Links  
 Buttermilk Biscuits, Sweet Butter and Preserves

**Westward Look | \$39 per guest**

Farm Fresh Scrambled Eggs  
 Sliced Seasonal Fruit and Berries  
 Grand Marnier Brioche French Toast with Warm Maple Syrup  
 Breakfast Potatoes with Peppers and Onions  
 Applewood Smoked Bacon or Savory Sausage Links  
 Buttermilk Biscuits, Sweet Butter and Preserves

**Healthy Start | \$42 per guest**

Spicy Scrambled Organic Tofu (*Vegetarian & Gluten Free*)  
 Scrambled Egg Beater with Fresh Herbs (*Vegan & Gluten Free*)  
 Chicken Apple Sausage and Turkey Bacon (*Gluten Free*)  
 Quinoa with Diced Pineapple and Agave Nectar Drizzle (*Vegan & Gluten Free*)  
 Organic Vanilla Yogurt and Berry Parfait with  
 Homemade Granola Garnish (*Vegetarian & Gluten Free*)  
 Sliced Seasonal Organic Fruit and Berries  
 Molasses Bread, Raisin Bran and Gluten Free Muffins  
 Sweet Butter and Preserves

*Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests*

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.*





## Catalina Brunch | \$42 per guest

**Freshly Squeezed Orange Juice and Pink Grapefruit Juice**

**Starbucks® Coffee and Tazo® Teas**

Farm Fresh Scrambled Eggs with Chives  
Breakfast Potatoes with Onions & Peppers  
Fresh Fruit Parfait with Honey Greek Yogurt  
Assorted Breakfast Pastries and Croissants  
Sweet Butter and Preserves

### Accompaniments

*(Choice of One)*

**Applewood Smoked Bacon**

**Savory Pork Sausage**

**Grilled Ham**

**Chicken Apple Sausage**

### Enhancements

*(Choice of Two)*

**Smoked Salmon Display**

Sliced Tomatoes, Red Onions, Eggs and Capers  
Assorted Bagels and Cream Cheese

**Quesadilla Triangles**

Scrambled Eggs and Jalapeño Jack Cheese  
Sour Cream and House Made Fire Roasted Salsa

**Build Your Own Huevos Rancheros**

Jalapeño Jack Cheese, Chorizo, Black Bean and Crispy Tortillas  
Sour Cream and House Made Fire Roasted Salsa

**Breakfast Sandwiches**

Egg and Cheese on an English Muffin with Bacon or Sausage  
Grilled Vegetables and Egg Whites in a Whole Wheat Wrap  
Ancho Rubbed Chicken, Egg, Potato and Cheese Burrito with Fire Roasted Salsa

**Add Bloody Marys or Mimosas for \$10 Additional Per Person**

*Minimum 50 guests | \$250 surcharge will be applied to groups under 50 guests*

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## Sonoran Brunch | \$55 per guest

Freshly Squeezed Orange Juice and Pink Grapefruit Juice

Starbucks® Coffee and Tazo® Teas

Chilled

Seasonal Fresh Fruit and Berries

Imported & Domestic Cheese with Dried Fruits and Assorted Crackers

Assorted Breakfast Pastries, Croissants and Muffins

Sweet Butter and Preserves

Smoked Salmon Station

Sliced Tomatoes, Red Onions, Eggs and Capers

Assorted Bagels and Cream Cheese

Made to Order Omelet & Egg Station

Eggs or Egg Whites, Ham, Bacon, Onions, Mushrooms, Spinach,  
 Roasted Peppers, Swiss, Cheddar and Pepper Jack Cheese

Build Your Own Huevos Rancheros

Jalapeño Jack Cheese, Chorizo, Black Bean, Crispy Tortillas,  
 Sour Cream and House Made Fire Roasted Salsa

Belgian Waffles

Toppings to Include Chantilly Cream, Sliced Fresh Strawberries,  
 Blueberries, Bananas, Chocolate Chips, Powder Sugar,  
 Whipped Butter and Maple Syrup

Carvery

*(Choice of One)*

Slow Roasted Beef Rib Eye with Black Peppercorn Crust

Horseradish Crème Fraîche and Au Jus

Whole Roasted Turkey with House Made Cranberry Sauce and Gravy

Jack Daniels Glazed Honey Ham with Imported Grain Mustard

Churrasco Steak with Chimichurri Sauce

Accompaniments

Smoked Bacon and Pork Sausage | Roasted Rosemary Breakfast Potatoes  
 Asparagus and Baby Carrots | Wild Mushroom Risotto | Silver Dollar Rolls

Desserts

Selection of Miniature Pastries, Tarts and Truffles

**Add Bloody Marys or Mimosas for \$10 Additional Per Person**

*\*Includes Chef Attendant*

*Minimum 50 guests | \$250 surcharge will be applied to groups under 50 guests*

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## Beverages

**Starbucks® Regular and Decaffeinated Coffee**  
\$82 per gallon

**Hot Tazo® Teas**  
\$70 per gallon

**Orange Juice, Apple, Cranberry or Grapefruit Juice**  
\$70 per gallon

**House Made Lemonade, Fruit Punch, Iced Tea or Flavored Teas**  
\$62 per gallon

**Agua Fresca**  
\$10 per gallon

**Bottled Water or Assorted Soft Drinks**  
\$4 each

## Bakery

**Assorted Petite Pastries, Croissants and Muffins | \$48 per dozen**

**Freshly Baked Assorted Cookies | \$48 per dozen**

**Fudge Brownies or Lemon Bars | \$48 per dozen**

**Bagels with Cream Cheese | \$54 per dozen**

**Blueberry, Raspberry, White Chocolate or Apple Cinnamon Scones with Devonshire Cream and Fruit Preservers | \$54 per dozen**

## Snacks

**Greek Honey Yogurt Parfaits with Fresh Fruit and Granola | \$10 per guest**

**Whole Fruit to include Apples, Oranges and Bananas | \$3 each**

**Crisp Market Vegetables and Herb Dip | \$8 per guest**

**Individual Bags of Chips or Popcorn | \$4 each**

**Lemon Hummus with Pita Crisps | \$8 per guest**

**Tortilla Chips and Salsa | \$9 per guest**  
*Add Smashed Avocado | \$3 per guest*

**Westward Look Chocolate Nachos | \$10 per guest**

**Assorted Candy Bars | \$4 each**

**Assorted Nutri-Grain Bars | \$4 each**

**Soft Pretzels with Deli Mustard | \$48 per dozen**

**Fruit Kabobs with Honey Yogurt Dip | \$48 per dozen**



**Coffee Service | \$10 per guest**

Based on Three Hours of Service  
Starbucks® Coffee and Tazo® Teas

**I Scream for Ice Cream | \$10 per guest**

Häagen-Dazs® Ice Cream Bars, Frozen Fruit Bars, Ice Cream Sandwiches and Bottled Water

**Epicurean | \$18 per guest**

Gourmet Cheese Display, Assorted Breads and Water Crackers, Grapes, Seasonal Berries, Dried Fruit and Agua Fresca

**Build Your Own Parfait | \$14 per guest**

Honey Greek Low Fat Yogurt, Seasonal Berries, House Made Granola and Fruit Infused Agua Fresca

**Sweet & Salty | \$14 per guest**

Assorted Candy, Trail Mix, Nuts and Prickly Pear Lemonade

**Bakery | \$16 per guest**

Assorted Fresh Baked Cookies, Fudge Brownies, Lemon Bars, Iced Coffee, Whole and 2% Milk

**Shooter Trio | \$16 per guest**

Gazpacho Shooter Trio: Classic Gazpacho, Watermelon Gazpacho and Green Grapes & Marcona Almonds Gazpacho  
Prickly Pear Iced Tea

**Trailblazer | \$16 per guest**

Build Your Own Trail Mix Station: Chef's Selection of Nuts, Dried Fruits and Berries, House Made Granola, Banana, Pineapple Chips, M&M's and Prickly Pear Lemonade

**South of the Border | \$18 per guest**

Tri-Color Tortilla Chips, House Made Salsa and Smashed Avocado, Beef Empanadas, Cinnamon Sugar Churros and Prickly Pear Iced Tea

**Refresher | \$18 per guest**

Assorted Nuts and Dried Fruit, Sliced Banana Bread, Specialty Bars, Cottage Cheese, Fruit Skewers with Citrus Yogurt Dip, and Prickly Pear Lemonade

**Take Me Out to the Ball Game | \$20 per guest**

House Made Potato Chips, Warm Pretzel Bites Cracker Jacks, Pigs in a Blanket with Deli Mustard and Prickly Pear Lemonade

**It's a Tea Party | \$22 per guest**

Chocolate and Raspberry Scones with Devonshire Cream and Preserves, Tea Sandwiches include Smoked Ham, Green Apples and Boursin® Cheese, Smoked Salmon with Capers and Dill Crème Fraîche, and Egg Salad  
Assorted Petite Fours and Selection of Tazo® Teas



*All breaks are based on 30 minutes of service*

Our plated menus are a selection of dishes featuring the best seasonal ingredients available in all of Arizona. Buying from local farms our menu is a reflection of the bounty of the local market.

**All Plated Lunches Include:** Assorted Warm Rolls, Creamy Butter and Iced Tea.



## Soups & Salads

*(Choice of One)*

### Baby Organic Spinach

Tender Spinach garnished with Grape Tomatoes, Sliced Mushrooms and Red Onions  
 Feta Herb Vinaigrette

### Caesar

Parmigiano Reggiano and House Made Parmesan Croutons  
 Creamy Caesar Dressing

### Baby Greens

Grape Tomatoes, Cucumbers, Mandarin Oranges and Spiced Pecans  
 Lime Lavender Vinaigrette

### The Wedge

Baby Tomatoes, Red Onions, Bacon and Gorgonzola Crumbles  
 Blue Cheese Dressing

### Soup Du Jour



## Entrées

### Balsamic Glazed Chicken Breast | \$39 per guest

Rosemary Roasted Potatoes and Asparagus

### Arizona Pecan Crusted Chicken | \$39 per guest

Maple Pecan-Crusted Breast of Chicken with Peach Dijon Vin Beurre Blanc  
 Basmati Rice and Chef's Selection of Vegetables

### Siena Chicken | \$39 per guest

Grilled Herbed Breast of Chicken with a Roasted Garlic Parmesan Sauce  
 Pesto Risotto and a Mediterranean Vegetable Medley

### Roasted Pork Loin | \$43 per guest

Port-Cherry Demi-Glace, Scalloped Potatoes and Seasonal Vegetables

### Honey Ginger Soy Glazed Salmon | \$47 per guest

Whipped Potatoes and Braised Bok Choy

### Grilled Flat Iron Steak | \$49 per guest

Wild Mushroom-Brandy Ragout, Whipped Yukon Gold Potatoes and Vegetable Medley



### Whole Wheat Farro | \$35 per guest

Brown Butter, Mascarpone, Asparagus, Artichoke Hearts, Capers and Pumpkin Seeds

### Portobello Ravioli | \$35 per guest

Served on a bed of Wilted Greens, accented with a Chardonnay Butter Sauce and  
 Smoked Tomato Concasse

*We will be happy to offer a choice of up to 2 entrées - the highest price will prevail.*

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## Dessert Selections

*(Choice of One)*

### Key Lime Pie

Smooth and Creamy Key Limes in a Granola, Oats and Graham Cracker Crust  
 Topped with Whipped Cream

### Carrot Cake

Walnuts and Raisins topped with Cream Cheese Frosting

### Chocolate Flourless Torte *(Gluten Free)*

Dark Chocolate Ganache and Crème Anglaise

### Chocolate Mousse Cake

Milk Chocolate Frosting and Dark Chocolate Glaze

### Chocolate Pecan Pie

Traditional Filling Laced with Dark Chocolate

### Jamaican Apple Spice Cake

Jamaican Rum Batter Cake

### Tiramisu

Mascarpone Cream and Layered with Coffee Liqueur-Soaked Lady Fingers

### New York Cheesecake

Fresh Berry Coulis



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**All Lunch Buffets Include:** Starbucks® Coffee, Tazo® Teas and Iced Tea



## Fresh Deli | \$40 per guest

### Starters

Classic Caesar Salad with Garlic Croutons and Creamy Caesar Dressing

### Entrées

Roasted Turkey Breast, Roast Beef and Honey Ham  
Assorted Cheeses, Crisp Lettuce, Vine Ripened Tomatoes,  
Red Onions and Dill Pickles  
Selection of Breads and Condiments

### Accompaniments

Garden Vegetable Pasta Salad with Pesto Vinaigrette

### Sweet Endings

Freshly Baked Cookies and Fudge Brownies

## Soup and Salad | \$40 per guest

### Starters

Wild Mushrooms, Gruyère, Caramelized Onions and Truffle Oil Flatbread  
Margherita with Tomato, Fresh Mozzarella and Basil Pesto Flatbread

### Entrées

Creamy Tomato Bisque or Chicken Noodle Soup  
Lettuces include Baby Kale Lettuce, Crisp Romaine and Baby Greens  
Toppings include Grilled Skirt Steak, Rosemary Garlic Marinated Chicken Breast,  
Tomatoes, Cucumbers, Roasted Beets, Avocado, Dried Cranberries,  
Red Onions, Bacon, Sunflower Seeds, House Made Parmesan Croutons,  
Gorgonzola Crumbles and Shredded Cheddar Cheese  
Dressings include Prickly Pear Vinaigrette, Blue Cheese and House Made Chipotle Ranch

### Accompaniments

Assorted Rolls & Crostini

### Sweet Endings

Lemon Bars and Fruit Kabobs with Honey Yogurt Dip



*Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests*

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**All Lunch Buffets Include:** Starbucks® Coffee, Tazo® Teas and Iced Tea



## Arizona à la Carte | \$42 per guest

### Starters

Mixed Green Salad with Tomato, Cucumber, Julienned Jicama, Carrots and Prickly Pear Vinaigrette  
 Grilled Vegetable Salad with Grilled Herb Marinated Squash, Carrots, Eggplant and Sweet Peppers Drizzled with House Marinade

### Entrées

Roast Beef on a Crispy Baguette, Crispy Onion Straws, Arugula, Havarti Cheese and Chipotle Aioli  
 Grilled Vegetable Wrap with Avocado and Salsa Fresca  
 Grilled Chicken Caesar Salad Wrap

### Accompaniments

House Made Potato Chips

### Sweet Endings

Fudge Brownies and Assorted Cookies

## American Grill | \$46 per guest

### Starters

Garden Salad with English Cucumbers, Grape Tomatoes, Julienned Jicama & Carrots  
 Served with your choice of Prickly Pear Vinaigrette and Creamy Ranch Dressing

### Entrées

Char-Grilled Angus Burgers, Rosemary Chicken Breasts, All Beef Hot Dogs  
 Assorted Sliced Cheeses, Lettuce, Tomatoes, Red Onions, Dill Pickles, Sauerkraut, Relish, Freshly Baked Brioche Buns and Selection of Condiments

### Accompaniments

Red Skin Potato Salad with Chives  
 Garden Vegetable Pasta Salad with Pesto Vinaigrette

### Sweet Endings

Freshly Baked Cookies and Fudge Brownies

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**All Lunch Buffets Include:** Starbucks® Coffee, Tazo® Teas and Iced Tea



## A Taste of Tuscany | \$49 per guest

### Starters

Margarita Flatbread with Tomato, Fresh Mozzarella and Basil Pesto  
 Caesar Salad with Parmesan Croutons and Creamy Caesar Dressing  
 Tuscan Sausage, Kale and Potato Soup

### Entrées

Italian Sausage with Roasted Red Peppers and Onions  
 Chicken Breast with Wild Mushrooms and Marsala Wine  
 Penne Pasta with Pesto Cream Sauce

### Accompaniments

Italian Vegetables Bake with Eggplant, Zucchini, Red Onions,  
 Green Beans, Okra, Bell Peppers and Basil  
 Garlic Parmesan Bread

### Sweet Endings

Tiramisu



## Southwestern Fare | \$49 per guest

### Starters

Mexican Tortilla Soup in Housemade Vegetable Broth with Diced Chicken,  
 Diced Avocado, Crispy Tortilla Strips and Asadero Cheese  
 Field Greens with Cucumbers, Tomatoes, Pumpkin Seeds and Prickly Pear Vinaigrette

### Entrées

Corona Marinated Beef Strips with Pepper and Onion Fajitas  
 Tequila Lime Chicken Strips with Peppers and Onions Fajitas  
 Toppings include Sour Cream, Lime Wedges, Diced Tomatoes,  
 Shredded Lettuce, Cheddar Cheese and Warm Flour and Corn Tortillas  
 \*Add Baja Fish Tacos for an Additional \$7 per guest

### Accompaniments

House Made Guacamole, Fire Roasted Salsa and Corn Tortilla Chips  
 Southwestern Rice Pilaf and Calabacitas con Queso Fresco

### Sweet Endings

Cinnamon Buñuelo Triangles and Kahlúa Flan



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**All Lunch Buffets Include:** Starbucks® Coffee, Tazo® Teas and Iced Tea



## The Healthy Choice | \$51 per guest

### Starters

Mixed Salad with Organic Mixed Greens, Grape Tomatoes, Roasted Red Peppers, Kalamata Olives and Orange Vinaigrette (*Vegan & Gluten Free*)

Fresh Vegetable Salad with English Cucumbers, Tomatoes, Fresh Green Beans, Scallions and Lime-Lavender Vinaigrette (*Vegan & Gluten Free*)

White Bean and Rosemary Salad (*Vegan & Gluten Free*)

### Entrées

Grilled Black Beauty Eggplant Steaks with Tomatoes and Olives (*Vegan & Gluten Free*)

Balsamic Glazed Chicken Breast with Caramelized Onions and Oven Roasted Tomatoes

Orange Miso Glazed Mahi Mahi on Braised Sweet Chili Bok Choy (*Gluten Free*)

### Accompaniments

Trio of Roasted and Seasoned Baby Potatoes (*Vegan & Gluten Free*)

Chef's Garden Fresh Seasonal Vegetables (*Vegan & Gluten Free*)

### Sweet Endings

Apple Galette with Freshly Whipped Cream on the side (*Vegetarian*)



## The Bistro | \$54 per guest

### Starters

Baby Spinach with Tomatoes, Candied Pecans, Dried Cranberries, Crumbled Gorgonzola and Champagne Mustard Vinaigrette

### Entrées

Flank Steak with Shallot Pinot Noir Demi

Roasted Salmon Fillet with Lemon Herb Beurre Blanc

Portobello Ravioli with Chardonnay Butter Sauce, Wilted Spinach and Smoked Tomato Concasse

### Accompaniments

Rosemary Garlic Roasted New Potatoes

Sautéed Garden Vegetables with Orange Butter

Assorted Rolls and Creamy Butter

### Sweet Endings

Pound Cake Topped with Whipped Cream and Sliced Fresh Berries

Belgium Chocolate Mousse Martini



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## Chilled Plated Salads

**\$32 per guest**

### All Chilled Lunches Include:

Assorted Rolls, Creamy Butter, a Sweet Treat and Iced Tea

### Baby Spinach Grilled Chicken Salad

Apples, Dried Cranberries, Spicy Pecans and Crumbled Gorgonzola  
 Blood Orange Vinaigrette

### Grilled Salmon Caesar Salad

Romaine Hearts, Aged Parmesan, White Anchovies and Focaccia Croutons  
 House Made Caesar Dressing

### Sonoran Grilled Chicken Salad

Willcox Mixed Greens, Grilled Marinated Chicken, Charred Tomatoes,  
 Avocado, Smoked Bacon and Queso Fresco  
 Chipotle Ranch

### Chopped Salad

Romaine & Bibb Lettuce, Grilled Marinated Chicken Breast, Salami,  
 Cured Olives, Bell Peppers, Tomatoes, Red Onions and Gorgonzola  
 Champagne Mustard Vinaigrette

### Ahi Tuna Niçoise

Blackened Ahi Tuna, Desert Greens, Heirloom Potatoes,  
 French Green Beans, Hard Cooked Egg, Tomatoes and Cured Olives  
 Champagne Mustard Vinaigrette

### Sweet Treats Served Family Style

Lemon Bars and Chocolate Fudge Brownies



## Gourmet Box Lunch

**\$32 per guest**

**All Grab and Go Lunches Include:** Vegetarian Pasta Salad, Whole Fruit,  
 Potato Chips, a Sweet Treat and Bottled Water

### Roasted Honey Cured Turkey wrapped in a Chipotle Flour Tortilla

Turkey, Bacon, Avocado, Tomatoes, Baby Spinach, Habañero Jack Cheese and Dijon Aioli

### Muffuletta Sandwich

Shaved Ham, Salami, Provolone and Olive Salad served on a Brioche Bun

### Blackened Chicken Caprese on Ciabatta Roll

Vine Ripened Tomatoes, Fresh Mozzarella, Basil Chiffonade and Pesto Mayo

### Roast Beef on a French Baguette

Crispy Onion Straws, Tomatoes, Arugula, Havarti Cheese and Chipotle Aioli

### Veggies Wrap

Grilled Portobello, Garden Vegetables and Peppers, Feta Cheese,  
 Hummus, Tomatoes and Dessert Greens wrapped in a Whole Wheat Tortilla

### Sweet Treats (Choice of Cookie)

Chocolate Chip, Oatmeal Raisin, Peanut Butter or White Chocolate-Macadamia Cookies





## Chilled



Brie and Kiwi on Toast Rounds | Blue Cheese Crostini and Candied Pecans  
 Prosciutto Wrapped Asparagus | Watermelon Gazpacho Shooter  
 Cucumber Cup with Grilled Corn and Black Bean Relish  
 Goat Cheese and Sun Dried Tomato Bruschetta  
 Smoked Chicken with Pineapple Salsa on Mini Baguette  
 Tomato, Mozzarella and Basil Bruschetta or Skewer

**\$4 per piece**

Beef Tartare on Mini Crostini | Smoked Salmon Pinwheels  
 Seared Duck Breast on Polenta with Prickly Pear Jalapeño Jelly  
 Ahi Tuna, Asian Slaw, Wasabi Crème on a Crispy Wonton  
 Beef Carpaccio Baguette with Parmesan Cream  
 Petite Potatoes and Smoked Salmon Mousse  
 Tuna Tartare on House Made Potato Crisps

**\$6 per piece**

Oyster Spoons with Yuzu Habanero Ice | Crab Ceviche in Cucumber Cup  
 Lump Crabmeat Spoons with Edamame Purée, Wasabi, Tobiko and Citrus Ponzu  
 Chilled Jumbo Shrimp and Spicy Cilantro Cocktail Sauce  
 Jumbo Lump Crab and Avocado Bruschetta

**\$8 per piece**



## Warm

Black Bean and Corn Empanada and Cilantro Crema  
 Pork Dumplings with Citrus Ponzu  
 Creamy Tomato Bisque Shots with a Grilled Cheese Sammy  
 Miniature Chicken Flautas and Chipotle Ranch Dip  
 Spring Roll and Sesame Ginger Soy  
 Portobello, Scallion and Spinach Quesadilla  
 Chicken Empanada and House Roasted Salsa  
 Smoked Short Rib Tostada and Chipotle Cream

**\$4 per piece**



Bacon Wrapped Sea Scallops | Chimichurri Beef Skewers  
 Coconut Shrimp with Piña Colada Sauce | Mini BBQ Pulled Pork Sliders with Coleslaw  
 Mini Beef Sliders with Cheddar Cheese | Petite Crab Cakes with Chipotle Remoulade  
 Figs, Caramelized Onions, Gorgonzola Dolce, Walnuts and Arugula Flatbread  
 BBQ Pulled Chicken, Gruyère and Caramelized Red Onion Flatbread  
 Wild Mushrooms, Gruyère Cheese and Truffle Oil Flatbread

**\$6 per piece**

Lollipop Lamb Chops with Marsala Rosemary Demi Glace  
 Pan Seared Sea Scallop with Roasted Corn Risotto and Bacon Vinaigrette  
 Schmaltz Fried Potato Latke with Sockeye Smoked Salmon, Fried Quail Egg and Citrus Crema  
 Brown Sugar Bourbon Bacon Wrapped Jumbo Prawn with Sonoran Cream

**\$8 per piece**

*Minimum order of 12 Pieces*



**Meza | \$16 per guest**

Lemon Hummus, Roasted Red Pepper Hummus, Tabbouleh, Dried Fruits, Pita Chips and Lavosh

**Gourmet Cheese | \$16 per guest**

Garnished with Fresh Berries, Dried Fruits, Roasted Nuts, Crusty Breads and Crackers

**Smoked Salmon | \$18 per guest**

Capers, Eggs, Red Onions, Cream Cheese and Bagel Chips

**Grilled Chilled Vegetables | \$14 per guest**

Lightly Drizzled with Herb Oil with Smoked Tomato Dressing

**Fresh Fruit | \$16 per guest**

Seasonal Fruits, Mixed Berries with Honey Lime Yogurt

**Bruschetta Trio | \$16 per guest**

Tomatoes, Fresh Mozzarella and Fresh Basil  
Sherry Mushroom and Roasted Peppers  
Tuscan White Bean and Rosemary

**Wok and Roll | \$20 per guest**

Orange Chicken  
California Rolls, Spring Rolls, Crab Rangoon and Potstickers  
Sweet and Sour Sauce, Wasabi, Fresh Ginger and Hot Mustard

**Slider Trio | \$22 per guest**

Served with House Made Pub Chip with Blue Cheese Fondue

***Please Select Three Sliders***

BBQ Pulled Pork with Coleslaw  
Crispy Fried Chicken with Dill Pickle  
Buffalo Chicken Slider  
Burger with Grilled Onions  
Burger with Habañero Cheese  
Turkey Burger with Cranberry Chutney  
Pulled Beef Short Rib with Crispy Onion Straws



*Minimum of 20 Guests.*





**Mac & Cheese | \$18 per guest**

Mac and New York State Cheddar Cheese

**Choice of Two Toppings**

Braised Short Ribs, Bacon, Roasted Wild Mushrooms  
Grilled Shrimp or Grilled Vegetables

**Quesadilla | \$16 per guest**

Tequila Flamed Chicken, Asadero and Cheddar Cheese  
Beef Churrasco with Roasted Peppers, Onions and Pepper Jack Cheese  
Grilled Portobello with Baby Spinach, Caramelized Onions and  
Goat Cheese, House Roasted Salsa and Guacamole



**Charcuterie | \$20 per guest**

Hard Salami, Capocollo, Mortadella, Prosciutto  
International and Domestic Cheeses  
Artisan Breads

**Brie en Croûte | \$14 per guest**

Served with French Bread

**Topped with Your Choice of One**

Granny Smith Apple and Toasted Almonds  
- or -  
Caramelized Arizona Pecans



**Spreads and Breads | \$18 per guest**

Warm Artichoke and Spinach Dip  
Cheese Dip  
Hummus and Roasted Eggplant Dip  
Pita Chips, French Bread and Lavosh

**The Southwest | \$16 per guest**

Corn and Black Bean Dip, House Roasted Salsa, Smashed Avocado,  
Warm Chili con Queso Dip and Tri-Colored Corn Tortilla Chips

*Minimum of 20 Guests.*

## Composed Minis



### Chilled

Iceberg Lettuce, Gorgonzola Cheese, Applewood Smoked Bacon, Grape Tomatoes and Candied Pecans  
Dijon Vinaigrette

Roasted Beets, Arugula, Mandarin Oranges and Roasted Walnuts  
Citrus Vinaigrette

Romaine Hearts, Crispy Tortilla Strips, Grilled Sweet Corn, Grape Tomatoes and Queso Fresco  
Chipotle Buttermilk Dressing

Fresh Mozzarella, Tiny Tomatoes, Kalamata Olives, Artichokes and Arugula  
Crostini with Balsamic Syrup

Orzo Jambalaya with Andouille Sausage, Chicken, Shrimp  
Bell Peppers, Red Onions, Green Onions and Creole Seasoning

Jumbo Gulf Shrimp (2)  
Cocktail Sauce and Fresh Citrus Zest



### Warm

New Orleans Style Barbecue Gulf Shrimp (2) with Stone Ground Grits and Dark Beer Sauce

Yukon Gold Smashed Potatoes with Applewood Smoked Bacon, Cheddar and Chives

Hot and Spicy Chicken Satay with Ginger Infused Rice

Truffle Risotto with Woodland Mushroom Ragout



**\$8 each**

*(Minimum order of 12 of each Item)*





**Slow Roasted Smoked Prime Rib of Beef | \$22 per guest**

Malbec Demi Glace, Horseradish Crème Fraîche,  
Stone Grain Mustard and Assorted Rolls

**Salmon Fillet Roasted in Banana Leaves | \$20 per guest**

Lemon and Agave Glazed

**Maple Glazed Pork Loin | \$20 per person**

Apple Pecan Demi and Grain Mustard Aioli



**Brown Sugar and Mustard Glazed Baked Ham | \$18 per guest**

Mayonnaise, Creole Mustard and Assorted Rolls

**Peppercorn Crusted Beef Tenderloin | \$22 per guest**

Roasted Shallot Demi, Whole Grain Mustard,  
Horseradish Crème Fraîche and Assorted Rolls

**Roasted Tom Turkey | \$18 per guest**

Cranberry Relish, Herb Mayonnaise and Assorted Rolls



**Baja Fish Taco Station | \$20 per guest**

Fresh Catch Fillet of Fish Roasted in Banana Leaves Served with Corn Tortillas,  
Red Cabbage Slaw, Pico de Gallo, Pineapple Salsa, Lime Wedges and Chipotle Crema

**Lamb Souvlaki Station | \$29 per guest**

Roasted Leg of Lamb Marinated with Mint, Garlic, Oregano and Lemon Juice with  
Pita Bread, Tzatziki Sauce, Kalamata Olives and Diced Cucumbers

**Mediterranean Station | \$26 per guest**

Pumpkin Ravioli Tossed in a Brown Sage Walnut Butter  
Portobello Mushroom Ravioli in a Chardonnay Butter Sauce with  
Wilted Spinach and Smoked Tomato Concasse  
Mediterranean Salad "On the Rocks" Mixed Baby Greens, Grape Tomatoes,  
Crumbled Feta Cheese, Spring Onions and Red Wine Dijon Vinaigrette  
Served with Focaccia Bread

*Price Includes Chef Attendant and Based on Minimum of 20 Guests*

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.*



## Action Stations

*Chef Attendant Fee Included*

*Minimum of 50 Guests*

### Ice Cream Sundae Shop | \$18 per guest

Häagen-Dazs® Chocolate, Strawberry, Vanilla Ice Cream and House Made Coconut Sorbet, M & M's, Chocolate Chips, Heath Bar Crunch, Oreo Cookies, Rainbow Sprinkles, Marshmallows, Hot Fudge and Caramel Sauce

### Chocolate Fountain | \$28 per guest

Choice of Belgian Milk, White or Dark Chocolate

Dipping items to include Pound Cake, Rice Crispy Treats, Marshmallows, Strawberries, Bananas, Pineapple, Brownie Bites, Pretzels, Biscotti, Cream Puffs and Macaroons



### Banana Foster Flambé | \$18 per guest

Bananas Flambéed with Caribbean Rum and Raw Brown Sugar  
 Accompanied by Vanilla Ice Cream

## Dessert Displays

*With Coffee and Tea Service*



### Cupcake Tower | \$21 per guest

Our Selection of Cupcake with Vanilla Bean, Chocolate, Banana Nut, Red Velvet and Peanut Butter Cup Cakes  
 Tastefully Decorated with Icings and Artistic Toppings

### Viennese Station

*(Based on three pieces per person)*

**Choice of 4 | \$16 per guest**

**Choice of 6 | \$20 per guest**

**Choice of 8 | \$24 per guest**

French and Italian Mini-Pastries to include Assorted Mousse Cups, Hand-Dipped Chocolate Strawberries, Mini Éclairs, Fresh Fruit Tarts, Lemon Bars, Mini Cheesecakes, Chocolate Decadent Diamonds, Petite Cannoli and French Macaroons



# Plated Dinner

Our plated menus are a selection of dishes featuring the best seasonal ingredients available in all of Arizona. Buying from local farms our menu is a reflection of the bounty of the local market.

**All Plated Dinners Include:** Assorted Warm Rolls, Butter, Starbucks® Coffee and Tazo® Teas.



## Starters (Choice of One)

### Young Greens

Baby Greens with English Cucumbers, Grape Tomatoes, Julienned Jicama and Carrots  
Served with your choice of Prickly Pear Vinaigrette and Creamy Ranch Dressing

### Baby Iceberg

Cucumber, Red Onion, Baby Tomatoes, Bacon and Gorgonzola Crumbles  
Blue Cheese Dressing

### Caprese

Fresh Mozzarella, Heirloom Tomatoes, Arugula and Basil Oil  
Drizzled with Balsamic Vinegar Glaze

### Chef's Garden Greens

Mandarin Oranges, Heirloom Tomatoes, Candied Pecans and Queso Fresco  
Lime Lavender Vinaigrette

### Southwest Caesar

Romaine Hearts, Parmesan Cheese and Garlic Croutons  
Chipotle Caesar Dressing

### Soup Du Jour

## Small Plate Course

### Jumbo Shrimp Cocktail | \$10 per guest

Lemon and Traditional Cocktail Sauce

### Crab Cake | \$10 per guest

Thai Curry Sauce and Asian Slaw

### Pan Seared Sea Scallops | \$12 per guest

Melted Leeks and Pancetta Served Over Risotto



*We will be happy to offer a choice of up to 3 entrées ~ the highest price will prevail.*

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# Plated Dinner

Our plated menus are a selection of dishes featuring the best seasonal ingredients available in all of Arizona. Buying from local farms our menu is a reflection of the bounty of the local market.

**All Plated Dinners Include:** Assorted Warm Rolls, Creamy Butter, Starbucks® Coffee and Tazo® Teas.



## Entrées

### **Chicken de Provence | \$65 per guest**

Frenched Herbes de Provence-Seasoned Chicken Breast served with Oven-Dried Tomatoes, Roasted Shallots and Grilled Asparagus on a bed of Stewed Lentils

### **Chicken Forestiere | \$69 per guest**

Chicken Breast filled with Wild Mushrooms and Crispy Pancetta served with Sherry Tarragon Cream, Whipped Potatoes and Baby Carrots

### **Tuscany Chicken | \$67 per guest**

Stuffed Frenched Chicken Breast with Baby Spinach, Goat Cheese and Caramelized Onions, accented with Marsala Sauce, Rosemary Roasted Potatoes and Chef's Selection of Garden Vegetables

### **Seared Mahi Mahi | \$74 per guest**

Orange Miso Glaze, Oriental Rice and Ginger Infused Asian Vegetables

### **Roasted Sea Bass Adobado | \$78 per guest**

Lime Cilantro Rice and Calabacitas

### **Pistachio Crusted Salmon | \$72 per guest**

Presented on a bed of Wilted Baby Spinach with Diced Tomatoes and Balsamic Onions Drizzled with Mustard Herb Dressing

**Brown Sugar and Chile Rubbed Roasted Pork Loin | \$72 per guest**  
 Calvados Cream, Apple Chutney, Stone Ground Cheddar Grits and Wilted Baby Spinach

### **Braised Beef Short Ribs | \$74 per guest**

Cabernet Demi, Purée de Pommes and Steamed Asparagus

### **Filet Mignon | \$85 per guest**

Rosemary Demi-Glace, Horseradish Mashed Potatoes and Creamed Spinach

### **Grilled Rib-Eye Steak | \$79 per guest**

Black Truffle Butter, Crispy Onion Strings, Gorgonzola Mashed Potatoes and Sautéed Broccolini

## Dining Duets

Add Your Choice to any Entree

Sauteed Jumbo Shrimp or Pan Seared Sea Scallops

\$10 addition per guest

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## Dessert Selections

*(Choice of One)*

### **Key Lime Pie**

Smooth and Creamy Key Limes in a Granola, Oats and Graham Cracker Crust  
Topped with Whipped Cream

### **Carrot Cake**

Filled with Walnuts and Raisins topped with Cream Cheese Frosting

### **Chocolate Flourless Torte** *(Gluten Free)*

Dark Chocolate Glaze and Raspberry Coulis

### **Chocolate Pecan Pie**

Traditional Filling Laced with Dark Chocolate

### **Jamaican Apple Spice Cake**

Butter Rum Crème

### **Tiramisu**

Mascarpone Cream and Layered with Coffee Liqueur-Soaked Lady Fingers

### **Chocolate Triple Mousse Tower**

This three-layer mousse dessert made of White, Dark and Milk Chocolate Mousse on Chocolate Cake Bases

### **Rustic Apple Tart**

Artisan Sweet Dough topped with Sliced Caramelized Apples  
Served with Whipped Cream and Caramel Drizzle



**All Dinner Buffets Include:** Starbucks® Coffee, Tazo® Teas and Iced Tea

## La Fiesta | \$75 per guest

### Starters

House Made Fire Roast Salsa and Tri-Colored Tortilla Chips  
 Chef Antonio's Chicken Tortilla Soup with Diced Avocado and Crispy Tortilla Strips  
 Sonoran Salad with Chilled Romaine Lettuce, Grape Tomatoes, Carrots, Jicama, Spiced Pecan and Queso Fresco; served with Chipotle Ranch and Prickly Pear Vinaigrette

### Entrées-Sizzling Fajitas

Navajo Spiced Seared Beef Strips with Pepper and Onion  
 Tequila Flamed Chicken Strips with Peppers and Onions  
 Portobello Mushrooms, Sweet Onions, Peppers and Julienned Squash  
 Seasoned with Cilantro, Lime and Sea Salt

### Accompaniments

Cilantro and Lime Rice  
 Vegetarian Black Beans with Garlic, Peppers and Onions  
 Flour and Corn Tortillas, Pickled Red Onions, Radishes, Salsa, Sour Cream and Smashed Avocado

### Sweet Endings

Dulce de Leche Churros and Mini Kahlúa Flans

## Southwestern | \$85 per guest

### Starters

Ensalada Ranchera Salad with Hearts of Romaine, Crispy Tortilla Strips, Grape Tomatoes, Cucumbers and Roasted Corn with Chipotle Ranch Dressing  
 House Made Guacamole, Fire Roasted Salsa and Garden Tomatillo Salsa  
 Accompanied by Tri-Colored Tortilla Chips

### Entrées

Cochinita Pibil Mexican Pulled Pork with Achiote and served with Pickled Onions, Radish Slaw and Shredded Cabbage  
 Grilled Chicken Pineapple Mole with Raisins and Almonds  
 Green Chile and Sweet Corn Tamales with Cilantro and Lime Cream

### Accompaniments

Calabacitas Con Queso with Sweet Onions, Corn, Cilantro and Peppers  
 Frijoles Charros Classic Stewed Pinto Beans with Chorizo and Bacon  
 Poblano and White Cheddar Scalloped Potatoes  
 Warm Flour and Corn Tortillas

### Sweet Endings

Cinnamon Chocolate Nachos and Arizona Pecan Pie



*Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests.*

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.*



**All Dinner Buffets Include:** Starbucks® Coffee, Tazo® Teas and Iced Tea



## **That's Amore | \$79 per guest**

### *Starters*

Traditional Caesar Salad with Parmesan and Croutons  
 Caprese Display with Vine-Ripened Tomato with Sliced Fresh Mozzarella Cheese,  
 Garden Basil, Balsamic Glaze and Extra Virgin Olive Oil

### *Entrées*

Cheese Tortellini tossed with Oven-Dried Tomatoes, Mushrooms,  
 Scallions and Roasted Garlic Parmesan Cream Sauce  
 Pan-Seared Salmon Fillet served with Limoncello Cream on Creamy Parmesan Polenta  
 Chicken Parmesan on a bed of Linguine tossed in Olive Oil

### *Accompaniments*

Antipasto with Tuscan Grilled Vegetables and Cured Italian Meats  
 Herb Focaccia and Garlic Bread

### *Sweet Endings*

Tiramisu and Frangelico Cheesecake

## **Chuck Wagon Cookout | \$92 per guest**

### *Starters*

Romaine Lettuce with Cucumbers, Grape Tomatoes, Black Beans,  
 Roasted Corn, Garlic Croutons and Avocado Ancho Chipotle Vinaigrette  
 Red Skin Potato Salad with Navajo-Spiced Mayonnaise

### *Entrées*

Golden Margarita Chicken marinated in Tequila, Blue Agave Nectar and Fresh Citrus  
 Trail's End Mesquite-Smoked Baby Back Ribs with Honey Bourbon Barbecue Sauce  
 Honey Ancho Rubbed Beef Ribeye

### *Accompaniments*

Sweet Chile Spiced Corn on the Cob  
 Vegetarian Baked Beans accented with Brown Sugar and Melted Onions  
 Jalapeño Cornbread and Creamy Sweet Butter

### *Sweet Endings*

Peach Cobbler with Vanilla Ice Cream

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**All Dinner Buffets Include:** Starbucks® Coffee, Tazo® Teas and Iced Tea



**Westward Look | \$89 per guest**

***Starters***

- Grilled Vegetable Salad with Balsamic Vinaigrette
- Baby Iceberg Wedge with Heirloom Tomatoes and Buttermilk Dressing

***Entrées***

- Grilled Atlantic Salmon with Ancho Honey Glaze
- Churrasco Ribeye with Chimichurri
- Roasted Pork Loin with Caramelized Onions and Mojo Jus

***Accompaniments***

- Hatch Green Chile Mashed Potatoes
- Vegetarian Black Beans with Garlic, Peppers and Onions
- Calabacitas con Queso Fresco
- Chef's Bread Basket and Creamy Sweet Butter

***Sweet Endings***

- Cinnamon Chocolate Nachos and Margarita Cheesecake



*Minimum 25 guests | \$250 surcharge will be applied to groups under 25 guests.*

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## Entrées



### Whole Wheat Farro

Artichokes Hearts, Asparagus, Capers & Pomegranate

### Grilled Marinated Seasonal Vegetables

Served on a Bed of Quinoa

### Soy Ginger Marinated Tofu

Asian Vegetables

### Sweet Chili Glazed Tofu

Bok Choy and Shiitake Mushrooms



### Herb Marinated Grilled Tofu

Freshly made Tofu topped with Tomato-Chutney  
 Served with Wild Rice Pilaf and Bouquetière of Vegetables

### Steamed Brown Rice with Asian Vegetables

Stir Fried Oriental Vegetables tossed in Ginger Sesame Seed Tamari Sauce

### Grilled Vegetable Napoleon

The Season's Finest Vegetables, Char-Grilled  
 Presented on a Bed of Roasted Red Pepper Coulis  
 Served with Fresh Herb Couscous



### Portobello Mushroom Ravioli\*

Pasta filled with Portobello Mushrooms with a Chardonnay Butter Sauce  
 Served on a bed of Wilted Greens and Smoked Tomato Concasse

### Panko Breaded Tofu\*

Parmesan and Panko-Crusted Tofu Served with a Chunky Tomato Basil Sauce  
 Linguine Pasta and Garden Vegetable Ratatouille

**Lunch | \$35 per guest**  
**Dinner | \$49 per guest**

*\* Items are vegetarian, but not vegan as they contain egg*

# Beverage Options

## Tier I

### Liquors

Pinnacle Vodka  
 Pinnacle Gin  
 Cruzan Rum  
 Sauza Blue Tequila  
 Evan Williams Bourbon  
 Old Smuggler Scotch

### Wines

Flat Rock Cellars:  
 Chardonnay, Cabernet  
 and Merlot  
 Robert Mondavi Woodbridge:  
 Pinot Grigio, Pinot Noir and  
 Sauvignon Blanc



## Tier II

Maker's Mark Bourbon  
 Grey Goose Vodka  
 Bombay Sapphire Gin  
 Bacardi Rum  
 Patrón Tequila  
 Dewar's Scotch

Clos du Bois:  
 Sauvignon Blanc, Pinot Grigio,  
 Pinot Noir and Merlot  
 Trinity Oaks  
 Chardonnay and Cabernet



**All Bars Include Imported and Domestic Beer,  
 Soft Drinks, Juices, Still and Sparkling Water**

## Hosted Bar Pricing



### Tier I Bar

Cocktails  
 Martinis and Manhattans  
 Wine by the Glass  
 Wine By The Bottle

### Tier II Bar

Cocktails \$9  
 Martinis and Manhattans \$12  
 Wine by the Glass \$9  
 Wine By The Bottle \$38

### All Bars

Craft & Specialty Beer \$6  
 Domestic Beer \$5  
 Soft Drinks, Still and Sparkling Water \$4

## Hosted Bar Packages

### Tier I Bar

\$16 One Hour Per Guest  
 \$24 Two Hours Per Guest  
 \$5 Each Additional Hour

### Tier II Bar

\$18 One Hour Per Guest  
 \$27 Two Hours Per Guest  
 \$6 Each Additional Hour

*Cash Bar Service is available at additional \$1 per drink.*

*A bartender fee of \$125 is required for every 100 guests*

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.*



# All-Day Meeting Packages

## Santa Catalina Meeting Package

*Santa Catalina Meeting Package includes Room Rental, Agua Fresca Station, Drop Down Screen, Wireless Internet Access, AV Projection Table with Power Strip and Flip Chart with Markers*



### All Day Beverage Service

Starbucks® Coffee and Tazo® Teas  
 Assorted Soft Drinks, Still and Sparkling Water

### The Catalina Continental

Freshly Squeezed Orange Juice  
 Seasonal Fruits and Berries  
 Breakfast Pastries, Muffins and Croissant  
 Sweet Butter and Preserves



### Morning Break

Greek Yogurt and Berry Parfaits  
 House made Granola

### Arizona à la Carte Lunch Buffet

#### Starters

Mixed Green Salad with Tomato, Cucumber, Red Onion, Lemon Vinaigrette

#### Entrées

Roast Beef on a Crispy Baguette, Crispy Onion Straws, Arugula and Chipotle Dressing  
 Grilled Vegetable Wrap with Avocado and Salsa Fresca  
 Grilled Chicken Caesar Salad Wrap

#### Accompaniments

House Made Potato Chips

#### Sweet Endings

Fudge Brownies and Assorted Cookies



### Afternoon Break

Häagen-Dazs® Ice Cream Bars  
 Frozen Fruit Bars  
 Ice Cream Sandwiches

**\$92 per guest**

### AV Enhancements

Add LCD Projector \$325

*Pricing based on a minimum of 10 guests*

*Menu subject to seasonal changes; prices may vary. All food and beverage charges shall be subject to 24% service charge and 6.1% sales tax. Please advise Resort Sales Representative of any food allergies prior to event.*

# All-Day Meeting Packages

## Sonoran Meeting Package

*Sonoran Meeting Package includes Room Rental, Agua Fresca Station, Drop Down Screen, Wireless Internet Access, AV Projection Table with Power Strip and Flip Chart with Markers*

### All Day Beverage Service

Starbucks® Coffee and Tazo® Teas  
 Assorted Soft Drinks and Iced Tea

### The Breakfast Sandwich Buffet

Freshly Squeezed Orange Juice  
 Sliced Seasonal Fruit  
 Bacon, Egg and Cheese on an English Muffin  
 Egg Whites with Grilled Vegetables Whole Wheat Wrap  
 Egg, Potatoes and Cheese Burrito with Fire Roasted Salsa



### Morning Break

Greek Yogurt and Berry Parfaits  
 House made Granola

### Soup and Salad Lunch Buffet

#### Starters

Wild Mushrooms, Gruyère, Caramelized Onions and Truffle Oil Flatbread

#### Entrées

Build Your Own Salad:  
 Lettuces include Baby Kale Lettuce, Crisp Romaine and Baby Greens  
 Toppings include Grilled Skirt Steak, Rosemary Garlic Marinated Chicken Breast, Tomatoes, Cucumbers, Roasted Beets, Avocado, Dried Cranberries, Red Onions, Bacon, Sunflower Seeds, House Made Parmesan Croutons, Blue Cheese Crumbles and Sharp Cheddar  
 Dressings include Prickly Pear Vinaigrette, Creamy Blue Cheese and House Made Chipotle Ranch

#### Accompaniments

Soup du Jour and Assorted Rolls

#### Sweet Endings

Berry Cobbler with Chantilly Cream

### Afternoon Break

House Made Potato Chips with Grated Parmesan  
 Fresh Baked Cookies  
 Pigs in a Blanket with Deli Mustard



**\$98 per guest**

### AV Enhancements

Add LCD Projector \$325

*Pricing based on a minimum of 10 guests*

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