



EVENT CATERING MENU





Breakfast Buffets

Service provided for one hour thirty minutes

Four of a Kind Continental • \$12 per guest

Fresh Juice
Coffee & Assorted Hot Teas
Assorted Danish & Muffins
Gourmet Toasted Granola with Yogurt
Sliced Seasonal Fresh Fruit

The Straight • \$8 per guest

Fresh Juice
Coffee
Muffins

The Royal Flush • \$16 per guest

Fresh Juice
Coffee
Assorted Breakfast Breads
Gourmet Toasted Granola with Yogurt
Sliced Seasonal Fresh Fruit
Scrambled Eggs
Home Fries
Fresh Salsa
Bacon





Break Offerings

Fresh Baked Brownies

\$24/dozen

Fresh Baked Chocolate Chip Cookies

\$22/dozen

Whole Fruit - Apples, Bananas, Oranges

\$1 piece

Sliced Fresh Fruit Display: Melon, Pineapples, Grapes & Berries

\$3.50/person

Gourmet Cheese Display: An Array of Cheese

Selections garnished with fresh fruit and assorted crackers

\$4.50/person

Seasonal Vegetable Display

with onion dip and ranch

\$3/person

Crostini Bar: Hummus, Guacamole, Chopped Tomato

with olive oil and basil served with sliced baguette

\$3.50/person

Tortilla Chips & House Salsa

\$2.50/person

Salted Mixed Nuts

\$22/lb.

Box Lunch

\$16 per guest

Sandwiches are made on Ciabatta bread

Includes: Mayonnaise, Mustard, Potato Chips, Soda or Bottled Water

Turkey & Pepper Jack, Ham & Swiss

Roasted Beef & Cheddar or Vegetarian

Choice of One of the Following:

Fruit, Chocolate Chip Cookie or Granola Bar



Create a Light Lunch

\$18 per person

Select One Soup or Salad

SOUP

Leek & Potato
with Garlic Toast

Tomato Bisque
with Cheese Toast

Chicken with Rice
Lemon & Mint

Chilled Watermelon Gazpacho

SALAD

Farmers Market
*with Lemon Mustard
Vinaigrette*

Southwest Caesar
*with grated Parmesan
& Croutons*

Mixed Berry Fruit
*with Sorbet, Lime juice,
Agave syrup & Mint*

ENTRÉE

Select One

Open Face Southwest Philly Beef Steak Sandwich
with Peppers, Onions, melted Monterey Jack Cheese
Served with House Potato salad

Fettuccini with Chicken, Goat Cheese
& Fresh Spinach

Tequila, Lime Pork Scaloppini with Spanish Rice
& Grilled Pineapple Relish

Grilled Achiote Chicken with Orzo
& Roast Vegetable Salad

DESSERT

Select One

Grand Marnier Strawberries with Amaretto Cream

Orange Sherbet Brownie Sundae

Raspberry Sorbet & Fresh Berries





Deli Platter Buffet

\$16.00 per person

CHOICE OF COLD CUTS

4oz. per person

Sliced Prime Roast Beef

Roast Turkey

Black Forest Ham

Italian Salami

CHOICE OF CHEESES

Swiss

Provolone

Cheddar

ACCOMPANIMENTS

Lettuce

Tomato

Pickles

Mustard

Mayonnaise

Assorted Rolls

Tossed House Salad

Dressings

Bottled Water

House Baked Chocolate Chip Cookies





Create a Dinner Party

For groups of 25 or more • Prices indicated are per person

STEP 1: SALADS & SOUPS

Select One

HOUSE SALADS

On the lighter Side • \$2.50

Southwest Caesar

Chopped Romaine, grated Parmesan, Polenta Croutons
tossed with our House Chipotle dressing

Camp Verde Green Salad

Mixed Greens, Tomato, Cucumber, Red Onion, and Grated Carrots
with House Ranch Vinaigrette

Zucchini Ribbon Salad

Sliced Mushrooms, Cherry Tomatoes, Red Onion, and Fresh Dill
with Lemon Dijon Vinaigrette

HEARTY SALADS

\$4.00

Greek Salad

Chopped Romaine, Garbanzo Beans, Cucumber, Peppers, Red Onions, Feta,
Salami and Olives tossed with Lemon Oregano Vinaigrette

White Bean & Roasted Pepper Salad

Tossed with Cucumber, Tomato, Kalamata, Frisee and Creamy Dijon Dressing

Southwest Orzo Pasta & Black Bean Salad

Sweet Corn, Jicama, Tomato, Peppers, Red Onion with Cilantro Lime Vinaigrette

COMFORTING HEARTY SOUPS

\$4.00

Hot & Sour Soup with Shrimp, Cabbage and Shiitake Mushrooms
Broccoli & Cauliflower Cheese Soup with Sausage
French Tomato Lentil Soup with Croutons
Cuban Black Bean Soup
New England Clam Chowder

More than one selection add \$1.00 per person.



STEP 2:
ENTRÉE
SELECTIONS

Select any Two

Create a Dinner Party

For groups of 25 or more • Prices indicated are per person

CHICKEN

\$16.00

Cilantro-Lime Fajitas

Sweet Peppers and grilled Onions, warm Flour Tortillas,
house Salsa, Guacamole and Sour Cream

Achiote-Grilled Chicken

6oz Chicken Breast marinated in Achiote with Orange Juice,
Garlic, Green Onion and Olive Oil

Spiced-Rubbed Chicken & Vegetable Tacos

Accompaniments of warm Corn Tortillas, Chipotle Cream, Cilantro Slaw,
Roasted Tomato and Ancho Salsa

Roast Chicken Cordon Blue

Airline Chicken Breast stuffed with Ham and Swiss Cheese finished
with Tarragon Cream, Parsley and Parmesan

Roasted Lemon & Rosemary Chicken

Marinated 6oz Airline Chicken breast, finished
with roasted Lemon and chopped Herbs

PORK

\$17.00

Country- Style Pork Ribs

Braised with Chilies, roasted Tomatoes, and Red Peppers

Grilled Pork Kabobs

Marinated in Prickly Pear, Honey, Rosemary and Orange

Citrus Brined Thick-Cut Pork Chops

With sautéed Apples and warm Spices

Jamaican Jerk Pork Tenderloin

With Black Beans and Rice, charred Pineapple Relish

More than two selections add an additional \$1.50 per person.



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Step 2: Entrée Selections (cont.)

BEEF

\$18.00

Hungarian Goulash

With Herb Dumpling tender tips of Beef simmered in Paprika Red Bell Pepper sauce, over Egg Noodles with Sour Cream and fresh Dill

Yankee Pot Roast

Tied Chuck Sirloin Roast, braised in Red Wine and Beef Stock, finish with Mushroom Gravy and Orange-Glazed Carrots

Polpotone

Giant Veal and Ricotta Meatballs gently braised in Tomato Sauce, finished with Parmesan and Fresh Herbs

Beef, Cremini, Mushroom & Broccoli Stir Fry

Asian style with Ginger, Soy, Sesame Oil and Oyster Sauce over bed of steamed Rice

Cliff Castle Lasagna Rolls

Zesty Tomato Meat Sauce, fresh Ricotta and Mozzarella Cheese rolled in Lasagna Noodles and Tomato Sauce, baked till bubbling

SEAFOOD

\$18.00

Chile-Honey Glazed Salmon

Charred Pineapple, Mango Relish

Grilled Swordfish Provençal

Tomatoes, Peppers, Olives, Capers and fresh Herbs

Pacific Sole & Crab Rolls

Lemon, Grape, and Caper sauce

Roasted Achiote Prawn & Tuna Kabobs

Cucumber Mint and Mango Salsa

Tilapia & Vegetables

Pesto and Angel Hair Pasta baked in foil packets, served with farmers market Vegetable medley



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STEP 3: VEGETABLE SIDE

Select One

VEGETABLE OFFERINGS

\$2.50

Calabacitas

Squash, Tomatoes, Onion, and Mushrooms sautéed in Garlic, Olive Oil, and White Wine, with Feta and Fresh Herbs

Broccoli-Cauliflower Stir Fry

Olive Oil, Lemon, Herbs, and Sea Salt

Chayote Squash Mexicana

Sautéed in Olive Oil with Garlic, Roasted Green Chiles, Cabbage, Scallions, and Lime Juice

Baby Bok Choy & Shiitake Mushroom Stir fry

Green Onions, Celery, and Toasted Sesame Seeds

Ratatouille

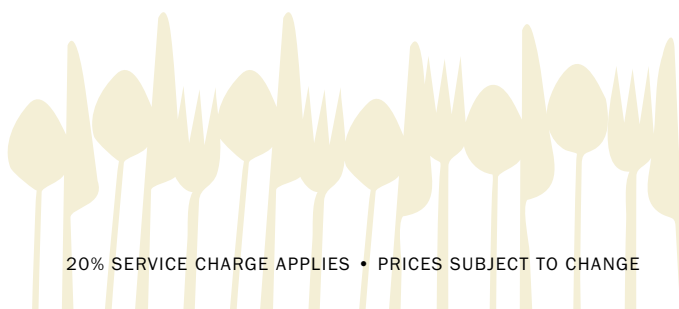
Tomatoes, Squash, Onions, Eggplant, and Sweet Peppers simmered in Olive Oil with Garlic and Herbs

Orange-Honey Glazed Carrots

Kalamata Olives and Chopped Mint

Steamed Summer Sweet Corn

Smoked Paprika Butter and Chives



STEP 4:
CHOICE of
POTATO, RICE
or PASTA

Select One



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POTATO SELECTIONS

\$2.50

Whipped Yukon Mash Your Way

Butter, Salt and Pepper, Truffle Oil, Roast Garlic
Chipotle Chile, Leeks, Goat Cheese and Parsley

Scallop Potato au Gratin

Layers of Russet Potato, Sweet Cream and
Swiss Cheese, baked till golden and bubbling

Roasted Red Bliss Potatoes

Rosemary, Olive Oil, Sea Salt & Cracked Pepper

Sweet Potato and Roasted Green Chile Gratin

Layers of Sweet Potato, Pepper Jack, Sweet Corn & Roasted
Hatch Green Chiles, baked till golden and bubbling

PASTA SELECTIONS

\$3.50

Orzo with Tomatoes, Feta & Green Onions

Tossed with Fresh Herbs, Extra Virgin Olive Oil,
and aged Red Wine Vinegar

Szechuan Sesame Noodles

Asian Noodle tossed with Peanuts, Ginger, and Sesame Oil,
Teriyaki, Chile Garlic Sauce and Green Onions.

Wisconsin Mac & Cheese

Quality Cheddar and Elbow Macaroni baked till bubbling

Baked Penne & Vegetable Gratin

Seasonal Vegetable tossed with House Marinara, Herbs and
Grated Mozzarella, baked till bubbling

RICE SELECTIONS

2.50

Plain White Rice

Long Grain or Basmati

Wild Rice Three Grain Medley

Farro, Millet, and Wild Rice simmered with Tomatoes,
Onions, Celery, Sweet Corn, Chiles, Garlic and Cilantro

Spanish Rice

Long Grain Rice simmered with Tomatoes, Onions,
Celery, Sweet Corn, Chiles, Garlic and Cilantro

Fried Rice with Shiitake Mushrooms & Sugar Snap Peas

Cooked Long Grain Rice toasted with Asian
Seasonings, Scrambled Egg and Toasted Sesame

Coconut Basmati Rice

Toasted Basmati and Shredded Coconut cooked
in Coconut Milk and Warm Spices

West Indian Rice & Beans

Medium Grain White Rice cooked in Coconut Milk,
Onion, Celery, Chile, Green Onions, Kidney Beans
and Warm Spices





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STEP 5: DESSERTS

Select One

DESSERTS

\$4.00

Double Chocolate Layered Cake
with Fresh Berries

Strawberries and Lemon Sabayon

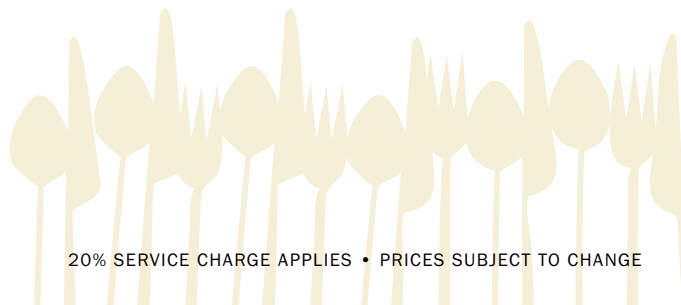
Pecan Pie
with Cinnamon Whip

Berry Mascarpone Lemon Cake

Banana Bread
with Rum Bananas and Caramel Sauce

Blueberry Pound Cake
with Lemon-Curd Whip

House Baked Cookie and Brownie Platter





Hors D'oeuvre Offerings

\$2.50 per piece

Bruschetta of Roasted Balsamic Grapes & Blue Cheese

Tomato & Olive Pizzettes

Taquitos Stuffed with Pueblo-Style Chipotle & Potato

Smoked Salmon Quesadilla with Pepper Jack, Horseradish Cream, Clipped Dill & Lemon

Shrimp & Scallion Spring Rolls with Lime Honey Garlic Dipping Sauce

Wild Mushroom & Cheese Crostini

Prosciutto Wrapped Melon

Mediterranean Vegetable Skewer

Beef Sate' with Asian Dip & Peanut Sauce





Reception Displays

Per 50 attendees • Orders may be halved

Baja Shrimp Cocktail

Lime Juice, Red Onion, Olive Oil Roast Chiles, Salsa Rojo

\$150

Roasted Garlic & Eggplant Spread

\$130

Beet, Chickpea & Almond Dip with Pita Chips

\$130

Salsa Mexicana

Roasted Tomatoes, Garlic, Green Onion, Chile, Cilantro & Lime Juice

\$100

Salsa Verde

Tomatillos, Garlic, Green Onion, Chile, Spinach, Lime Juice & Cilantro

\$100

Parsley Hummus & Cauliflower Crudités

\$130

**All displays are accompanied with assorted crackers, fresh breads or house tortilla chips*

Seasonal Vegetable Display

Assortment of Seasonal Vegetables Served with Hummus and Ranch Dip

\$140

Seasonal Fresh Fruit Display

Seasonal and Tropical Fresh Fruit

\$165

Classic Cheese Display

An Assortment of Classic Cheeses Served with Fresh Fruit Garnish.

Assorted Crackers and Toast Points

\$175

Luxury Guacamole Bar

Fresh House Guacamole, Toasted Pumpkin Seeds, Baja Prawn Salad,
Roasted Poblano Chicken Salad, Mexican Cheese, Jalapeños and Black Olives.

Served with Assorted Salsas, Corn Chips and Garlic Toast Points

\$5/person



Carving Station Offerings

\$75 Uniformed Chef Station – Add to any menu • Prices are per 50 attendees • Orders may be halved

Spiced Rubbed inside Round of Beef

Au' Jus & Horseradish Cream

\$275.00 per order

Butterflied Roast Leg of Lamb

With Honey-Pasilla Glaze

\$250.00 per order

Orange & Rosemary Brined Roast Loin of Pork

Horseradish Marmalade Glaze; Apple, Cranberry Stuffing

\$180.00 per order

Citrus Brined Bone-In Turkey Breast

Ancho Chile, Cranberry Relish

\$220.00 per order

All Stations Include Assorted Breads & Whipped Butter





Children's Menu Selections

\$10 per guest • For children under 8
Each Selection Served with French Fries,
Ranch Dressing, Ketchup and Fruit Cup.

Breaded Chicken Tenders

Children's Pasta

Linguini Pasta with Butter & Parmesan Cheese

Jr. Drumstick Southern Fried

Grilled Cheese Sandwich

Served with Carrot Sticks

Cheese Crisp

Melted Cheddar on a Flour Tortilla

Beverage Service

Beverages

\$26 per gallon

Coffee, Iced Tea, Lemonade, Fruit Punch, Assorted Hot Teas

Individual Drinks

Bottled Water \$2, Assorted Soft Drinks \$2, Energy Drink \$4

Juice

\$32 per gallon or Bottles \$3.25 ea

Apple, Grape, Orange, Tomato, Pineapple

