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CATERING MENU
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CATERING MENU



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CATERING MENU
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Items Do Not Include Tax & Gratuity
BREAKFAST MENUS

BUFFET

All Breakfast Buffets Include:

*Butter, Cream Cheese and Preserves, Water, Orange and Cranberry Juice,
Coffee (Regular and Decaffeinated), and Hot Tea.*

ON THE RUN

Boxed Breakfast: Danish, Muffin, Bagel w/ Cream Cheese, Individual Fruit Yogurt,
Whole Fresh Fruit (Banana or Apple), and Bottled Juice
\$16

SUNRISE

Fresh Assorted Danish, Muffins and Bagels with Seasonal Sliced Fruit and Assorted Berries
\$15

ALPINE EXPRESS

Fresh Assorted Danish, Muffins and Bagels, Seasonal Sliced Fruit and Assorted Berries,
Individual Fruit Yogurts, Assorted Cold Cereals (Cheerios, Frosted Flakes, and Corn Flakes),
And Assorted Milks (2% and Whole)
\$18

FLAGSTAFF PEAKS

Fresh Assorted Danish, Muffins and Bagels, Seasonal Sliced Fruit and Assorted Berries,
Roasted Breakfast Potatoes, Scrambled Eggs and Choice of Meat (Bacon, Ham, or Sausage Links)
\$19

ADD AN OMELET STATION TO ANY BREAKFAST BUFFET

\$6 per person additional (Must Order one of the Above Buffets)
\$25 Chef Fee Applies

PLATED

All Plated Breakfasts Include:

Orange or Cranberry Juice, Coffee (Regular and Decaffeinated), and Hot Tea.

WESTERN BREAKFAST SANDWICH

Egg, Cheese (Cheddar or Pepper Jack), and Meat (Bacon, Sausage or Ham)
Served on a Large Fluffy Croissant with Roasted Breakfast Potatoes
\$13

CLASSIC EGGS BENEDICT

Two Poached Eggs and Canadian Bacon over an English Muffin topped with Hollandaise Sauce
and Served with Roasted Breakfast Potatoes
\$13

EARLY RISER BREAKFAST QUESADILLA

A Large Flour Tortilla stuffed with Eggs, Bacon, Jack Cheese, Salsa, and Hash Browns
\$13

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BAJA BREAKFAST BURRITO

A Large Flour Tortilla filled with Scrambled Eggs, Cheddar Cheese, Black Beans and Chorizo.
Served with Home Style Cottage Potatoes, Sour Cream and Salsa
\$14

DENVER BURRITO

A Large Flour Tortilla mixed with Scrambled Eggs, Cheddar Cheese, Ham, Onions
and Red and Green Bell Peppers. Served with Roasted Breakfast Potatoes.
\$14

DOUBLETREE NY STEAK AND EGGS

Tender, Juicy NY Steak and Fluffy Scrambled Eggs.
Served with Home-Style Cottage Potatoes and Fresh Fruit Garnish.
(Steak served Medium-Medium Well unless otherwise specified)
\$18

LUNCH MENUS

*Both Plated and Buffet Luncheons Include:
Freshly Baked Rolls and Butter, One Salad Selection, One Starch Selection (not included with Pasta
Entrees), Seasonal Steamed Vegetables, Dessert and Beverage Station of Water, Iced Tea,
Coffee -Regular and Decaffeinated, and Hot Tea.*

SALAD SELECTIONS

*All Salad Selections will have Choice of two dressings: Ranch, French, Bleu Cheese,
Tomato Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Vinegar and Oil, or Italian Herb.*

Pasta Salad

Organic Mixed Greens with Tomato and Cucumber

Classic Caesar with Parmesan Cheese and Garlic Croutons

Spinach Salad with Mushrooms and Red Onions

Marinated Seasonal Fresh Fruit Salad

Rosemary Roasted Red Bliss Potato Salad

STARCH SELECTIONS:

Scallop Potatoes, Garlic Mashed Potatoes, Wasabi Mashed Potatoes,
Herb Roasted Red Bliss Potatoes, Rice Pilaf, Steamed Rice or Fried Rice

SOUP DU JOUR:

\$4.00 Per Person in addition to price of entrée

PLATED

GREEN CHILE PORK BURRITO

A Large Flour Tortilla Stuffed with Green Chile Pork
Served Enchilada Style with Santé Fe Rice and Refried Beans

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\$14

BEEF OR CHICKEN COMBINATION PLATE

Two Enchiladas and One Chile Relleno,
Santé Fe Rice and Refried Beans

\$15

ENCHILADA PLATTER

Choice of Three Chicken, Beef, Pork or Cheese Enchiladas
Santé Fe Rice and Refried Beans

\$15

PAN SEARED CHICKEN BREAST

Topped with Choice of Sauces: Lemon Fennel, Pesto Cream, Pancetta,
Wild Mushroom or Cajun Cream

\$20

STUFFED PORTOBELLO MUSHROOM

Portobello Mushroom Stuffed with Grilled Vegetables,
Feta Cheese and Balsamic Vinaigrette

\$21

LASAGNA

Choice of Beef, Chicken, Italian Sausage or Vegetable

\$21

STUFFED CHICKEN BREAST

Chicken Breast Stuffed with Spinach, Pancetta and Feta Cheese

\$22

ROASTED PORK LOIN

Roasted Pork Loin Glazed with a Dark Beer Molasses

\$24

SOUTHWESTERN SMOKED SALMON

Smoked Salmon topped with a Citrus Dill Chipotle Cream Sauce

\$24

BAKED COD

With Lemon Dill Cream Sauce or Pineapple Black Bean Salsa

\$23

GRILLED TOP SIRLOIN

Topped with Peppercorn Sauce

\$23

ROASTED PRIME RIB

Roasted Prime Rib of Beef Served with Au Jus

\$25

PLATED SALAD LUNCHEONS

CLASSIC CAESAR SALAD \$10 CLASSIC CHICKEN CAESAR SALAD \$14

THAI CHICKEN SALAD \$16 TRADITIONAL COBB SALAD \$15

THAI SALMON SALAD \$18

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**THEMED LUNCH AND
BUFFET SELECTIONS**

SOUP, SALAD, AND SANDWICH

Includes Two Salads, Soup of the Day, and Fresh Fruit Tray
Assortment of Sliced Meats, Cheeses, Breads, Garnishes, Condiments and Pickles
\$22

PASTA LUNCH

Fettuccini and Penne Pastas, Marinara and Alfredo Sauces
Caesar Salad, Warm Garlic Bread, Grilled Mixed Vegetables
\$20

Italian Meatballs \$22 Sliced Grilled Chicken \$24 Grilled Shrimp \$26

FAJITA LUNCH

Mixed Green Salad with Ancho Ranch Dressing, Warm Flour Tortillas, Grilled Chicken and Beef
with Peppers and Onions, Tomatoes, Lettuce, Cheese, Sour Cream and Pico de Gallo.
Served with Tortilla Chips, Santé Fe Rice and Black Beans or Refried Beans
\$23

PAN SEARED CHICKEN BREAST

Topped with Choice of Sauces: Lemon Fennel, Pesto Cream, Pancetta,
Wild Mushroom or Cajun Cream
\$19

LASAGNA

Choice of Beef, Chicken, Italian Sausage or Vegetable
\$20

STUFFED CHICKEN BREAST

Chicken Breast Stuffed with Spinach, Pancetta and Feta Cheese
\$22

ROASTED PORK LOIN

Roasted Pork Loin Glazed with a Dark Beer Molasses
\$23

SOUTHWESTERN SMOKED SALMON

Smoked Salmon topped with a Citrus Dill Chipotle Cream Sauce
\$23

BAKED COD

With Lemon Dill Cream Sauce or Pineapple Black Bean Salsa
\$22

ROASTED PRIME RIB

Roasted Prime Rib of Beef Served with Au Jus
\$25
((\$50 Carver Fee will apply)

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DINNER MENUS

*Both Plated and Buffet Dinners Include:
Freshly Baked Rolls and Butter, One Salad Selection, One Starch Selection (not Included with Pasta Entrees), Seasonal Steamed Vegetables, Dessert and Beverage Station of Water, Iced Tea, Coffee (Regular and Decaffeinated), and Hot Tea.*

Single entrée dinners are the listed buffet and plated menu price per person.
For mixed grill entrees, take the highest price of your two entrée selections and add \$7 per person to attain the mixed grill price.
There is a maximum of two entrée selections for plated dinners.

SALAD SELECTIONS

All Salad Selections will have Choice of two dressings: Ranch, French, Bleu Cheese, Tomato Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, Vinegar and Oil, or Italian Herb.

Organic Mixed Greens with Tomatoes and Cucumbers

Thai Slaw Salad with Asian Vinaigrette

Classic Caesar with Parmesan Cheese and Garlic Croutons

Spinach Salad with Mushrooms and Red Onions

STARCH SELECTIONS

Scallop Potatoes, Red Pepper Mashed Potatoes, Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes , Twice Baked Potato
Fried Rice, Rice Pilaf, Saffron Rice
or Roasted Red Pepper Risotto

SOUP DU JOUR:

\$4.00 Per Person in addition to price of entrée

PLATED ENTREES

STUFFED PORTOBELLO MUSHROOM

Portobello Mushroom Stuffed with Balsamic Grilled Vegetables
and Feta Cheese
\$24

CAJUN CHICKEN

Cajun Pan Seared Chicken Breast with a Bayou Butter Sauce
\$26

CHICKEN WELLINGTON

Chicken Breast, Brie Cheese and Mushrooms Wrapped in Puff Pastry
and Served with Charred Tomato Sauce
\$28

STUFFED CHICKEN BREAST

Chicken Breast Stuffed with Wild Mushrooms, Spinach, and Feta Cheese and topped with a Roasted
Red Pepper Cream Sauce
\$28

FETTUCINI, PENNE PASTA OR ANGEL HAIR PASTA

With choice of Garlic & Oil, Puttanesca, Marinara, Roasted Garlic Alfredo or Pesto Cream Sauce
\$20

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OVEN BAKED CHEESE LINGUINI

With Fresh Marinara Sauce and Parmesan Cheese
\$20

BLACKENED OR GRILLED ATLANTIC SALMON

Atlantic Salmon with Your Choice of a Tomato Fennel or Cucumber Dill Sauce
\$29

PAN SEARED GINGER CRUSTED WAHOO

with Pad Thai Butter Sauce
\$30

LEG OF LAMB LOIN

Seasoned Leg of Lamb with a Port Bleu Cheese Demi Sauce
\$38

ROASTED SIRLOIN

Roasted Sirloin with a Tri Pepper Corn Sauce
\$35

HERB ROASTED PRIME RIB OR NEW YORK STEAK

Herb Roasted Prime Rib or New York Steak Served with a Pan Drip Au Jus
\$36

FILET MIGNON

8 ounce tender Filet Topped with Gorgonzola Cheese and Demi Glaze
\$40

MIXED GRILL

Grilled Chicken Breast and Calamari Steak with Basmati Rice
And Achiote Cream Sauce
\$35

BUFFET ENTRÉE SELECTIONS

OVEN BAKED CHEESE LINGUINI

With Fresh Marinara Sauce and Parmesan Cheese
\$20

CAJUN CHICKEN

Cajun Pan Seared Chicken Breast with a Bayou Butter Sauce
\$24

PANCETTA CHICKEN

Grilled Chicken Breast with Pancetta Sauce
\$24

STUFFED CHICKEN BREAST

Chicken Breast Stuffed with Wild Mushrooms, Spinach, and Feta Cheese and topped with
a Roasted Red Pepper Cream Sauce
\$26

BLACKENED OR GRILLED ATLANTIC SALMON

Atlantic Salmon with Your Choice of a Tomato Fennel or Cucumber Dill Sauce
\$27

LEMON PEPPER CRUSTED COD

Baked Cod Crusted in Lemon Pepper topped with a
Lemon Dill Cream Sauce
\$28

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LEG OF LAMB LOIN

Seasoned Leg of Lamb with a Port Bleu Cheese Demi Sauce
\$36

ROASTED SIRLOIN

Roasted Sirloin with a Tri Pepper Corn Sauce
\$34

HERB ROASTED PRIME RIB OR NEW YORK STEAK

Herb Roasted Prime Rib* or New York Steak Served with a Pan Drip Au Jus
\$35

*Additional \$50 Carver Fee

FETTUCINI, PENNE PASTA OR ANGEL HAIR PASTA

With choice of Garlic & Oil, Puttanesca, Marinara, Roasted Garlic Alfredo or Pesto Cream Sauce
\$19

BARBECUE BUFFETS

All Barbecues (except Southwest) Include:

*Freshly Baked Corn Muffins and Butter, Potato Salad, Woodlands Slaw, Baked Beans,
Corn on the Cob, Dessert (see menu below) and Beverage Station of Water, Iced Tea,
Coffee (Regular and Decaffeinated), and Lipton Hot Tea.*

ALL AMERICAN GRILL

Hamburgers, Chicken Breasts, Bratwurst, Buns & Assorted Condiments
\$26

BBQ CHICKEN & BEEF RIBS

\$30

★SOUTHWEST BBQ★

Pulled Pork Carnitas, Carne Asada, Mexican Green Salad, Rice, Beans, Fresh Tortillas,
Homemade Fire Roasted Tomato Salsa, Sour Cream, and Mixed Cheeses
\$35

DESSERT MENU

Plated Lunch or Dinner includes one dessert selection.

Buffet Lunch or Dinner: Less than 40 guests, one dessert selection.

More than 40 guests, two desserts may be selected.

CAKES

Carrot Cake, German Chocolate Cake, Red Velvet Cake,
Old Fashioned Chocolate Cake or Italian Tiramisu

CHEESECAKES AND COBBLERS

Raspberry or New York Cheesecake
Peach, Cherry, Blueberry or Apple Cobbler

TARTS & PIES

Apple Pie, Lemon Tart Garnished with Fresh Fruit, Key Lime Pie
Pecan Pie, Pumpkin Pie, Coconut Cream Pie or Chocolate Mousse

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A LA CARTE BREAK ITEMS

INDIVIDUAL YOGURTS \$ 2 each

ASSORTED GRANOLA AND CEREAL BARS \$ 3 each

MIXED NUTS \$22 per pound

FRESH WHOLE FRUIT \$2 per piece

FRESH SEASONAL FRUIT TRAY WITH YOGURT DIP \$4 per person

CHOCOLATE DIPPED FRESH STRAWBERRIES Dozen \$21

CRUDITÉS OF FRESH VEGETABLES WITH PEPPER PARMESAN DIP \$4 per Person

HOMEMADE POTATO CHIPS \$33- Serves 25 people

TORTILLA CHIPS & SALSA \$32 - Serves 25 people

DOMESTIC CHEESE BOARD WITH SEASONAL FRUITS AND CRACKERS
\$5 per person

FROM THE BAKERY

ASSORTED DANISH AND PASTRIES Dozen \$15

ASSORTED MUFFINS Dozen \$16

FRESH BAGELS Dozen \$13

ASSORTED DONUTS Dozen \$25

ASSORTED COOKIES Dozen \$15

BROWNIES Dozen \$15

ASSORTED DESSERT BARS Dozen \$15

BANANA OR BANANA NUT BREAD \$3 per person

RAISIN BREAD \$4 per person

SPECIALTY BREAKS

GRANDMA'S COOKIE JAR \$6

Fresh Baked Assorted Cookies, Brownies and Bars, Whole, Skim and Chocolate Milk

SOUTH OF THE BORDER \$10

Tortilla Chips, Tomato Cream Cheese Dip, House made Guacamole and Fire Roasted Tomato Salsa, Iced Tea and Lemonade

HEALTH NUT \$12

Homemade Trail Mix, Mixed Nuts, Fresh Sliced Fruit, Assorted Granola Bars, Iced Tea and Lemonade

GRAND CANYON \$13

Domestic Cheese Board with Assorted Crackers, Mixed Nuts, Vegetable Crudités with Roasted Red Pepper Dill Dip, Iced Tea and Lemonade

BEVERAGES

COFFEE, DECAF, TEA, HOT CHOCOLATE AND CIDER \$21 per gallon

FRUIT JUICES: APPLE, CRANBERRY, GRAPEFRUIT, ORANGE \$21 per gallon

MILK: WHOLE OR SKIM \$21 per gallon

ICED TEA, LEMONADE, FRUIT PUNCH \$16 per gallon

SOFT DRINKS OR BOTTLED WATERS \$2 per beverage

BOTTLED JUICES \$3 per beverage

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COLD HORS D'OEUVRES

All Trays Serve 25 people

SCALLOP CEVICHE & TORTILLA CHIPS \$110

POACHED SHRIMP ON ICE w/ HORSERADISH COCKTAIL SAUCE \$100

FOCCACIA BRUSCHETTA \$80 - 50pcs.

Choice of: Eggplant Puree with Sun-dried Tomato Pesto,
Marinated Feta Cheese with Sweet Salsa, Diced Grilled Vegetables & Blue Cheese

MEDITERRANEAN TOMATO TORTILLA WRAP \$80

Fresh Spinach, Sprouts, Artichokes, Cucumbers, Kalamata Olives, Tomatoes,
Swiss cheese and Sun Dried Tomato Pesto wrapped in a Spinach Tortilla

SHRIMP AND AVOCADO WRAPS WITH CILANTRO VINAIGRETTE \$90

Spinach or Tomato Flour tortilla w/ Shrimp, Avocado, and Lettuce

SMOKED SALMON LOX \$120

With Capers, Cream Cheese, Asparagus, and Honey Mustard Dill.

TOKYO TUNA TARTAR on WONTON CRISP \$100

Served Rare with Wasabi Horseradish and Sprouts

CALIFORNIA ROLLS \$90 – 75 pcs.

Served with Wasabi and Ginger

TEMPURA CALAMRI ROLL \$90

Served with Wasabi and Ginger

HOT HORS D'OEUVRES

All platters serve 25 people (50 pcs.)

ASIAN BEEF OR PORK SATAY w/ Spicy Thai Sauce \$80

COCONUT CHICKEN SKEWERS w/ Orange Peel Sauce \$80

GRILLED SALMON KABOBS w/ Ginger Sauce \$90

SPICY CRAB CAKES w/ Massago Sauce \$90

QUESADILLAS with Sour Cream & Salsa Fresca

Chipotle Marinated Chicken	\$70	Mixed Cheeses	\$70
Corn, Tomato & Black Bean	\$70	Pulled Pork	\$75
Grilled Vegetable	\$70		

PORK POT STICKERS w/ Ponzu Sauce \$95

VEGETABLE EGG ROLLS w/ Orange Sauce \$85

BACON WRAPPED SCALLOPS OR BACON WRAPPED SHRIMP \$110

STUFFED JALAPENOS WITH SALMON CREAM CHEESE w/ Sweet Chile Sauce \$95

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HORS D'OEUVRES DISPLAYS & PLATTERS

All platters & displays serve 25 people

HOUSE-MADE DIPS \$75

Choice Of: Creamy Roasted Yellow Bell Pepper, Traditional Hummus, Bleu Cheese & Scallion, Black Bean Shallot Cheese, Kalamata Olive Tapenade or Roasted Garlic & Shallot. Served with a Choice of: Tortilla Chips, Grilled French bread, Toasted Pita Bread, Toasted Focaccia, or Lavosh Cracker

MEXICAN LAYERED DIP with TORTILLA CHIPS \$70

Guacamole, Fresh Salsa, Refried Beans, Sour Cream, Black Olives & Cheddar Cheese

CRUDITÉ OF FRESH VEGETABLES with DIP \$80

Roasted Garlic & Onion, Herbed Yogurt, or Bleu Cheese & Scallion

FRESH SEASONAL FRUIT TRAY with BERRIES \$95

DOMESTIC CHEESE BOARD with SEASONAL FRUIT & CRACKERS \$95

TRADITIONAL ANTIPASTI \$95

Prosciutto, Salami, Cured Olives, Marinated Artichoke Hearts, Tomatoes, Mozzarella, Shaved Parmesan, Cherry Peppers & Pepperoncini Peppers

FRUIT AND CHEESE KABOBS \$90

Assorted Cheeses and Fruits

RECEPTION STATIONS & CARVINGS

All Carving Stations Serve 25 people. \$50 Additional Carver Fee.

HONEY GLAZED PIT HAM \$190

Spicy Teriyaki Pineapple and Dinner Rolls

ROASTED TURKEY BREAST \$250

Pineapple Cranberry Relish, Traditional Gravy and Dinner Rolls

CHERRY AND APPLE STUFFED ROASTED PORK LOIN \$275

Sour Cherry Reduction, Spicy Mustard Sauce and Dinner Rolls

ROASTED LEG OF LAMB \$275

Rosemary Au Jus, Apple Mint Jelly and Dinner Rolls

ROASTED PRIME RIB \$295

Au Jus, Horseradish Sauce and Dinner Rolls

SEARED BEEF SIRLOIN \$275

Havarti Dill Cheese Demi Sauce and Dinner Rolls

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BEVERAGE MENU

**CATERING BEER AND WINE SELECTIONS-
SEE CATERING SALES MANAGER FOR
CURRENT SELECTIONS AND PRICING**

HOST BAR - Prices Include Tax

Soft Drinks -----	\$1.50
Fruit Juice/Bottled Water-----	\$2.50
Domestic Beer-----	\$4.50
Import, Premium and Micro Beer---	\$5.50
Well Liquor-----	\$5.50
Call Liquor-----	\$7.50
Premium Liquor-----	\$9.50
Super Premium-----	\$11.00
Cordials/Cognacs-----	\$11.00
House Wine by the Glass-----	\$6.50

Bartender Fee \$50.00

Prices and Upgraded Wine List available upon request

CASH BAR

CASH BAR - Prices Include Tax

Soft Drinks -----	\$2.00
Fruit Juice/Bottled Water-----	\$3.00
Domestic Beer-----	\$5.00
Import, Premium and Micro Beer---	\$6.00
Well Liquor-----	\$6.00
Call Liquor-----	\$8.00
Premium Liquor-----	\$10.00
Super Premium-----	\$12.00
Cordials/Cognacs-----	\$12.00
House Wine by the Glass-----	\$7.00

Bartender Fee \$50.00

ADDITIONAL BEVERAGES

Champagne Punch - per gallon	\$45.00
Margarita or Sangria Punch - per gallon	\$75.00