

Fall 2015 External Catering Guide

chartwells
where hungry minds gather



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Ordering Guidelines and Information

Welcome

Chartwells is pleased to present its Catering Event Planning Guide. It is designed to assist you in planning special events and includes our most popular menu items. Please follow the guidelines below when placing a catering order. If you have any questions or need additional information, please contact Chartwells Catering Manager at 602-978-7775. We look forward to helping you with the coordination of your event.

Booking Deadlines and Guarantees

Orders for beverage services, breaks or light refreshments should be placed with Chartwells Catering at least seven (7) business days prior to the event. Orders for full meals or receptions should be placed with Chartwells Catering at least ten (10) business days prior to the event. All Catered orders should be placed at least seven (7) days prior to an event. Orders placed less than seven (7) days are subject to increased fees.

A guaranteed number of guests attending the event is required three (3) days prior to the event, after which time guests counts may only be increased. If the guaranteed count is not received by the deadline, the original count booked on the service agreement will be considered the guaranteed count and the final invoice will reflect that count. Should the actual attendance exceed the guaranteed count, the final invoice will reflect the actual guest count.

Customized Menus and Theme Events

Chartwells Catering will gladly create menus and décor to match any specific theme you have in mind. Please consult the Catering Salesperson for menu and décor suggestions and pricing for themed events.

Minimum Guest Counts

For all breaks and buffets there is a minimum of 20 guests per order. Please consult your Catering Salesperson for additional information.

Cancellation Fees

Cancellations within 72 hours of the scheduled event will incur a 50% cancellation fee to cover all costs incurred by Chartwells Catering. Cancellations made inside of 24 hours will result in the full cost of the scheduled function.

Delivery Fees

There is a \$75.00 minimum order on any orders outside of the Commons. A \$20.00 charge will be assessed for any order that does not meet this minimum.

Sales Taxes

All services are subject to a 10.2% sales tax. Any group entitled to tax exempt status must submit a copy of their Tax Exemption Certificate to the Catering Office when booking their event.

Specialty Services

Specialty china patterns, floral arrangements, table decorations, balloons, theme décor, special effects, and specialty linens are all available upon request. Please consult your Catering Salesperson for current pricing and availability of these items. Contact your Catering Salesperson for the restrictions regarding linen provided with catering services. Any event of 150 guests or more will have additional fees for china rental and in some cases additional fees for labor. Each full service catered meal includes 4 hours of service, 30 minutes of set-up, 3 hours for the event and 30 minutes to clean-up after the event. Any event that requires additional service time is subject to incur additional fees for labor costs.

Carrying Food Out

Current health standards prohibit the removal of food from catered events.

Bringing Food In

No outside food is allowed into the conference rooms within the Thunderbird Campus. All food and beverages for your events must be provided by Chartwells Catering.

Breakfast

Mini Continental Breakfast

An assortment of Muffins, Danish, and other Pastries
Orange, Apple or Cranberry Juice
Peet's Regular and Decaffeinated Coffees
Assorted Teas with Hot Water
9.85 per person

Continental Breakfast

An assortment of Muffins, Danish, and Bagels with Cream Cheese
A platter of sliced seasonal Fruit
Orange, Apple or Cranberry Juice
Peet's Regular and Decaffeinated Coffees
Assorted Teas with Hot Water
11.15 per person

Thunderbird's "Healthy Start" Breakfast

Sliced Seasonal and Whole Fruit
Individual Cereals with Skim and 2% Milk
Individual Assorted Yogurt
Assorted Granola and Breakfast Bars
Assorted Juices
Peet's Regular and Decaffeinated Coffees
Hot Water with Assorted Tazo Teas
12.19 per person

***Please note:** Continental breakfasts are a single service with no refreshment of beverages.*

Simple Breakfast Buffet

An assortment of Muffins, Danish and Pastries
Platter of sliced seasonal Fruit
Scrambled Eggs, Breakfast Potatoes, Sliced Bacon or Sausage Links
Orange, Apple or Cranberry Juice
Peet's Regular and Decaffeinated Coffees
Assorted Teas with Hot Water
14.55 per person

Hearty Breakfast Buffet

An assortment of Muffins, Danish and Pastries
Platter of sliced seasonal Fruit
Breakfast Potatoes
Sliced Bacon, Sliced Ham or Sausage Links
Orange, Apple or Cranberry Juice
Peet's Regular and Decaffeinated Coffees
Assorted Teas with Hot Water
Also including your choice of one (1) of the following:
Mexican Scramble with Cheddar Cheese, Salsa, and Sour Cream
Gene's Special with sautéed Spinach, Mushrooms, and Monterey Jack Cheese
Bay Shrimp Scramble with Avocados and Monterey Jack Cheese
15.99 per person

Breakfast Enhancements

Biscuits and Gravy
Mini Breakfast Burritos
Assorted Quiche
Large Muffins
Individual Danish
Sliced Seasonal Fruit
Individual Yogurt Parfaits
Individual Assorted Yogurts
Individual Cereals with Skim and 2% Milk
Oatmeal Station
Oatmeal with Assorted Toppings
Yogurt Station
Vanilla and Strawberry Yogurt with Assorted Toppings
Refer to the Catering Salesperson for pricing

Made to Order Breakfast Stations-Add On ONLY

Please Choose Two (2)

Eggs or Omelets
Pancakes
Waffles
Breakfast Burritos
5.75 per person

Breakfast Pastries

Assorted Mini Muffins

11.05 per dozen

Assorted Danish & Pastries

16.35 per dozen

Assorted Doughnuts

18.25 per dozen

Coffee Cake

13.25 per dozen

Assorted Scones

22.35 per dozen

Assorted Fritters

21.05 per dozen

Assorted Breakfast Tarts

18.85 per dozen

Assorted Mini Quiche

19.45 per dozen

Assorted Bagels with Spreads

21.79 per dozen

Served with:

Plain Cream Cheese

Whipped Butter

Assorted Jams and Jellies

Assorted Breakfast Breads

Banana-Walnut

Cranberry-Orange

Zucchini

Pumpkin

9.83 per loaf (sold by the loaf only)

Sliced as either 10 full slices or 20 half slices per loaf

All muffins, danish, pastries and breakfast breads are baked fresh daily in our kitchen.

Break Services

*Break and Beverage services include a refreshment of coffee and tea service after a four (4) hour period.
Each service listed below is a disposable service.*

Morning Beverage Service

Orange, Apple or Cranberry Juice
Peet's Regular and Decaffeinated Coffees
Assorted Teas with Hot Water
6.19 per person

Morning Break Service

Assortment of Muffins, Danish and Pastries
Platter of sliced seasonal Fruit
Orange, Apple or Cranberry Juice
Peet's Regular and Decaffeinated Coffees
Assorted Teas with Hot Water
9.85 per person

Afternoon Beverage Service

Assorted regular and diet Sodas and bottled Waters
Peet's Regular and Decaffeinated Coffees
Assorted Teas with Hot Water
8.49 per person

Afternoon Break Service

Assorted Cookies, Brownies, and Bar Cookies
Assorted regular and diet Sodas and bottled Waters
Peet's Regular and Decaffeinated Coffees
Assorted Teas with Hot Water
9.85 per person

Power Break

Steamed Edamame
Mixed Nuts
Dried Fruits
Celery and Carrot Sticks
Energy Drinks (Regular and Sugar Free)
Assorted Fruit Juices & Bottled Water
9.85 per person

The Sports Break

Buttered Popcorn
Cracker Jacks
Jumbo Soft Pretzels with Mustard
Mixed Nuts
Powerade
Assorted Sodas & Bottled Water
9.15 per person

All Day In-Room Break Service

*Great for an All Day classroom setting

Assorted Sodas

Assorted Juices

Sparkling Water

Bottled Water

Fresh Peet's Coffee

Fresh Peet's Decaf

Peet's Teas

Granola Bars, Nutri-grain Bars & Candy

Whole Fresh Fruit

Dried Fruit & Nuts

Trail Mix & Dark Chocolate Covered Fruit &

Nuts 21.29 per person

(For all day, with refresh of coffee and tea service)

10.65 per person

(For a 4 hour period, no refresh)

All Day In-Room Beverage Service

Assorted Sodas

Assorted Juices

Sparkling Water

Bottled Water

Fresh Peet's Coffee

Fresh Peet's Decaf

Peet's Teas

14.55 per person

(For all day, with refresh of coffee and tea service)

Snacks

Assorted Jumbo

Cookies 15.99 per dozen

Assorted Brownies

Fudge, Coconut, Blondie, Walnut, Cherry, Peanut Brittle

15.99 per dozen

Platter of Sliced Seasonal Fruit

3.69 per person

Trio of Cocktail Snacks

Spicy Snack Mix, Gourmet Mixed Nuts and Mini Pretzels

2.55 per person

The Snack Attack

An assortment of Potato Chips, Chewy Granola Bars, Nutri-Grain Bars & Rice Krispy Treats

3.69 per person

Cold Entrée Selections

Lunch or Dinner

Basic Deli Boxed Lunch

Thinly sliced Roast Beef, Ham, Turkey Breast, or Grilled Veggies with American cheese on a Hoagie roll, served with Chips, a Jumbo Cookie, whole Fruit and your choice of a bottle of Water or a can of Soda

11.55 per person

Premium Boxed Lunches

Served with your choice of sandwich listed below, chips, jumbo cookie and piece of whole fruit, your choice of either a Pasta Salad or Fruit Salad for the group and either a bottle of water or a can of soda

Plated Sandwiches

Served with your choice of side: Pasta, Potato or Fruit Salad; Dessert, Iced Tea and Iced Water

Garden Ciabatta Sandwich

Fresh beef steak tomatoes & fresh Mozzarella cheese drizzled with extra virgin olive oil and fresh basil leaves and served on a fresh Ciabatta roll

16.45 per person

Grilled Tri-Tip Sandwich

Slow cooked medium rare, marinated tri tip served with a grilled red onion, wild baby greens and beef steak tomatoes all served on a fresh Ciabatta roll with lemon Aioli

19.35 per person

Premium Turkey Croissant

Thinly sliced Turkey Breast and smoked Cheddar Cheese on a flaky Croissant with an Herbed Curry Mayonnaise, roasted red Bell Pepper strips and a grilled Onion relish

15.99 per person

Premium Roast Turkey Sandwich

Roasted Turkey with lettuce, tomato and a Cranberry Cream Cheese spread on our Cranberry Walnut bread

15.99 per person

Premium Roast Beef

Thinly sliced Roast Beef and Cheddar Cheese with shaved Balsamic-marinated Red Onions, chopped Olive spread, and sliced Pepperoni on a soft French roll

16.55 per person

Pretzel Sandwich

Dijon Chicken, Melted Brie with Baby Greens and Tomatoes on a Pretzel Bun

16.55 per person

Black Forest Ham & Alpine Swiss Sandwich

Thinly sliced smoked Ham and Swiss cheese with a Honey-Dijon spread and a Tomato-Cherry Pepper Chutney served on an Onion Kaiser Roll

16.10 per person

Gourmet Chicken Sandwich

Grilled Chicken breast sliced and served with crisp Bacon slices, Brie Cheese, Avocado Spread, sliced Tomatoes, and a Tarragon-Dijon spread on freshly baked Focaccia bread
17.15 per person

Roasted Chicken Breast Salad

Diced Chicken breast mixed with Celery, Onions, golden Raisins, toasted Walnuts, and a Tarragon Mayonnaise served on a flaky Croissant with Monterey Jack Cheese
17.15 per person

Garden Vegetable Sandwich

Crisp Cucumber, Red Pepper and Tomato slices partnered with Cheddar Cheese and fresh Basil leaves served on freshly baked 9-Grain with Honey-Dijon Mustard
16.15 per person

Mozzarella Tomato Sandwich

Fresh Mozzarella topped with Tomato slices and Basil leaves served on a soft Italian roll
16.15 per person

Sandwich Buffets

All buffets have a minimum of 20 guests.

Basic Deli Buffet

Thinly sliced Roast Beef, smoked Ham, Turkey breast and Herb roasted Vegetables, with Cheddar, Swiss, Provolone and American cheese, served with sliced freshly baked Breads, Chips, condiments, Iced tea, water and your choice of a side salad and dessert
17.89 per person

Italian Deli Buffet

Thinly sliced Salami, Dry and Cotto, Capicola, Mortadella, Anti-Pasta tray and Mozzarella Cheese, Smoked Mozzarella and Provolone, served on sliced freshly baked Breads and Focaccia bread with Pesto and Sun dried Tomato spreads and fresh Spinach leaves served with Iced tea, water and your choice of a side salad and dessert
19.15 per person

Choice of one (1) side salad:

Fresh Garden Salad

Caesar Salad

Mediterranean Pasta Salad

Seasonal Fruit Salad

Option of bottled water

1.85 each

And/or canned soda

1.45 each

Sandwich Buffets

All buffets have a minimum of 20 guests.

Thunderbird Pre-Made Wraps or Sandwich Buffet

Assorted Pre-Made Deli Wraps-Vegetarian Included

Assorted Chips

Choice of one (1) side salad:

Pasta Salad

Red Skin Potato Salad

Minted Fruit Salad

Choice of one (1) dessert:

Assorted Cookies, Assorted Brownies, or Lemon Bars

Service includes Iced Water and a choice of one (1):

Iced Tea or Lemonade

17.29 per person

Salad Buffets

All buffets have a minimum of 20 guests. Served with two dressings, rolls with butter, iced tea, water and a choice of cookies or brownies for dessert

Spicy Citrus, Avocado & Beef Salad

Citrus marinated, grilled Flank Steak over mixed Greens, Avocado

Napa Valley Chicken Salad

Diced Chicken, Celery, red seedless Grapes, Kidney Beans, Bowtie Pasta, green Onions and toasted Pecans served over a bed of greens

Chopped Cobb Salad

A bed of Romaine and Leaf Lettuces topped with sliced grilled Chicken breast, diced smoked Ham, crumbled Bacon and Blue Cheese, Tomato and hard-boiled Egg wedges, sliced Avocados and Cucumbers

Southwest Salad with Chicken

Romaine and Mixed Greens, topped with Grilled Chicken, Black Beans, Roasted Corn, Red Onion, Red Bell Pepper, Avocado, Cilantro, diced Tomatoes, shredded Cheese, and Tortilla Strips

Choose 1 Salad:

14.99 per person

Choose 2 Salads:

16.05 per person

Choose 3 Salads:

17.59 per person

Soup and Salad Buffet

All buffets have a minimum of 20 guests. Served with two dressings, rolls with butter, iced tea, water and a choice of cookies or brownies for dessert; no substitutions allowed.

A build-your-own buffet with several options for guests to customize their meal, ingredients include:

Chopped Romaine Lettuce
Fresh Spring Mix
Tomatoes
Cucumbers
Carrots
Broccoli
Green Onions
Olives
Kidney Beans
Shredded Cheese
Croutons
Black Forest Ham
Roasted Turkey Breast
Bacon Bits

Choose Two Soups:

Hot Soups

Chicken Tortilla
Chicken and Rice
Green Chili Bisque
Tomato Basil
Red Chili Pork
Beef Stew

Cold Soups

Gazpacho
Creamy Sweet Potato
Cucumber Yogurt Soup
Tomato and Avocado Soup

16.05 per person

Plated Salads

Served with two dressings, rolls with butter, iced tea, water and a choice dessert

Greek Salad with Chicken

Grilled Chicken on a bed of chopped Romaine Hearts, peeled Cucumbers, Tomatoes, Red Onion, Kalamata Olives and topped with crumbled Feta cheese
18.79 per person

Mediterranean Ahi Salad

Seared Ahi Blackened served with Avocado, Onion, Cucumbers, Tomatoes, Potatoes, Kalamata Olives, Chevre Cheese, and Fresh Beets
22.85 per person

Turkey Twist Salad

Turkey breast, rotini Pasta, Celery, Carrots, yellow Onion, black Olives and Cucumbers served over a bed of Romaine Hearts and baby Greens
19.29 per person

Nutty Mixed Up Salad

Grilled Chicken on a bed of Spinach with Strawberries, Apples, Grapes, Red Onions, Dried Cranberries, Sunflower Seeds, Raisins, Feta Cheese and Almonds and candied Walnuts
19.35 per person

Chinese Chicken Salad

Romaine Lettuce, Napa Cabbage, Marinated Chicken and Crispy Rice Noodles
18.39 per person

Grilled Chicken Caesar Salad

Romaine Lettuce leaves tossed with sliced grilled Chicken, Garlic and Cheese croutons, grated Parmesan cheese
18.39 per person

Citrus Chicken Salad

Fresh Chicken Breast, Iceberg Lettuce, Romaine Hearts, Avocado, Glazed Pecans, Green Apples, Golden Raisins, Mandarin wedges, dried Cranberries, Bleu Cheese crumbles and Green Onions
19.19 per person

Salmon Nicoise

Chilled grilled salmon served over a bed of greens with chilled new potatoes, green beans, hard boiled eggs, cherry tomatoes
20.69 per person

Spicy Citrus, Avocado & Beef Salad

Citrus marinated, grilled Flank Steak over mixed Greens, Avocado
20.99 per person

Napa Valley Chicken Salad

Diced Chicken, Celery, red seedless Grapes, Kidney Beans, Bowtie Pasta, green Onions and toasted Pecans served over a bed of greens
18.29 per person

Gorgonzola Chicken Pear Salad

Crumbled Blue Cheese, Grilled Chicken breast, smoked Almonds, shaved Pears
18.29 per person

Chopped Cobb Salad

A bed of Romaine and Leaf Lettuces topped with sliced grilled Chicken breast, diced smoked Ham, crumbled Bacon and Blue Cheese, Tomato and hard-boiled Egg wedges, sliced Avocados and Cucumbers
18.29 per person

Southwest Salad with Chicken

Romaine and Mixed Greens, topped with Grilled Chicken, Black Beans, Roasted Corn, Red Onion, Red Bell Pepper, Avocado, Cilantro, diced Tomatoes, shredded Cheese, and Tortilla Strips, served with a choice of two dressings
19.29 per person

Choice of Dessert:

Crème Brule

Assorted Cupcakes

Cheesecake with Seasonal Berries

Chocolate Cake

Carrot Cake

Upgraded dessert options are available, please see dessert section.

Appetizers

Individual Appetizers

Each service listed is inclusive of china, a two dollar per person discount is given for disposable service.

Toasted Ravioli

Oven toasted Ravioli served with a choice of warm Marinara or Pesto sauce
5.55 per person

Goat Cheese Stuffed Endive

Endive stuffed with Herbed Goat Cheese
5.69 per person

Margarita Chicken Skewers

Marinated Chicken pieces skewered then grilled to perfection, served with our house made Mango Salsa
5.39 per person

Pretzel Bites

Warm Pretzel bites served with our very own Amber Beer Cheese Fondue
6.29 per person

Melon & Prosciutto

Seasonal fresh cut Melons wrapped in
Prosciutto 5.55 per person

Assorted Egg Rolls

Filled with Chicken or Vegetables, fried until crispy and served with Chinese Hot Mustard and Sweet and Sour dipping sauces
5.79 per person

Zucchini Parmesan Crisps

Thick slices of Zucchini tossed with olive oil and dipped in a Parmesan-breading and baked until crispy
5.35 per person

Potstickers (Dumplings)

Filled with Pork and Vegetables, steamed then sautéed and served with a Ginger-Garlic-Soy dipping sauce
5.55 per person

Firecracker Shrimp

Deep fried prawns wrapped in pancetta and won ton wrapper served with a spicy chili mango sauce
10.19 per person

Thai Barbecue Chicken Skewers

Tender chunks of Chicken are marinated, skewered, grilled and then glazed with a sweet and spicy Thai Barbecue sauce
5.55 per person

Empanadas

Flaky Pastries stuffed with Cheese and Seasoned Ground Beef or Chicken, served with Queso
6.49 per person

Vegetable Crudité

Assorted garden vegetables served with ranch
dip 5.55 per person

Assorted Miniature Quiche

Flaky pastry shells filled with a rich Egg custard, Swiss cheese and crumbled Bacon
5.29 per person

Chicken Wings

Fresh Chicken wings are marinated, fried, tossed in your choice of Barbeque, Buffalo or Teriyaki sauce and served with Blue Cheese and Ranch dressings and crunchy Celery sticks
5.29 per person

Buffalo Chicken Cheese Balls

Baked Chicken pieces tossed in a Buffalo sauce and rolled in a seasoned flour breading and fried until golden brown and served with Bleu Cheese Dip
6.39 per person

Cocktail Meatballs

Savory Beef meatballs are roasted and served with either a tangy sweet Chile Barbecue sauce or a rich Port Wine, Herb and Shallot Demi-Glace reduction sauce
5.29 per person

Prosciutto Wrapped Prawns

Skewered prawns wrapped in thinly sliced Prosciutto and served with a pesto dipping sauce
10.19 per person

Sesame Chicken Bites

Cream Cheese Chicken salad made with celery and red peppers, rolled in flaky Croissant dough and topped with sesame seeds
6.39 per person

Appetizer Displays

Spinach Artichoke Dip

Served with your choice of tortilla Chips, toasted Bread or Crackers 5.55 per person

Southwestern Chips with Salsas

Corn Tortilla chips with a spicy Salsa Fresca and a mild Tomatillo Salsa Verde 4.99 per person

Mediterranean Pita Chips with Spreads

Pita bread wedges are toasted, lightly salted and served with spicy Hummus and Tzatziki, a creamy dip made with Yogurt, Cucumbers, Mint, Garlic, and Parsley
5.55 per person

Rustic Antipasto

Char-grilled Bell Peppers and Eggplant, seasonal Squash, marinated Mushrooms and Artichokes, Cherry Peppers and Pepperoncini, Black Olives, Genoa Salami and Provolone Cheese, served with a Balsamic glaze
6.19 per person

Tortilla Pinwheels

Filled with your choice of one (1) of the following: Turkey, Ham or Roasted Vegetables
Cream cheese spread over a tortilla topped with shredded Cheddar Cheese, Spinach leaves, roasted Green Chilies, red Onions and meat or vegetables of your choice rolled and sliced into bite sized pieces
5.89 per person

Bruschetta Bar

Slices of crusty Italian bread are brushed with Garlic oil, toasted and served with a mixed Olive Tapenade, a diced Tomato, Garlic and Herb topping, and Basil Pesto spread and a grilled Mushroom and creamy Gorgonzola topping
6.19 per person

Seasonal Fruit and Domestic Cheese

Cantaloupe, Honeydew, Pineapple and other seasonal fruit, Grapes, and berries, served with an assortment of sliced domestic cheeses, crackers and sliced baguettes
6.99 per person

Seasonal Fruit and Imported Cheese

Cantaloupe, Honeydew, Pineapple and other seasonal fruit, Grapes, and berries, served with an assortment of sliced imported cheeses, crackers and sliced baguettes
8.19 per person

Mini Slider Bar

Mini Hamburgers with American cheese, Onion, Pickles, Mustard and Ketchup
8.25 per person

Chilled Prawns

Jumbo Prawns served on ice with a spicy Cocktail sauce, Lemon Thyme Aioli, and Lemon wedges
Three pieces per person
8.99 per person

Nacho Bar

Assorted tri-color tortilla chips served with a variety of salsas, zesty cheese sauce, refried beans, Mexican ground beef and Jalapenos
7.85 per person

Grand Hors d'Oeuvres Buffet I

Available with a minimum of 20 guests.

Seasonal Fruit and Domestic Cheese Tray

Rustic Antipasto

Your choice of either:

Southwestern Chips with Salsas Or

Mediterranean Pita Chips with Spreads

Your choice of one (1) of the following items:

Assorted Egg Rolls

Potstickers (Dumplings)

Buffalo Chicken Wings

Cocktail Meatballs

And one (1) of the following items:

Gourmet Quiche

Thai Barbecued Chicken Skewers

Sausage & Wild Mushroom Pastries

Sesame Lorraine Pastries

16.95 per person

Grand Hors d'Oeuvres Buffet II

For a more substantial reception, the Grand Hors d'Oeuvres Buffet II includes each of your selected items from the Grand Hors d'Oeuvres Buffet I with your choice of one (1) of the following items:

Chilled Prawns

Smoked Salmon

24.55 per person

If you choose to add one (1) of the following items:

Herbed Turkey Breast Carving Station

Smoked Pit Ham Carving Station

Tri-Tip Carving Station

30.29 per person

If you choose to add a sweet grand finale:

Assorted Miniature Desserts and Petit Fours

37.05 per person

Chef Action & Carving Stations

Add on only, available with a minimum of 20 guests.

Fajita Station

Beef, Chicken, Shrimp and Grilled Vegetables Marinated in Fajita Spices, served with warm Tortillas with Peppers and Onions on the side. Salsa, Guacamole, diced Tomato, shredded Cheeses and Sour Cream.

10.19 per person

Stir-Fry Station

Marinated Beef, Chicken, and Shrimp, Tofu, Bok Choy, Shitake Mushrooms,
Snow Peas, Peppers, Onions, Broccoli. Steamed Jasmine Rice and Thai Style Noodles Various Asian Sauces
10.19 per person

Herb Roasted Turkey Breast

Fresh Turkey breasts are rubbed with Butter, Herbs, and Spices, roasted to perfection, carved in-room and
served with dinner rolls, herbed-Aioli, Dijon Mustard, and Cranberry Relish
8.29 per person

Smoked Pit Ham

Smoky Pit Ham glazed with Molasses, Brown Sugar and
Mustard glaze, roasted, then carved in-room and served with dinner rolls, Herbed Aioli, Yellow Mustard, Dijon
Mustard, and Honey Mustard
8.29 per person

Beef Tri Tip

Tender and juicy Tri Tip tenderloins are rubbed with Herbs, Spices and Garlic, roasted medium-rare, then
carved in-room and served with dinner rolls, Chipotle Aioli, Dijon Mustard, and a creamy horseradish sauce
13.65 per person

Prime Rib

U.S. Prime-cut slowly smoked medium to medium rare with Cherry wood and spices, served with dinner rolls
and creamy Horseradish
13.85 per person

Hot Entrée Selections

Lunch or Dinner Service

Each item is served with a garden salad, two dressings, and rolls with butter, iced tea, water and a choice of cookies or brownies for dessert.

Chicken Vesuvio

Chicken cooked with potato, celery, and carrots; sautéed with garlic, oregano, white wine and olive oil, then baked to perfection and served with rice and seasonal vegetables.

18.25 per person; plated service, no minimum

16.05 per person; buffet service, minimum of 20 guests

Chicken Teriyaki

Chicken marinated and grilled with a teriyaki glaze served with white rice and stir-fry vegetables. 18.25 per person; plated service, no minimum

16.05 per person; buffet service, minimum of 20 guests

Beef Burgundy

Beef braised in a mixture of red wine and beef broth, seasoned with garlic, onions and mushrooms; served over egg noodles and a side of seasonal vegetables.

18.89 per person; plated service, no minimum

16.89 per person; buffet service, minimum of 20 guests

Three-Cheese Stuffed Shells with Italian Sausage, Peppers and Onions

Italian sausage sautéed with peppers and onions served with three-cheese stuffed shells, seasonal vegetables and a slice of garlic toast.

18.25 per person; plated service, no minimum

16.05 per person; buffet service, minimum of 20 guests

Hot Entrée Selections

Lunch or Dinner Service

Each item is served with a salad from page 23, rolls with butter, iced tea, water and a choice of dessert from page 33.

Chicken Piccata

Baked Chicken breast with a classic Lemon Caper butter sauce served with rice pilaf and seasonal vegetables
21.59 per person; plated service, no minimum
17.49 per person; buffet service, minimum of 20 guests

Chicken Marsala

Chicken breasts are marinated, grilled, and served with a Marsala Wine and Mushroom sauce served with rice pilaf and seasonal vegetables
22.75 per person; plated service, no minimum
18.89 per person; buffet service, minimum of 20 guests

Chicken Athena

Chicken breasts are marinated, grilled, and then braised with Oil-cured Olives, Artichokes, Leeks, Celery, White Wine and Herbs and served with rice pilaf and seasonal vegetables
26.15 per person; plated service, no minimum
21.29 per person; buffet service, minimum of 20 guests

Chicken Oscar

Broiled and seasoned Chicken breast with Alaskan crab meat, asparagus and topped with a tangy Béarnaise sauce, baked until golden brown, served with rice pilaf and seasonal vegetables
35.59 per person; plated service, no minimum
30.25 per person; buffet service, minimum of 20 guests

Grilled Tequila Tri Tip

Beef Tri Tip roast marinated in Citrus, Chiles and Tequila, grilled medium-rare and served with an Avocado, Corn and Tomato relish, served with Garlic mashed Potatoes and fresh seasonal vegetables
25.65 per person; plated service, no minimum
20.89 per person; buffet service, minimum of 20 guests

Blackened Prime Rib

Center cut Roasted rare then coated with blackening spices and seared on the grill, served with sautéed vegetables, garlic mashed potatoes and creamy horseradish sauce
33.09 per person; plated service, no minimum
30.25 per person; buffet service, minimum of 20 guests

Gorgonzola Filet Mignon

Center cut Beef Filet Mignon steaks are stuffed with Herbs, topped with Gorgonzola cheese and grilled medium-rare, served with a Merlot-infused Demi Glaze, roasted Red Potatoes and seasonal vegetables
33.99 per person; plated service, no minimum
Salmon, Scallops or Shrimp add 5.69

Grilled Flank Steak

Grilled flank steak with merlot reduction sauce, served with mashed potatoes and seasonal vegetables
30.79 per person; plated service, no minimum
27.25 per person; buffet service, minimum of 20 guests

Grilled Double Cut Pork Chop

Grilled pork chop with balsamic glaze, served with garlic mashed potatoes and seasonal vegetables
31.99 per person; plated service, no minimum
26.99 per person; buffet service, minimum of 20 guests

Roast Rack of Lamb

Rack of lamb roasted with herbed brioche crust, raspberry reduction sauce, served with au gratin potatoes and seasonal vegetables
50.99 per person; plated service, no minimum
45.09 per person; buffet service, minimum of 20 guests

Sweet Alaskan Wild Chile Salmon

Fresh Salmon fillets are marinated in Pepper Oil, grilled, and served with a Sweet Chile Glaze, served with herbed Rice Pilaf and seasonal vegetables
28.79 per person; plated service, no minimum
24.95 per person; buffet service, minimum of 20 guests

Lemon Grass U.S. Swordfish

Seared lemon grass-crust swordfish with a Thai curry sauce, served with sticky rice and sautéed vegetables
36.79 per person; plated service, no minimum
31.99 per person; buffet service, minimum of 20 guests

Hawaiian Mahi-Mahi

Coconut crusted Mahi-Mahi topped with a tropical fruit salsa, served with ginger scented jasmine rice and fresh seasonal vegetables
25.29 per person; plated service, no minimum
21.35 per person; buffet service, minimum of 20 guests

Cheese Tortellini

Tri-color Pasta is filled with Ricotta and Parmesan cheese and topped with your choice of Meat sauce, Marinara sauce, or Pesto Cream sauce, served with fresh seasonal vegetables and a slice of garlic toast
20.19 per person; plated service, no minimum
16.09 per person; buffet service, minimum of 20 guests

Vegetable Lasagna

Egg Pasta sheets layered with sautéed Vegetables, Ricotta Cheese, shredded Mozzarella Cheese, Béchamel and Marinara sauces, served with fresh seasonal vegetables and a slice of garlic toast
20.19 per person; plated service, no minimum
15.99 per person; buffet service, minimum of 20 guests

Lasagna Bolognese

Egg Pasta sheets layered with sautéed ground Beef and Italian Sausage, Ricotta Cheese, shredded Mozzarella Cheese, and Marinara sauce, served with fresh seasonal vegetables and a slice of garlic toast
21.29 per person; plated service, no minimum
17.49 per person; buffet service, minimum of 20 guests

Smoked Salmon Fettuccine

House smoked salmon served in an Alfredo nutmeg sauce with green peas over a bed of fettuccine, served with fresh seasonal vegetables and a slice of garlic toast
25.55 per person; plated service, no minimum
21.09 per person; buffet service, minimum of 20 guests

Penne St. Helena

Penne Pasta tossed in a light sundried Tomato Cream sauce with grilled Chicken, sundried Tomatoes, toasted Pine Nuts and crumbled Gorgonzola cheese, served with fresh seasonal vegetables and a slice of garlic toast
21.95 per person; plated service, no minimum
18.49 per person; buffet service, minimum of 20 guests

Aubergine Gratin

Fresh Eggplant, Zucchini, Tomatoes, and fresh Mozzarella Cheese layered with an Herb Pesto, topped with Garlic Bread crumbs and baked, served with Herbed Rice Pilaf and fresh seasonal vegetables
19.95 per person; plated service, no minimum
15.89 per person; buffet service, minimum of 20 guests

Pasta Primavera

Sautéed garden vegetables in garlic and virgin olive oil, on a bed of fettuccine, served with a slice of garlic toast
19.25 per person; plated service, no minimum
15.09 per person; buffet service, minimum of 20 guests

Stuffed Poblano Peppers

Large poblano peppers stuffed with garden vegetables, cream cheese, seasoning and bread crumbs, topped with cilantro cream sauce, served with rice pilaf and a slice of garlic toast
19.25 per person; plated service, no minimum
15.09 per person; buffet service, minimum of 20 guests

Pasta Puttanesca

Meatless Italian pasta dish with garden vegetables, black olives, capers and anchovies served over Linguini, with a slice of garlic toast
20.49 per person; plated service, no minimum
16.55 per person; buffet service, minimum of 20 guests

Entrée Side Salads & Soups

*For plated services, choose from the following side salads.
For buffet services, you may choose any of the salads listed below.*

Butter and Red Leaf Lettuce Salad

With Tomato wedges, shaved Red Onions, crumbled Blue Cheese and your choice of two dressings

Wild Spring Mix Salad

With shredded Carrots, sliced Cucumbers, Cherry Tomatoes and your choice of two dressings

Spinach Salad

Tender Spinach leaves tossed with crumbled Bacon, sliced Mushrooms, Red Onions, diced hard-boiled Eggs, and your choice of two dressings

Caesar Salad

Romaine Lettuce tossed with seasoned Croutons, grated Parmesan Cheese and a creamy Caesar dressing

Salad Dressing choices include the following:

Buttermilk Ranch Dressing, Thousand Island dressing, Balsamic Vinaigrette, Reduced Fat Italian Dressing, Honey Mustard Dressing, Bleu Cheese Dressing

Country-style Potato Salad

Diced Potatoes with Onions, Celery, Red Bell Peppers, and hard-boiled Eggs in a creamy Mayonnaise dressing

Mediterranean Pasta Salad

Tri-color Rotini Pasta tossed with shredded Carrots, diced Celery, Tomatoes, and Red Bell Peppers, and sliced Black Olives in a Balsamic Vinaigrette dressing

Classic Coleslaw

Shredded Red and Green Cabbage and Carrots in a tangy and sweet creamy Cole Slaw dressing

Seasonal Fruit Salad

Fresh Cantaloupe, Honeydew melon, Pineapple, and other seasonal fruits with Grapes and Berries

Upgrade Options:

Shrimp Salad

Char grilled Jumbo Shrimp on a bed of greens with avocado and lime Cilantro vinaigrette

3.89 per person

Duck Salad

Roast Duck breast sliced and served on a bed of Arugula, candied Pecans, Gorgonzola with pomegranate glaze 3.89 per person

Scallop Salad

Seared Jumbo Sea Scallops served on a bed of greens, crispy pancetta with basil citrus dressing

3.89 per person

Barley Salad With Parsley & Walnuts

Barley and Walnuts served with Ricotta Salata Cheese in lemon-garlic vinaigrette

3.89 per person

Pacific Coast Buffet

The menu includes the following salads:

Strawberry, Goat Cheese and Almond Spinach Salad

Strawberries, crumbled Goat Cheese, Spinach and sliced Almonds

Mango, Avocado & Shrimp Salad

Mango, Avocado and Shrimp with California Green Onion and Cilantro

And includes the following:

Crab Feast (Dungeness & King)

Jumbo Shrimp with Cocktail sauce

Grilled Salmon

Marinated Tri Tip of Beef

Vegetarian Entree

Citrus Jicama Salad

Marinated & Chilled Asparagus Tips

Marinated & Chilled Roasted Red Potatoes

For dessert:

Poached Pears

The menu also includes Ice Water, Iced Tea, and Peet's Coffee

50.59 per person

Santa Maria BBQ Buffet

The menu includes the following salads:

Santa Maria Salad

Chopped Romaine Hearts, tomato, Blue Cheese, White Sharp Cheddar, Pine and Walnuts, Salami

Caesar Salad

Romaine Lettuce tossed with seasoned Croutons, grated Parmesan Cheese and a creamy Caesar dressing

Pasta Salad

And choice of two (2) of the following:

Santa Maria Tri-Tip

Santa Maria Chicken

Santa Maria Pork

And choice of one (1) of the following:

Santa Maria Beans

Santa Maria Style Mac & Cheese

And includes both of the following:

Corn on the Cob

Garlic Bread

For dessert:

Seasonal Fruit Pie

The menu also includes Ice Water, Iced Tea, and Peet's Coffee

28.89 per person

Southern BBQ Buffet

The menu includes a choice of two (2) the following:

Orange Bleu Cheese and Pecan Spinach Salad
Tangy Apple Cabbage Salad
Ranch Potato Salad

And choice of two (2) of the following:

Creole Fried Chicken
South Carolina Pulled Pork
Texas BBQ Beef Brisket

And choice of one (1) of the following:

Garlic Mashed Potatoes
Red Beans and Rice
Texas BBQ Beef Brisket

And includes both of the following:

Corn on the Cob
Corn Bread with Honey Butter

For dessert:

Seasonal Fruit Cobbler

The menu also includes Ice Water, Iced Tea, and Peet's Coffee

33.55 per person

The Classic American Carvery Buffet

The menu includes two (2) of the following salad choices:

Fresh Garden Salad

Mixed Lettuces with shredded Carrots, sliced Cucumber and Tomatoes and your choice of dressings

Country-Style Potato Salad

Diced Potatoes, with Onions, Celery, Red Bell Peppers, and hard-boiled Eggs in a Mayonnaise dressing

Mediterranean Pasta Salad

Rotini Pasta tossed with shredded Carrots, diced Celery and Red Bell Peppers, sliced Black Olives and diced Tomatoes in a Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce tossed with seasoned Croutons, grated Parmesan Cheese and a creamy Caesar dressing

And includes both of the following:

Herb Roasted Turkey Breast

Served with Pan Gravy, Sage Dressing and Cranberry Sauce

Honey Mustard Glazed Ham

Basted with Honey, Brown Sugar, and Mustard

The menu also includes one (1) of the following:

Garlic Mashed Potatoes
Herb Roasted Baby Red Potatoes
Wild Rice Pilaf

And includes both of the following:

Fresh Seasonal Vegetables
Assorted Rolls and Butter

And for dessert choose two (2) of the following items:

Apple Pie
Pumpkin Pie
Pecan Pie
All served with whipped Cream

The menu also includes Ice Water, Iced Tea, and Peet's Coffee

28.65 per person

The Connoisseur's Cookout Buffet

The menu includes two (2) of the following salad choices:

Butter and Red Leaf Lettuce Salad

With Tomato wedges, shaved Red Onions, crumbled Blue Cheese and your choice of two dressings

Mediterranean Pasta Salad

Rotini Pasta tossed with shredded Carrots, diced Celery and Red Bell Peppers, sliced Black Olives and diced Tomatoes in a Balsamic Vinaigrette

Seasonal Fruit Salad

Fresh Cantaloupe, Honeydew melon, Pineapple and other seasonal fruit, Grapes and Berries

One (1) of the following:

Marinated Tri Tip

Marinated in a sweet Soy and Ginger, cooked on the grill and sliced thin

Rib-Eye

Smoked whole then sliced in 12oz portions and Barbecued on the grill

Pork Loin Center Cut

Served with a Fire-Roasted Apple Chutney

Two (2) of the following:

Grilled Mahi-Mahi

Served with a spicy Mango Salsa

Herb Roasted Chicken

Chicken Breast rubbed with southwestern spices served with a Chipotle Pepper Aioli

Grilled Salmon

Served with Pineapple Honey Chutney

And one (1) of the following:

Herb Roasted Baby Red Potatoes

Brown Rice and Pine Nut Pilaf

And includes both of the following:

Fresh Stir-Fried Seasonal Vegetables

Assorted Rolls and Butter

And for dessert:

Assorted Miniature Dessert Buffet

The menu also includes Ice Water, Iced Tea, and Peet's Coffee

44.09 per person

Pacific Rim Buffet

The menu includes two (2) of the following salad choices:

Fresh Garden Salad

Mixed Lettuces with shredded Carrots, sliced Cucumber and Tomatoes and your choice of two dressings

Avocado, Papaya and Shrimp Salad

A bed of mixed Wild Salad Greens topped with sliced Papaya, diced Avocado and Red Onions, and Bay Shrimp in a Lemon-Lime Vinaigrette

Pacific Rim Cucumber & Tomato Salad

Diced Roma Tomatoes, sliced Cucumbers and Scallions, and finely shredded Nori (seaweed) in a sweet Rice Wine Vinegar dressing, garnished with toasted Black & White Sesame Seeds

The menu also includes both of the following:

Hawaiian Roast Pork (Kuala Pig)

Luau Chicken

Mahi-Mahi

The menu also includes one (1) of the following:

Steamed Sticky Rice

Hawaiian-Style Fried Rice

And includes both of the following:

Stir-Fried Vegetables

Hawaiian Sweet Rolls and Butter

And for dessert one (1) of the following items:

Pineapple Upside Down Cake

Banana Upside Down Cake

The menu also includes Ice Water, Iced Tea, and Peet's

Coffee 32.19

per person

Tex-Mex Buffet

The menu includes the following:

Southwestern Chips and Salsas

Red and White Corn Tortilla Chips served with a spicy Salsa Fresca and a mild green Tomatillo Salsa Verde

The menu also includes a choice of two (2) of the following salads:

Santa Fe Coleslaw

Shredded Red and Green Cabbages, shredded Carrots, roasted Corn kernels, and shaved Red Onions in a Chipotle Cream dressing

Sedona Caesar Salad

Romaine Lettuce leaves with crispy Tortilla strips, grated Monterey Jack cheese, diced Avocado and Tomatoes, served with a creamy Cilantro Caesar dressing and topped with toasted Pumpkin seeds

Jicama and Orange Salad

Julienned crispy Jicama and fresh Orange segments tossed with shaved Red Onions, sliced Red Bell Peppers, and toasted sliced Almonds in a Citrus-Chile dressing

The menu also includes the following:

Fajita Station

Thinly sliced Chicken breast, Skirt Steak, or grilled Vegetables, sautéed with Onions and Bell Peppers served with Flour Tortillas, shredded cheeses, Salsa Fresca and Salsa Verde, Guacamole, and Sour Cream

The menu also includes one (1) of the following:

Chicken or Pork Tamales
Cheese Enchiladas

And includes one (1) of the following:

Black Beans Ranchero
Vegetarian Refried Beans

And includes the following:

Spanish Style Rice

And for dessert one (1) of the following items:

Cinnamon Crisps and Fruit Salsa
Cheesecake with a Kahlua sauce

The menu also includes Ice Water, Iced Tea, and Peet's Coffee

28.65 per person

The Taste of Italy Buffet

The menu includes two (2) of the following salad choices:

Italian Wild Greens Salad

With Radicchio, Arugula, Red Oak Leaf, and Curly Endive Lettuces, served with Honey Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce tossed with seasoned Croutons, grated Parmesan Cheese and a creamy Caesar dressing

Mediterranean Pasta Salad

Rotini Pasta tossed with shredded Carrots, diced Celery and red Bell Peppers, sliced Black Olives and diced Tomatoes in a Balsamic Vinaigrette

The menu also includes the following:

Chicken Marsala

Marinated and grilled Chicken breasts served with a Marsala Wine and Mushroom sauce

The menu also includes one (1) of the following:

Lasagna Bolognese

Egg Pasta sheets layered with sautéed ground Beef and Italian Sausage, Ricotta Cheese, shredded Mozzarella Cheese, and Marinara sauce

Vegetable Lasagna

Egg Pasta sheets layered with sautéed Vegetables, Ricotta Cheese, shredded Mozzarella Cheese, Béchamel and Marinara sauces

Cheese Tortellini

Tri-color Pasta is filled with Ricotta and Parmesan cheese and topped with your choice of Marinara Meat sauce, Marinara sauce, or Pesto Cream sauce

The menu also includes both of the following:

Fresh Seasonal Vegetables
Garlic and Cheese Bread

And for dessert one (1) of the following items:

Italian Biscotti with seasonal berries and whipped cream
Cheesecake with seasonal berries and whipped cream
Tiramisu (Additional 1.80 per person)

The menu also includes Ice Water, Iced Tea, and Peet's Coffee

33.95 per person

Beverages

Peet's Coffee

House Blend or Decaffeinated House Blend
22.45 per gallon

Assorted Teas with Hot Water

An Assortment of Tazo Teas
18.69 per gallon

Assorted Fruit Juices

Orange, Apple, or Cranberry Juice
1.85 per bottle
19.75 per gallon

Lemonade, Fruit Punch or Brewed Iced Tazo Tea

18.49 per gallon

House Made Agua Fresca

Strawberry or Mango
19.75 per gallon

Canned Soft Drinks

Regular and Diet Sodas, 12 oz.
cans 1.45 each

Dasani Bottled Water

12 oz. bottled spring water
1.85 each

Sparkling Mineral Waters

Plain and assorted citrus sparkling waters, 12 oz.
bottles 1.99 each

Beer and Wine Service

We offer a wide selection of domestic and imported beers and wines. Please consult with your Catering Salesperson for available beer and wine selections.

Please speak to your Catering Salesperson for current alcohol policies.

Dessert

Included in the entrée price are the following desserts:

Cheesecake with Berry Sauce
Carrot Cake with Cream Cheese Icing
Double Fudge Cake
Lemon Verbena Angel Food Cake
Strawberry Shortcake (seasonal)
Assorted Cupcakes

For an additional 1.65 per person you can choose from the following desserts:

Black Forest Cake
Pistachio Pound Cake
Caramel Pecan Torte
Triple Fudge Cake
Flavored Cheesecake (flavors may vary)
Berry Brioche Bread Pudding
Italian Grilled Peaches
Poached Fruit
Flavored Dipping Sugars with Sliced Fruit

*For an additional 2.45 per person you can choose from the following
desserts:* Banana-Almond Napoleon

Assorted Miniature Desserts (Three pieces per person)
Chocolate Decadence Cake
Fresh Fruit Tart
Mango Napoleon
Fruit Cobblers
Crème Brule
Chocolate Soufflés
Plum & Honey Sabayon Gratins

Miniature Dessert Buffet

An assortment of individual pastries which may include Chef's choice of the following items:

Chocolate-dipped Strawberries, Chocolate-dipped Macaroons, miniature Cream Puffs and Chocolate Éclairs, miniature Fruit Tartlets, mini German Chocolate Pies, mini Chocolate Mousse Cups, Sachertorte Strips, or mini Chess Pies, served with Peet's Regular and Decaffeinated Coffees and Teas with Hot Water

Four pieces per person

11.35 per person

Decorated Special Occasion Cakes

Decorated Cakes require five (5) business days' notice

9 Inch Round with Filling & Decorations

20.39 each

½ Sheet Cake with Filling & Decorations

43.05 each

Full Sheet Cake with Filling &

Decorations

83.55 each