



**EMBASSY SUITES HOTEL®**

by HILTON

**Phoenix ~ Scottsdale**

# BANQUET MENUS

## 2017

**4415 E. Paradise Village Parkway South**

**Phoenix, AZ 85032**

**602-765-5800**

**[www.embassyphoenixscottsdale.com](http://www.embassyphoenixscottsdale.com)**

[BREAKFAST SERVICE](#)

[MEETING & BREAK PACKAGES](#)

[A LA CARTE  
BREAK ITEMS](#)

[LUNCH  
PLATED SELECTION](#)

[LUNCH  
BUFFET SELECTION](#)

[BOX LUNCHES](#)

[RECEPTIONS](#)

[CARVING STATIONS](#)

[HORS D'OEUVRES](#)

[DINNER  
PLATED SELECTIONS](#)

[DINNER  
ENHANCEMENTS](#)

[DINNER  
BUFFET SELECTIONS](#)

[BAR SERVICE](#)

[BAR BRANDS](#)

## **Continental Buffets**

### **Classic Continental**

Assorted Breakfast Pastries  
Fresh Sliced Fruit Display  
\$18 per person

### **Have a Great Day Buffet**

Fresh Bagel Assortment with Flavored Cream Cheeses  
Granola Bars  
Variety of Fresh Whole Fruits  
Assorted Individual Yogurts  
\$21 per person

## **Plated Breakfast Service**

### **All American**

Assorted Breakfast Muffins  
Pork Sausage Patties, Applewood Smoked Bacon  
Roasted Breakfast Potatoes  
Fluffy Scrambled Eggs  
Orange Juice  
\$26 per person

### **Eggs Benedict**

Poached Eggs with Canadian Bacon and Hollandaise Sauce  
on an English Muffin  
Applewood Smoked Bacon  
Orange Juice  
\$28 per person

### **Healthy Start**

Yogurt and Granola Parfait  
Vegetable Frittata (Egg Whites)  
Roasted Herb Potatoes  
Orange Juice  
\$24 per person

## **BREAKFAST ENHANCEMENTS**

### **Individual Breakfast Burritos**

Veggie, Bacon or Sausage \$72 per dozen  
Chorizo \$84 per dozen

Egg, Ham and Swiss Croissant Sandwich: \$72 per dozen

Chicken and Waffles: \$14 per person

Sausage Stratas: \$14 per person

Baked French Toast: \$6 per person

Bloody Mary Bar\*: \$11 per person per hour

Mimosa Bar\*: \$9 per person per hour

\*\$80 Bartender Fee applies

## **Hot Buffets**

### **Home Style Breakfast**

Assorted Breakfast Pastries  
Pork Sausage Patties  
Applewood Smoked Bacon  
Roasted Breakfast Potatoes  
Fluffy Scrambled Eggs  
Orange Juice  
\$26 per person

Add Waffle Wedges: \$5.00 per person

### **Cobblestone Street Breakfast**

Fresh Sliced Fruits  
Fresh Mini-Croissants, Fruit Preserves, Butter  
Breakfast Quiches  
Cheese Filled Blintzes topped with Fruit  
Applewood Smoked Bacon  
Orange Juice  
\$28 per person

## ALL DAY MEETING PACKAGES

### Executive Break

All Day Coffee, Regular and Decaf  
AM: Hot Tea / PM: Iced Tea

#### **Choice of ONE AM Break**

- Assorted Breakfast Pastries & Fresh Sliced Fruit
- Yogurt & Granola, Bagels & Flavored Cream Cheeses
  - Assorted Granola Bars with Whole Fruits

#### **Choice of ONE PM Break**

- Vegetable Crudité and Trail Mix
- Warm Soft Pretzels with Honey Mustard
- Assorted Cookies and Chocolate Brownies
  - Choice of Slider Melt

AM/PM Breaks only: \$35 per person  
Breaks and Plated Lunch: \$69 per person  
Breaks and Buffet Lunch: \$74 per person  
Breaks, Buffet Lunch and Buffet Dinner: \$144 per person

### Presidential Break

All Day Coffee, Regular and Decaf  
AM: Hot Tea, Bottled Juices  
PM: Iced Tea, Soft Drinks, Iced Coffee

#### **Choice of ONE AM Break**

- Assorted Breakfast Pastries & Fresh Sliced Fruit
- Yogurt & Granola, Bagels & Flavored Cream Cheeses
  - Assorted Granola Bars with Whole Fruits

#### **PM Break**

Choice of any PM Break listed on the right

AM/PM Breaks only: \$44 per person  
Breaks and Plated Lunch: \$74 per person  
Breaks and Buffet Lunch: \$80 per person  
Breaks, Buffet Lunch and Buffet Dinner: \$150 per person

### Suite Break

Fresh Baked Assorted Cookies  
Chocolate Brownies  
Raspberry Crumble Bars  
\$13 per person

### Health Nut

Trail Mix  
Vegetable Crudité with Herb Dip  
Fresh Sliced Fruit Display  
\$15 per person

### Power Up

Protein Bars  
Trail Mix  
Fruit Smoothies  
\$19 per person

### Slider Melts (choice of 2)

- Mushroom Swiss Burger Melts
  - Chicken Italian Pesto Melts
    - BBQ Pork Melts
  - Ham and Cheddar Melts
- \$17 per person

### Juice Bar

Assorted Juices, Chia Seeds, Kombucha,  
Wheat Grass, Ginger Shots  
\$18 per person

### Fiesta

Tortilla Chips  
Black Bean Dip, Queso Dip  
Salsa Roja, Guacamole  
\$16 per person

## Break Packages

### Walking Tacos

Individual Bags of Frito Lay Chips  
House Made Chili  
Shredded Cheddar Jack Cheese and Sour Cream  
\$15 per person

### Best of Both Worlds

Warm Soft Pretzels,  
Honey Mustard Dipping Sauce  
Garden Vegetables,  
Cucumber Cilantro Dip & Roasted Garlic Hummus  
Assorted Fresh Baked Cookies  
\$18 per person

### Frozen Break

Variety of:  
Häagen Dazs Ice Cream Cups  
Dove Ice Cream Bars  
Nestle Ice Cream Sandwiches  
\$15 per person

### How 'Bout Them Apples

- Fresh Apple Slices with Peanut Butter, Caramel Dip and Maple Cream Cheese Dip
    - Apple Turnovers
    - Apple Cider
- \$17 per person

### Bagels and Lox

Thin Sliced Smoked Salmon, Tomatoes,  
Red Onions, Capers, Cream Cheese and Bagels  
\$20 per person

## COFFEE ONLY BREAKS

All Day Coffee Regular/Decaf/Hot Tea: \$14 per person  
includes morning, am break, pm break

Half day Coffee Regular/Decaf/Hot tea: \$9 per person

**BEVERAGES**

Individual Milk  
\$4 each

Assorted Soft Drinks  
\$4 each

Bottled Water  
\$4 each

Assorted Bottled Juices  
\$5 each

Individual Bottled Iced Coffee  
\$6 each

Red Bull: Regular/Sugar Free  
\$7 each

Republic of Tea Flavored Iced Teas  
\$6 each

Coconut Water/Naked Juice  
\$7 each

Hot Chocolate  
\$60 per gallon

Fresh Brewed STARBUCKS®  
Coffee: Regular/Decaf  
\$72 per gallon

Iced Coffee  
\$72 per gallon

Unsweetened Iced Tea  
\$60 per gallon

Flavored Iced Tea  
\$72 per gallon

Assorted Hot Teas with Milk,  
Honey, Lemon  
\$60 per gallon

Fruit Punch  
\$60 per gallon

Fresh Lemonade  
\$60 per gallon

Prickly Pear Lemonade  
\$66 per gallon

Orange, Cranberry or Pineapple  
Juices  
\$72 per gallon

Boardroom Keurig  
Variety of Coffees and Teas  
\$5 per K cup  
Only available in Boardrooms

**GOURMET COFFEE STATION**  
Upgrade your coffee break with  
Assorted Flavored Syrups,  
Cinnamon Sticks,  
Sugar Cubes, Hot Chocolate,  
Nutmeg & Cocoa

A La Carte: \$10 per gallon  
Package: \$3 per person

**SNACKS**

Individual Yogurts  
\$4 each

Yogurt and Granola Parfaits  
\$72 per dozen

Breakfast Pastries  
\$48 per dozen

Sweet Treats

- Fresh Baked Cookies
- Chocolate Brownies
- Lemon Bars
- Raspberry Crumble Bars  
\$43 per dozen

Ice Cream: Cups, Bars,  
Sandwiches  
\$4 each

Fruit Smoothies  
\$48 per gallon

Assorted Candy Bars  
\$3 each

Assorted Granola Bars  
\$4 each

Assorted KIND Bars  
\$6 each

Whole Fruits  
\$3 each

Mixed Nuts  
\$30 per pound

Trail Mix  
\$30 per pound

Tortilla Chips with Salsa  
\$60 per display (serves 25 people)

Kettle Chips with Onion Dip  
\$60 large display (serves 25 people)

Slider Melts (choice of)

- Mushroom Swiss Burger Melts
- Chicken Italian Pesto Melts
  - BBQ Pork Melts
  - Ham and Cheddar Melts

\$175 per pan (48 sliders)



### Salad and Sandwich Selections

All cold selections served with Iced Tea and Dessert Selection.  
Regular Coffee, Decaffeinated Coffee and Hot Tea Available Upon Request.

#### Smoked Chicken Salad

Smoked Chicken Salad Stuffed Tomato, Grilled Romaine Wedge  
Sliced Beets, Garlic Herbed Focaccia  
\$30 per person

#### Croissant Stack

Black Forest Ham, Mesquite Smoked Turkey,  
Cheddar, Provolone, Lettuce, Tomato  
Mayonnaise  
Kettle Potato Chips  
\$32 per person

#### Caprese Sandwich

Choice of: Chicken / Steak / Salmon  
Mozzarella, Tomato,  
Roasted Red Pepper, Pesto on Ciabatta  
Italian Pasta Salad  
\$35 per person

#### Southwest Caesar Wedge

Choice of: Chicken / Steak / Salmon  
Romaine Lettuce, Tortilla Strips, Sweet Corn Pico de Gallo  
Fried Capers, Chipotle Caesar Dressing  
Garlic Herbed Focaccia  
\$35 per person

#### Grilled Salad

Choice of: Chicken / Steak / Salmon  
Mixed Greens, Sweet Pickled Red Onion  
Bleu Cheese Crumbles, Red Wine Vinaigrette  
Garlic Herbed Focaccia  
\$35 per person

#### Cobb Salad

Choice of: Chicken / Steak / Salmon  
Mixed Greens Tomatoes, Bacon,  
Blue Cheese, Egg,  
Cucumber Cilantro Ranch Dressing  
Garlic Herbed Focaccia  
\$35 per person

### Hot Selections

All hot selections served with a Greenhouse Salad, Iced Tea and Dessert Selection.  
Regular Coffee, Decaffeinated Coffee and Hot Tea Available Upon Request.

#### Stuffed Portobello

Vegetable Medley and Melted Provolone  
Baked Sweet Potato with Butter and Cinnamon  
\$36 per person

#### Green Enchiladas

Cheese, Mushroom, Onion and Poblano Chili  
Served with Black Beans  
Chicken: \$39 / Carnitas: \$40 / Beef: \$42  
per person

#### Embassy Hot Brown

Grilled Chicken Breast, Roasted Tomato, Bacon,  
Sawmill Gravy over Sourdough  
Roasted Herb Potatoes  
\$40 per person

#### Asiago Lime Chicken

Seared Chicken Breast  
Asiago Lime Sauce, Oaxaca Whipped Potatoes  
Char Grilled Vegetable Medley  
Assorted Dinner Rolls with Butter  
\$40 per person

---

### Dessert Selections

Assorted Cheesecake  
Grilled Pound Cake with Berries  
Tiramisu  
Carmel Apple Pie  
Carrot Cake  
Red Velvet Cake  
Fruit Cobbler  
Double Chocolate 3 Layer Cake

**Buffet Lunch Service**

Includes Iced Tea.

Regular Coffee, Decaffeinated Coffee and Hot Tea Available Upon Request.

**Minimum 25 Guests**

***Cold Selections***

**Executive Deli (Under 25ppl)**

Soup du Jour

\*\*\*\*\*

*Choice of (2) Sandwiches*

- *Croissant Club Halves*
- *Turkey and Cheddar Hoagie Halves*
- *Smoked Chicken Salad Wrap Halves*
- *Salmon Caesar Salad Wraps*

\*\*\*\*\*

Mixed Green Salad, Bacon Ranch Pasta Salad, Kettle Potato Chips

\*\*\*\*\*

Fresh Baked Assorted Cookies

\$37 per person

**Soup and Salad Bar**

Choice of Two Soups:

*Chicken Tortilla, Cauliflower Green Chile*  
*Hearty Vegetable Minestrone, Tomato Basil Bisque*

\*\*\*\*\*

Mixed Field Greens, Romaine Lettuce

Grilled Chicken Strips, Oven Roasted Salmon

Carrots, Tomatoes, Chickpeas, Sunflower Seeds, Mushrooms, Bacon, Cheddar

Cheese, Sprouts, Cucumbers, Chopped Eggs, Croutons, Assorted Dressings

Garlic Herbed Focaccia

\*\*\*\*\*

Raspberry Crumble Bars

\$39 per person

**The Carving Board**

Mixed Green Salad with Assorted Dressings, Bacon Ranch Pasta Salad

\*\*\*\*\*

Sliced Roast Beef, Smoked Turkey, Honey Ham

Assorted Breads, Sliced Cheddar, Swiss, Provolone, Green Leaf Lettuce, Sliced

Tomatoes, Sprouts, Cucumbers, Onions, Pickles, Hummus, Dijon Mustard, Mayo

Kettle Potato Chips

\*\*\*\*\*

Fresh Baked Assorted Cookies

\$39 per person

## Buffet Lunch Service

Includes Iced Tea.

Regular Coffee, Decaffeinated Coffee and Hot Tea Available Upon Request.

**Minimum 25 Guests**

### *Hot Selections*

#### Burger Time

Greenhouse Salad with Assorted Dressings, Macaroni Salad  
\*\*\*\*\*

Grilled Burger Patties, Veggie Black Bean Patties  
Split Top Buns, Cheddar, Swiss, Pepperjack, Pickles, Red Onions, Bacon,  
Avocado, Caramelized Onions, Sautéed Mushrooms, Tomatoes, Lettuce,

Parmesan Garlic Fries, Sweet Potato Jojos  
\*\*\*\*\*

Grilled Pound Cake with Berries

\$42 per person

#### Tour of Italy

Caesar Salad with Parmesan and Herb Croutons, Antipasto Salad  
\*\*\*\*\*

Chicken Mushroom Marsala  
Penne Pasta, Bolognese & Alfredo Sauces  
Baked Eggplant Parmesan  
\*\*\*\*\*

Mushroom Risotto, Garlic Herbed Focaccia  
Seasonal Vegetable Medley  
\*\*\*\*\*

Tiramisu  
\$42 per person

#### Cinco de Mayo

Tortilla Chips with Salsa Fresca  
Black Bean and Corn Napolito Salad  
\*\*\*\*\*

Street Taco Bar:  
Warm Corn Tortillas  
Carne Asada, Margarita Chicken  
Cheese Enchiladas  
\*\*\*\*\*

Cilantro, Diced Onions, Cabbage, Limes  
Sour Cream and Green Tomatillo Salsa

Refried Black Beans  
\*\*\*\*\*

Bavarian Cream Churros  
\$42 per person

#### Mediterranean

Warm Flat Bread, Roasted Garlic Hummus  
Greek Green Salad, Cucumber Salad  
\*\*\*\*\*

Seasoned Moroccan Chicken, Pistachio Aioli  
Oven Baked Eggplant in a Cream Sauce  
\*\*\*\*\*

Jasmine Rice, Raisin Oregano Quinoa  
Seasonal Vegetable Medley  
\*\*\*\*\*

Orange Rice Pudding  
\$42 per person

#### Picnic in the Park

Cornbread  
Macaroni Salad, Broccoli Slaw  
\*\*\*\*\*

Slow Roasted Texas Beef Brisket  
Southern Fried Chicken  
\*\*\*\*\*

Bourbon Baked Beans, Mexican Street Corn,  
\*\*\*\*\*

Apple Raisin Bake  
\$44 per person

#### Cowboy Cookout

Potato Salad, Southwestern Cole Slaw  
\*\*\*\*\*

Roasted Bone In Chicken  
BBQ Pulled Pork  
\*\*\*\*\*

Assorted Breads, Crispy Onion Strings, Pickles  
Bourbon Baked Beans, Bacon Braised Roasted Brussels Sprouts  
\*\*\*\*\*

Fruit Cobbler  
\$44 per person

## **Box Lunch Selection**

### **Boxed Sandwiches**

*All include Sea Salt Kettle Chips, Whole Fruit, Cookie and 16 oz Water*

#### **Smoked Turkey & Cheddar**

Mesquite Smoked Turkey, Cheddar Cheese, Lettuce, Tomato and Onion on a Seven Grain Bread.

#### **Black Forest Ham & Swiss**

Black Forest Ham, Swiss Cheese, Lettuce, Tomato and Onion on a Seven Grain Bread.

#### **Vegetarian Hummus Wrap**

Julienne Cucumber, Zucchini, Peppers, Carrots and Hummus wrapped in a Tortilla

### **Boxed Salads**

*All include Sea Salt Kettle Chips, Whole Fruit, Cookie and 16 oz Water*

#### **Mixed Greens with Brie Wedge, Cranberries and Almonds**

and Vinaigrette Dressing

#### **Chicken OR Salmon Caesar Salad with Parmesan and Croutons**

and Caesar Dressing

\$30 per person

### **Hole in One Snack Box**

Granola Bar, Trail Mix, Apple, 16 oz Water

\$10 per person



## Displays

Small serves 25 people ~ Medium serves 50 people ~ Large serves 100 people

### Grilled Vegetable Board

Seasonal Vegetables Char Grilled then Chilled  
small \$150 medium \$300 large \$480

### Fresh Fruit

Variety of Fresh Sliced Fruits  
Garnished with Assorted Berries  
small \$150 medium \$300 large \$480

### Caprese

Vine Ripened Tomatoes, Mozzarella, Basil, Balsamic Glaze  
small \$180 medium \$360 large \$660

### Domestic and Imported Cheeses

Assorted Crackers and Lavosh  
small \$200 medium \$390 large \$720

### Viennese

Assorted Petite Desserts  
small \$225 medium \$450 large \$900

### Charcuterie Board

Cured Meats, Assorted Cheeses, House Cured Pickles, Olives,  
Peppadew Peppers, Assorted Breads  
small \$300 medium \$600 large \$1,200

### Hummus

Traditional and Roasted Red Pepper Hummus  
and Kalamata Olive Tapenade  
Pita Chips and Seasonal Vegetables  
small \$225 medium \$450 large \$900

### Baked Brie en Croute

Garnished with Seasonal Berries,  
Slivered Almonds and Crostini  
small \$225 medium \$450 large \$900

### Bagel and Lox

Thin Sliced Smoked Salmon, Tomatoes, Red Onions, Capers  
Cream Cheese and Bagels  
small \$375 medium \$700 large \$1,300

---

### Grill Master

Enhance your outdoor meal with a hot off the grill delight, attended by  
your very own personal Chef .  
Our event grill accommodates parties up to 100 people  
\$150 per event

**Carved To Order**

\$80 Chef Attendant Fee Applies

**Country Ham**

Dijon Mustard, Buttermilk Biscuits  
Red Eye Gravy  
Serves approx 50 people  
\$300.00 each

**Pepper Crusted Pork Loin**

Fire Roasted Apples, Artisan Bread  
Serves approx 25 people  
\$180.00 each

**Brined Turkey Breast**

Herb Brined Turkey Breast, Cranberry Chutney, Artisan Bread  
Serves approx 25 people  
\$180.00 each

**Roasted Strip Loin**

Roasted Full NY Strip, Dijon Mustard, Artisan Bread  
Serves approx 25 people  
\$250.00 each

**Creations**

\*Chef Attendants: \$150 ea

**Loaded Baked Potato Bar**

Baked Idaho Potatoes, Butter, Sour Cream, Bacon, Chives, Broccoli, Shredded Cheese, Basil, Roasted Garlic, Avocado, Pepitas, Ranch, Cheese Fondue,  
\$15 per person

**Pasta Bar**

Penne Pasta, Chopped Veggies, Artichokes,  
Shredded Parmesan, Red Pepper Flakes  
Choice of 3 Sauces: Marinara , Alfredo Sauce, Vodka, Pesto, Bolognese,  
Pesto Cream, Pesto Rojo  
\$18 per person

**Crown Pork Roast**

Pan Au Jus, Artisan Bread  
Serves approx 20 people  
\$250.00 each

**Leg of Lamb**

Rosemary Mint Marinade, Artisan Bread  
Serves approx 15 people  
Market Price

**Slow Roasted Prime Rib of Beef**

Au Jus, Horseradish, Horseradish Cream, Artisan Bread  
Serves approx 25 people  
\$475.00 each

**Seared Tenderloin of Beef**

Jack Daniels Demi Glace, Steak Butter, Artisan Bread  
Serves approx 25 people  
\$655.00 each

**Pho Bar\***

Consumè, Mint, Basil, Cilantro, Ginger,  
Scallions, Bean Sprouts, Pho Noodles  
\$25 per person

**Stir Fry Creations\***

Mushrooms, Peppers, Onions, Sugar Snap Peas, Water Chestnuts,  
Baby Corn, Carrots, Broccoli, Noodles,  
White Rice, Fried Rice  
\$21 per person

Try our Custom Sushi Counter

**Hors D'Oeuvres & Canapés**

**\$250 per tray of 50 pieces**

**HOT**

- Spinach and Artichoke Rangoon\*
- Vegetarian Spring Rolls, Sweet and Sour Sauce
- Garden Vegetable Quiche\*
- Teriyaki Chicken Skewers\*
- Chicken Tenders, Honey Mustard Sauce
- Petite Beef Chimichanga, Salsa Ranch
- Chile Verde Pork Empanada, Salsa Ranch
- Meatballs (Teriyaki, BBQ, Swedish, Bourbon)
- Coconut Shrimp, Sweet Chile Dip
- Bacon Wrapped Scallop, Brown Sugar Glaze\*
- Moroccan Chicken Lollipops, Raisin Pistachio Aioli
- Petite Chicken Wellington, Roasted Garlic Demi Glace
- Petite Beef Wellington, Port Demi Glace
- Machaca Beef Mini Tamales\*

**COLD**

- Poke Tostada Bites\*
- Shrimp Ceviche Shooter\*
- Shrimp Cocktail, Lemons, Cocktail Sauce
- Chipotle Chicken Cones\*
- Jamaican Shrimp Cucumber Rounds\*
- Beef Tenderloin Polenta Coins\*
- Sonoran Chicken Pinwheel\*
- Antipasto Stack: *Salami, Mozzarella, Tapenade on a French Baguette\**
- Sesame Tuna with Wasabi on Cucumber Slice\*
- Smoked Salmon Rose on Pumpernickel\*
- California Roll, Pickled Ginger, Wasabi
- Spicy Shrimp Sushi Roll, Dark Soy Sauce

**Hors D'Oeuvres Reception Package**

- Seasonal Vegetables, Char Grilled then Chilled
- Domestic and Imported Cheese Ensemble
- Chipotle BBQ Cocktail Meatballs
- Teriyaki Chicken Skewers
- Coconut Shrimp, Sweet Chile Dip
- Water Fresca and Iced Tea

\$40 per person

**Edible Art**

Enhance your event with a personalized logo or photo.

\$2.00 per 3" individual Sugar Circle

\$2.00 per 1" individual Chocolate Medallion

\$25.00 per 8" x 10" Chocolate Bark

\$10.00 per 8" x 10" Photo Cake Image

Plus \$10 set up fee per photo  
JPEG or PDF format

\*May be butler passed

\$80 per butler passed attendant

Sales Tax and 24% Service Charge Apply

## Plated Dinner Starter Course

Included in all plated dinner selections  
Choice of Greenhouse Garden Salad or Caesar Salad

### Greenhouse Garden Salad

Mixed Greens, Cucumbers, Tomatoes, Shaved Carrots,  
Herb Croutons, Shredded Cheese  
Balsamic Vinaigrette Dressing

### Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese,  
Herb Croutons, Fried Capers  
Caesar Dressing

## Plated Dinner Enhancements

### Salads

#### Strawberry Fields

Mixed Field Greens, Sliced Strawberries, Goat Cheese Crumbles,  
Candied Pecans and Balsamic Vinaigrette  
\$5 per person

#### Spinach Salad

Fresh Spinach Leaves, Shaved Red Onions, Mandarin Oranges,  
Toasted Almonds and Raspberry Vinaigrette  
\$5 per person

#### Fresh Mozzarella and Tomato Salad

Mixed Field Greens, Grape Tomatoes, Mozzarella Wedges  
Basil Herb Vinaigrette  
\$5 per person

#### Greek Salad

Feta Cheese, Kalamata Olives, Shaved Red Onions and Mixed Greens  
Herb Vinaigrette  
\$5 per person

#### Kale Fiesta Salad

Kale, Cabbage, Dried Blueberries, Pepitas, Avocado, Bell Peppers,  
Green Onions and Sweet Red Chili Vinaigrette  
\$5 per person

#### Roasted Beet Salad

Red and Yellow Beets, Tomatoes, Arugula  
Infused Olive Oil, Pink Himalayan Salt  
\$5 per person

### Soups

#### Tomato Basil

\$6 per person

#### Cauliflower Green Chile

\$6 per person

#### Italian Wedding Soup

\$6 per person

#### New England Clam Chowder

\$6 per person

#### Seafood Bisque

\$7 per person

## Plated Dinner Selections

All Dinner Selections Served with Garlic Herbed Focaccia  
Greenhouse Salad with Balsamic Vinaigrette House Dressing or Caesar Salad with Parmesan and Herb Croutons;  
Choice of Fingerling Roasted Potatoes; Oregano and Raisin Quinoa or Mushroom Risotto  
Fresh Seasonal Vegetable Accompaniment

### Dessert Selection

Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

### Herb Roasted Chicken

French Cut, Bone In Chicken, Thyme Jus  
\$57 per person

### Sonoran Grilled Chicken

Margarita Marinated Chicken Breast  
Smoked Poblano Chili, Pepperjack Cheese  
Jicama Slaw  
\$58 per person

### Halibut Genovese

Lightly Buttered Alaskan Halibut  
Sautéed Golden, Blend of Artichokes, Capers, Pinot Grigio,  
Fresh Herbs, Lemon and Butter  
Market Price per person

### Salmon en Croûte

Pastry Wrapped Salmon, Spinach, Shallots  
Fried Caper Cream  
\$68 per person

### New England Crab Cakes

Seared Lump Crab Cake Duo  
Roasted Red Pepper Coulis  
\$68 per person

### Grilled Pork Tenderloin

Brined & Grilled Tenderloin with a  
Honey Dijon Glaze  
\$60 per person

### Braised Short Ribs

San Tan Epicenter, Mushrooms, Caramelized Onions  
\$66 per person

### Grilled Filet Mignon

Prime 8oz Filet, Roasted Shallot  
& Balsamic Sauce  
\$78 per person

### Wellington

Grilled Tenderloin or Pan Seared Chicken Breast, Mushroom Duxelle  
Wrapped in Puff Pastry, Port Wine Sauce  
Chicken: \$65 per person  
Beef: \$78 per person

### Mixed Grill

Grilled 5 oz Petit Filet with a Port Wine Sauce  
Grilled Chicken Breast with a Parmesan Cream Sauce  
\$76 per person

## Dessert Selections

Chocolate Bundt Cake	Chocolate Hot Fudge Cake
Triple Chocolate Mousse	Bananas Foster
Red Velvet Cake	Pineapple Upside Down Cake
Assorted Cheesecake	Tiramisu



**Buffet Dinner Selections**

Includes Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea  
Minimum 50 Guests

**Aloha Luau**

Hawaiian Rolls with Butter  
Spinach Salad with Mandarin Oranges, Toasted Almonds, Mango Vinaigrette  
\*\*\*\*\*

*Choice of Two Entrees*

- **Huli Huli Chicken**
- **Grilled Ginger Salmon**
- **Black Pepper Crusted Halibut**

Macadamia Nut Fried Rice  
Sweet Potato Casserole  
Vegetable Stir Fry  
\*\*\*\*\*

Bread Pudding with Rum Sauce  
Almond Joy Cake  
\$78 per person

**Midwest Madness**

Cornbread with Butter  
Iceberg Lettuce Salad with Bacon Bits  
Pickled Red Onions and Blue Cheese Dressing  
\*\*\*\*\*

*Choice of Two Entrees*

- **Braised Short Ribs**
- **BBQ Glazed Grilled Chicken Breasts**
- **Maple Glazed Salmon**

Cheesy Potato Gratin  
Saffron Risotto  
Fresh Vegetable Medley  
\*\*\*\*\*

Apple Cobbler with Warm Cinnamon Sauce  
Double Chocolate Layer Cake  
\$74 per person

**Southwest Fiesta**

Cornbread with Jalapeno Butter  
Roast Corn and Black Bean Nopalito Salad  
\*\*\*\*\*

Beef Tamales  
Sirloin, Chicken and Shrimp Fajitas  
\*\*\*\*\*

Served with Peppers and Onions, Warm Flour Tortillas,  
Shredded Cheese, Sour Cream, Fresh Guacamole  
Mexican Rice, Spanish Beans  
\*\*\*\*\*

Caramel Flan  
Stuffed Churros  
\$68 per person

**Santa Maria**

Artisan Bread with Butter  
Mixed Greens, Chopped Eggs, Bacon, Tomatoes,  
Blue Cheese Crumbles, Sunflower Seeds  
\*\*\*\*\*

*Choice of Two Entrees*

- **Marinated Beef Tri Tip Steak**
- **Chicken Genovese with Artichokes, Capers and a Pinot Grigio Sauce**
- **Maple Glazed Salmon**

Saffron Risotto  
Roasted Potatoes  
Grilled Zucchini Medallions  
\*\*\*\*\*

Fresh Peach Cobber  
Red Velvet Cake  
\$75 per person

**Buffet Dinner Selections—Continued**

Includes Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

**Minimum 50 Guests**

**Paradise on the Green**

Artisan Bread with Butter

Mixed Field Greens, Blue Cheese Crumbles and Sliced Almonds, Served with an Herb Vinaigrette and Creamy Ranch Dressings

\*\*\*\*\*

*Choice of Two Entrees*

- **Grilled Filet with a Bourbon Peppercorn Sauce**
- **Chicken Genovese with Artichokes, Capers and a Pinot Grigio Sauce**
- **Grilled Pork Tenderloin with a Honey Dijon Glaze**

\*\*\*\*\*

Oaxaca Whipped Potatoes

Wild Mushroom Risotto

Roasted Asparagus

\*\*\*\*\*

Macaroons

Assorted Petite Desserts

\$78 per person

**All American**

Artisan Bread with Butter, Classic Cole Slaw  
Greenhouse Garden Salad, Assorted Dressings

\*\*\*\*\*

*Choice of Two Entrees*

- **Baby Back Ribs**
- **Southern Fried Chicken**
- **Sausage stuffed Portobello Mushroom Cap**

\*\*\*\*\*

Cheesy Potato Gratin

Baked Spiced Corn

\*\*\*\*\*

Apple Pie with Fresh Whipped Topping

Carrot Cake

\$70 per person

**Beverage Prices and Selections**

**Consumption Bar**

	<b><u>PER DRINK</u></b>
Soft Drinks	\$4.00 each
Bottled Waters	\$4.00 each
Domestic Beer	\$5.50 each
Regional/Craft Beer	\$6.50 each
Imported Beer	\$6.50 each
Premium Wine	\$8.00 each
Premium Cocktail	\$8.00 each
Cordials	\$8.00 each
Luxury Cocktail	\$10.00 each

*Stock the Bar*  
*Assortment of  
Fine Wines available  
for purchase by the bottle*

**Hourly Bar Packages**

	<b><u>Beer &amp; Wine</u></b>	<b><u>Premium Brands</u></b>	<b><u>Luxury Brands</u></b>
<b>First Hour</b>	\$15 per person	\$20 per person	\$25 per person
<b>Each Additional Hour</b>	\$6.00 per person per hour	\$8.00 per person per hour	\$10.00 per person per hour
<b>Mocktail Bar</b>	\$10 per person first hour	\$4 per person each additional hour	

\$80 Bartender Fee

*(One Bartender will serve approximately 100 guests)*

**Premium Liquors**

Absolute Vodka  
Bombay Gin  
Jose Cuervo Tequila  
Jack Daniel's Tennessee Whiskey  
Canadian Club Canadian Whiskey  
Dewar's Scotch  
Bacardi Rum

**Luxury Liquors**

Grey Goose Vodka  
Bombay Sapphire Gin  
Patron Silver Tequila  
Crown Royal Reserve Whiskey  
The McCallan 12 Year Single Malt Scotch  
Courvoisier VSOP Cognac

**Mixers**

Orange Juice  
Cranberry Juice  
Pineapple Juice  
Grenadine  
Tomato Juice  
Assorted Soft Drinks  
Club Soda

**Champagne ~Sparkling Wines**

J Roget \$30.00 per bottle  
Moscato, Villa Rosa, Italy \$40.00 per bottle  
Prosecco, Bocelli, Italy \$50.00 per bottle

**White Wines**

Chardonnay, Canyon Road \$30.00 per bottle  
Chardonnay, J Lohr, Monterey \$35.00 per bottle  
Chardonnay, Cutrer, Sonoma \$40.00 per bottle  
White Zinfandel, Canyon Road \$30.00 per bottle  
Pinot Grigio, Alverdi, Italy \$35.00 per bottle  
Riesling, Sun Garden, Germany \$35.00 per bottle

**Red Wines**

Merlot, Canyon Road \$30.00 per bottle  
Merlot, Chateau St. Jean, Napa Valley \$35.00 per bottle  
Merlot, St. Francis, Sonoma Valley \$40.00 per bottle  
Cabernet Sauvignon, Canyon Road \$30.00 per bottle  
Cabernet Sauvignon J Lohr, Paso Robles \$40.00 per bottle  
Cabernet Sauvignon, Liberty School, Paso Robles \$48.00 per bottle  
Pinot Noir, The Seeker, France \$38.00 per bottle