



2017 Event Menus

JW MARRIOTT
DESERT RIDGE RESORT & SPA



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BREAKFAST

JW MARRIOTT
DESERT RIDGE RESORT & SPA



DESERT CONTINENTAL I \$34 per person

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Selection of Orange, Grapefruit and Apple Juices

Season's Best Sliced Melons and Berries

Kashi Organic and Kellogg's Smart Start Cereals Whole, 2% and Skim Milk

Assortment of Fruit and Greek Yogurts, House Made Granola Chef's Daily

Breakfast Bakeries Selection to include Artisan Baked Croissants, Breakfast Breads and Muffin Tops to include Gluten Friendly

Einstein Brothers Local Bakery Bagels with Toaster Station Cream Cheese, Sweet Butter and Assorted Fruit Jams

Starbucks Coffee and Tea Service

Pricing Based on 1.5 Hours of Service

25% taxable service charge and applicable state sales tax will be added to all food and beverage



SAGUARO CONTINENTAL | \$36 per person

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Selection of Orange, Grapefruit and Apple Juices Season's Best Sliced Melons

and Berries

Assortment of Fruit and Greek Yogurts, House Made Granola Kashi Organic and Kellogg's

Smart Start Cereals

Whole, 2% and Skim Milk

Steel Cut Oatmeal with Brown Sugar, Raisins, Cranberries, California Pecans

Chef's Daily Breakfast Bakery Selection to include Artisan Baked Croissants, Breakfast Breads and Muffin Tops to include Gluten Friendly

Starbucks Coffee and Tea Service

Pricing based on 1.5 hour of Service

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



BUILD YOUR OWN GRAB & GO BREAKFAST | \$34 per person

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Individual Orange, Grapefruit & Apple Juices

Individually Crafted Greek Yogurt Parfait with Local Honey, Seasonal Berries
and House Made Granola

Season's Best Whole Fruit

Individually Wrapped Blueberry Muffin

Individual Bags of House Made Desert Ridge Trail Mix

Starbucks Coffee and Tea Service

Bottled Waters \$4.50 each

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



BREAKFAST ENHANCEMENTS

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Individually Crafted Greek Yogurt Parfaits I \$8 per person

Local Honey, Seasonal Berries, House Made Granola

Individually Crafted Coconut Milk Parfait I \$8 per person

Local Honey, Seasonal Berries, Chia Seeds

Steel Cut Oatmeal I \$7 per person

Brown Sugar, Raisins, Dried Cranberries and California Pecans

Creamy Coconut Milk Steel Cut Oatmeal I \$8 per person

Cocoa Nibs, Pepitas, Dried Cranberries, Sliced Almonds, Chia Seeds

Scrambled Egg Whites OR Egg Beaters I \$8 per person

Breakfast Meats: Pre-Select One I \$8 per person

Crispy Smoked Bacon, Maple Pepper Bacon, Canadian Bacon
Chicken Apple Sausage, Breakfast Pork Sausage, Turkey Maple Sausage

Assorted Einstein Brothers Locally Baked Bagels I \$58 per dozen

Cream Cheese, Lite Cream Cheese, Whipped Butter, Assorted Jams

Southwest Breakfast Burrito I \$9 each

Chorizo Sausage, Scrambled Eggs, Pepper Jack Cheese,
Locally Made Tortilla and Salsa Verde

Egg White Breakfast Burrito I \$9 each

Roasted Squash, Sun Dried Tomatoes, Roasted Mushrooms,
Scrambled Egg Whites, Monterey Jack Cheese, Whole Wheat
Tortilla, Salsa Fresca

English Muffin Sandwich I \$9 each

Cured Canadian Bacon, Provolone, Cage Free Egg

Rise and Shine Croissant I \$9 each

Scrambled Farm Eggs, Smoked Ham, Cheddar Cheese

Egg White Flatbread Sandwich I \$9 each

Scrambled Eggs, Turkey Sausage, Mozzarella Cheese,
Tomato Jam on Whole Wheat Flatbread

Cinnamon Chip Pancake Sandwich I \$9 each

Scrambled Farm Eggs, Pork Sausage, American Cheese

Open Faced Smoked Salmon Bagel I \$12 each with Smoked Salmon,
Capers, Chopped Egg, Shaved Onion, English Cucumber, Tomato

25% taxable service charge & applicable state sales tax added to all food and beverage



PLATED BREAKFAST

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BREAKFAST APPETIZERS:

Steel Cut Oatmeal Brulee | \$8 per person

Vanilla Crème Anglaise, Caramelized Bananas

Landscaped Greek Yogurt Parfait | \$8 per person

Honey Comb, Seasonal Berries, House Made Granola, Fruit Compote
Micro Mint

Season's Best | \$7 per person

Sliced Melons, Berries, Local Honey, Micro Mint

BREAKFAST ENTREES:

Southwest Breakfast Burrito | \$35 per person

Local Flour Tortillas, Chorizo, Scrambled Eggs,
Queso Fresco, Red Chile Sauce
Chicken Apple Sausage, Crispy Home Fries and Caramelized Peppers

Farm Scrambled Fresh Eggs | \$35 per person

Choice of Canadian Bacon, Applewood Smoked Ham, Pork Sausage,
Southwestern Chicken Sausage or Crispy Smoked Bacon
With Skillet Fried Yukon Gold Potatoes, Sweet Onions, Roasted Tomato

Steak and Eggs | \$45 per person

Petite Natural Beef Filet, Roasted Fingerling Potatoes,
Shaved Kale, Poached Egg
Chipotle Hollandaise Passed Tableside

Breakfast Entrees Include:

Fresh Squeezed Orange, Grapefruit and Cranberry Juice

Chef's Daily Selection of Fresh Breakfast Bakeries to Include:
Artisan Baked Croissants, Breakfast Breads and Muffin Tops
To include Gluten Friendly
Sweet Butter, Assorted Fruit Jams

Starbucks Coffee and Tea Service

25% taxable service charge & applicable state sales tax will be applied to all food & beverage



SUNRISE BREAKFAST BUFFET | \$48 per person

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Selection of Orange, Grapefruit and Apple Juices

Season's Best Sliced Melons and Berries

Kashi Organic and Kellogg's Smart Start Cereals

Whole, 2% and Skim Milk

Steel Cut Oatmeal with Brown Sugar, Raisins,
Dried Cranberries and California Pecans

Assorted Fruit and Greek Yogurt, House Made Granola

Fluffy Scrambled Eggs

Accompaniments of Cheddar Cheese
and Charred Tomato Salsa

Buffet Selections Include:

Bacon Pre-Select One:

Crispy Smoked Bacon, Maple Pepper Bacon, Canadian Bacon

Sausage Pre-Select One:

Chicken Apple Sausage, Breakfast Pork Sausage, Turkey Maple Sausage

Breakfast Potatoes Pre-Select One:

Cast Iron Yukon Potatoes with Vidalia Onions and Chives

Breakfast Potatoes with Spinach and Tomato

Cheesy Hash Brown Casserole

Crispy Home Fries with Caramelized Peppers

Chef's Daily Selection of Breakfast Bakeries to include

Artisan Baked Croissants, Breakfast Breads and Muffin Tops to
include Gluten Friendly, Sweet Butter and Assorted Fruit Jams

Starbucks Coffee and Tea Service

25% taxable service charge & applicable state sales tax will be added to all food & beverage

Pricing Based on 1.5 hours of Service | Minimum of 50 guests
If minimum not met, \$7 per person added to menu price



ARIZONA'S BEST BREAKFAST BUFFET | \$50 per person

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Selection of Orange, Grapefruit and Apple Juices

Season's Best Sliced Melons and Berries

JW Signature Juice Pre-Select One:

-Watermelon & Hibiscus

-Cantaloupe & Basil

Kashi Organic and Kellogg's Smart Start Cereals

Whole, 2% and Skim Milk

Assorted Fruit and Greek Yogurt, House Made Granola

Individually Crafted Cast Iron Hash:

Chicken Apple Sausage, Roasted Sweet Potato, Kale,

Poached Egg and Smoked Chile Hollandaise

(Chef Optional)

Build Your Own Southwest Breakfast Tacos:

Local Soft Flour Tortillas, Scrambled Farm Eggs, Chorizo

Scrambled Eggs, Queso Fresco, Shredded Cheddar Cheese, Pico

de Gallo, Fire Roasted Salsa, Sour Cream Assorted Hot Sauces

Oven Roasted Yukon Potato with Hatch Chiles

Crispy Smoked Bacon

Southwestern Chicken Sausage

Pepper Jack Croissants, Agave Coffee Cake, Apple Muffin Tops
with Mesquite Streusel

Sweet Butter and Assorted Jams

Starbucks Coffee and Tea Service

\$195 chef fee per station

Pricing Based on 1.5 hours of Service | Minimum of 50 guests

If minimum not met, \$7 per person added to menu price

25% taxable service charge and applicable state sales tax will be applied to all food & beverage.



CHEF CRAFTED STATION ENHANCEMENTS

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Farm Fresh Specialty Omelets Made to Order | \$16 per person

Bell Peppers, Onions, Ham, Crispy Bacon, Mushrooms, Chicken Apple Sausage, Spinach, Roma Tomato, Cheddar Cheese, Pepper Jack Cheese, Goat Cheese, Egg Whites, Fire Roasted Salsa, Assorted Hot Sauces
(Chef Required)

Southwest Breakfast Burrito Bar | \$16 per person

-Locally Made Soft Flour Tortilla with Scrambled Eggs and Smoked Bacon
-Locally Made Soft Flour Tortilla with Chorizo Scrambled Eggs and Black Beans
Accompaniments of Cheddar Cheese, Guacamole, Sour Cream, Jalapeno Peppers, Salsa Fresca and Assorted Hot Sauces
(Chef Optional)

Cinnamon Vanilla French Toast Station | \$10 per person

Challah Bread served with Vermont Maple Syrup, Whipped Butter, Roasted Cinnamon Apple Compote and Blueberry Compote
(Chef Optional)

Pancake Station | \$10 per person

Blue Corn and Buttermilk Pancakes
Served with Sweet Berry Mint Compote, Dark Chocolate Chips, Vermont Maple Syrup and Soft Whipped Butter
(Chef Optional)

\$195 chef fee per station

25% taxable service charge and applicable sales tax will be applied to all food and beverage.



CHEF CRAFTED STATION ENHANCEMENTS I \$195 chef fee per station

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Breakfast Quesadilla Station I \$15 per person

Quesadillas, Made to Order, with Cage Free Eggs (2 varieties):

-Smoked Bacon, Jalapeno, Pepper Jack & Cotija Cheeses,

Local Flour Tortilla

-Black Bean, Corn, Caramelized Red Onion, Poblano,

Cheddar & Monterey Jack Cheeses, Whole Grain Tortilla

(Chef Required)

Breakfast Carved Meats: Pre-Select One I \$14 per person

-Cured and Smoked Slab Bacon served with Maple Syrup,

House Made Buttermilk Biscuits

-Chicken Apple Rope Sausage served with Apricot and Peach Chutney,

Corn Bread Muffins

(Chef Required)

\$195 chef fee per station

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



COFFEE BREAKS

JW MARRIOTT
DESERT RIDGE RESORT & SPA



COFFEE BREAK I PACKAGES – BASED ON 30 MINUTE DURATION

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JW Life Break I \$28 per person

- Cocoa Espresso Date Bars
- Orange Hazelnut Tea Cakes
- Coconut Quinoa Cookies
- Flax & Goji Berry Bars with Honey

Signature Juice Bar Featuring:

- “All Greens”: Green Apple, Kale, Cucumber, Spinach
- “Little Beet”-Red Apple, Beets, Ginger
- (Chef Optional)

- Market Style Dried Fruit and Nuts Trail Mix:
- Apricots, Cranberries, Yogurt Covered Raisins, Banana Chips,
- Blueberries, Spiced Pistachios, Honey Roasted Peanuts
- Sugar Free Chocolate Almonds

- Iced Green Tea
- Pomegranate Lemonade

Starbucks Coffee and Tea Service

\$195 chef fee per station

25% taxable service charge and applicable state sales tax will be added to all food and beverage

Arizona’s Best Break I \$26 per person

- Local Corn Tortilla Chips
- Fire Roasted Salsa, Salsa Verde, Guacamole
- Candied Agave Spiced Pistachios
- Empanadas:
- Black Bean and Roasted Corn
- Chicken Mole

- Pumpkin Seed Brittle
- Chocolate Mole Cookies

Prickly Pear Lemonade Starbucks
Coffee and Tea Service

Cake and Shake Break I \$26 per person

- Cinnamon Churros with Warm Mexican Spiced Chocolate and Spiced Cajeta
- Tres Leches Cake & Mexican Chocolate Flourless Cake with Tequila Soaked Cherries and Walnuts

Milk Shake Bar with Rumchata, Cinnamon Vanilla Ice Cream (Chef Required)

Starbucks Coffee and Tea

COFFEE BREAK | PACKAGES | BASED ON 30 MINUTE DURATION

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Tea Break I \$26 per person

Tea Sandwiches:

-Hot Smoked Salmon with Cucumber, Sliced Red Onion, Herbed Cream Cheese, Marble Rye Bread

-Chicken Curry Salad with Golden Raisins, Sliced Almonds, Grapes, Heartland Grain Bread

-Camembert with Roasted Fig Jam, Candied Pistachio on Sourdough

Macaroons: Chia Tea Macaroons, Green Tea Macaroons, Milk Chocolate & Earl Grey Macaroons

Iced Teas: Wild Orange, Passion Hibiscus and Citrus Green Tea

Starbucks Coffee and Tea

Cocoa Bean Break I \$24 per person

Double Chocolate Tarts

Dark & White Chocolate Covered Strawberries

Salted Chocolate Chip and Triple Fudge Cookies

Dark Cocoa Brownies, Chocolate Praline Bon Bons

Chocolate Covered Espresso Beans

Individual Chocolate, Whole, 2% and Skim Milk

Starbucks Coffee and Tea

Bee Break I \$25 per person

Ricotta Honey Tarts, Bee Sting Cake, Honey Raisin Scones
Flax & Goji Berry Bar with Local Honey

Mini Mason Jar Yogurt Parfaits
Greek Yogurt, Local Honey, Seasonal Berries, Garden Mint

Bee Pollen and Honeycomb Brittle
Dark Chocolate and Marcona Almonds

Honey Lemonade

Starbucks Coffee and Tea

Vegetable Harvest Break I \$27 per person

Market Style Crudite: Cucumber, Carrots, Broccoli, Heirloom Cauliflower, Celery, Radish, Cherry Tomato, Ranch Dip, Kale & Artichoke Yogurt Dip, Hatch Green Chile Hummus
Root Vegetable Chips, Rustic Bakery Sea Salt Crackers

Chocolate Beet Cupcakes
Sweet Corn Panna Cotta with Corn Milk Crumbles

Iced Green Tea & Assorted Naked Juices

25% taxable service charge & applicable state sales tax will be added to all food & beverage

COFFEE BREAK | PACKAGES – BASED ON 30 MINUTE DURATION

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LaMars Local Cake Donuts Break I \$24 per person

Assorted Donuts to include Traditional Glazed, Chocolate Original, Apple Spiced, Sour Cream Crueler, Double Chocolate, Maple Iced, Blueberry and Plain Cake with White Icing

Season's Best Whole Fruit

Chilled Milk Bar:
Individual Milks-2%, Skim and Whole Milk
Chocolate Milk and Vanilla Almond Milk

Starbucks Coffee and Tea

State Fair Break I \$26 per person

Individual Bags of Kettle Heroes Popcorn to include: Movie Theatre, Aged White Cheddar & Kettle Corn

Mini Corn Dogs with Local Honey Dijon

Warm Soft Pretzel Bites with Whole Grain Mustard

Retro Mini Candies and Chocolates:
Gummy Bear Cubs, Starbursts, Skittles, Kit Kat,
Twix and Reese's Peanut Butter Cups

Assorted Spindrift Sparkling Fruit Soft Drinks

Starbucks Coffee and Tea

25% taxable service charge and applicable state sales tax will be applied to all food & beverage.



ALA CARTE | BEVERAGES

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Starbucks Coffee and Tea Service | \$102 per gallon

Starbucks Iced Regular and Decaffeinated Coffee | \$102 per gallon

Individual Starbucks Frappuccino Drinks | \$8.50 each
Coffee, Mocha & Vanilla

Individual Whole, 2%, Skim and Chocolate Milk | \$5 each

Assorted Bottled Juices | \$5.50 each
Apple, Cranberry, V-8, Grapefruit and Orange

Tazo Iced Tea Station | \$80 gallon
Wild Orange
Passion Hibiscus
Citrus Green Tea
Minimum 1 gallon of each

Assorted Naked Juices | \$8.50 each

“Mocktails” | \$80 gallon
-Orange, Coconut & Ginger
-Blackberry, Lemon & Thyme
-Watermelon, Prickly Pear & Mint

Freshly Brewed Iced Tea | \$60 per gallon

Freshly Squeezed Lemonade | \$60 gallon

Arizona Iced Tea & Arnold Palmers | \$6 each

Assorted Chilled Pepsi Soft Drinks | \$5.50 each

Red Bull | \$7 each

Flavored Gatorade and Snapple | \$6.50 each

Vasa Spring Waters | \$4.50 each

Sparkling Waters | \$5.50 each

Fiji Bottled Waters | \$6.50 each

Smoothie Station | \$12 per person
Season’s Best Fruit Smoothies (2 varieties):
-Strawberry Banana
-Pineapple Melon
(Chef Required)

\$195 chef fee per station

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



ALA CARTE | ENHANCEMENTS

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Breakfast Bakeries | \$55 per dozen

Chef's Daily Selection of Artisan Baked Croissants, Breakfast Breads and Muffin Tops to include Gluten Friendly Sweet Butter, Assorted Fruit Jams

Assorted LaMar Cake Donuts | \$58 per dozen

Assorted Einstein Brothers Locally Baked Bagels | \$58 per dozen

Cream Cheese, Lite Cream Cheese, Whipped Butter, Fruit Jams

Biscotti | \$50 per dozen

Orange Almond, Pistachio, Chocolate and Blue Corn

Freshly Baked Scones | \$55 per dozen

Golden Raisin, Cranberry, Chocolate Chip and Blueberry Devonshire Cream and Fruit Preserves

Flax and Goji Berry Bars with Local Honey | \$55 per dozen

Season's Best Whole Fruit | \$4 each

Individual Fruit and Greek Yogurts | \$5 each

Petite Cupcakes | \$72 per dozen

Cinnamon Dulce de Leche, Vanilla with Raspberry Filling, Red Velvet with Cream Cheese Icing, Devils Food Cake with Chocolate Ganache, Coconut with Toasted Coconut Frosting

Individually Crafted Greek Yogurt Parfaits | \$8 each

Seasonal Berries, House Made Granola, Local Honey

Assorted Kashi Granola Bars | \$5 each

Assorted Kind Bars | \$6 each

Energy, Protein and Power Bars | \$6 each

Season's Best Fruit Skewer | \$6.50 each

Agave Yogurt Dip

Seasonal Berries & Sliced Fruit Display | \$9.50 per person

Agave Nectar Mint Yogurt

Kashi Organic & Kellogg's Smart Start Cereals | \$6.50 each

Whole, 2% and Skim Milk

25% taxable service charge and applicable state sales tax will be added to all food and beverage.

ALA CARTE | ENTICEMENTS

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Warm Sea Salted Soft Pretzels I \$64 per dozen
Whole Grain Mustard, Local Honey Dijon, Warm Cheese Fondue

Hummus Bar I \$7.50 per person
Piquillo Pepper Hummus, Roasted Garlic Hummus, Pita Chips,
Celery and Carrots

Antipasti Skewer I \$7 each
San Danielle Ham, Queen Creek Olive, Baby Mozzarella, Artichoke
Basil Pesto

Aged Cheese and Fruit Skewer I \$7 each
Aged Swiss and Provolone, Melon, Red Grape

Individual Bags of Trail Mix I \$5.50 each

Individual Bags of Chips and Pretzels I \$4.50 each

Assorted Pop Chips and Terra Chips I \$5.50 each

Individual Bags of JW Mixed Nuts I \$6 each

Individual Kettle Heroes Bags of Popcorn I \$5.50 each
Movie Theatre, Aged White Cheddar, Kettle Corn

Individual Vegetable Harvest Crudite I \$7.50 per person
Season's Best Crisp Raw Vegetables with Ranch Dip and Hatch
Green Chile Hummus

**Chocolate Fudge Brownies, Brown Sugar Blondies and
Rice Krispy Treats I \$52 per dozen**

Assorted House Made Cookies I \$52 per dozen
Chocolate Chip, Peanut Butter, White Chocolate Chip,
Oatmeal Raisin and Sugar Cookies

25% taxable service charge and applicable state sales tax will be added to all food and beverage.

ALA CARTE | ENTICEMENTS

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Frozen Treats | \$5.50 each

Ice Cream Sandwiches and Frozen Fruit Bars

Dove Bars and Haagen Dazs Ice Cream Bars | \$6.50 each

Dove...Vanilla Milk Chocolate

Dove...Chocolate Dark Chocolate

Haagen Dazs...Vanilla Chocolate Peanut Butter

Haagen Dazs...Vanilla Raspberry

Haagen Dazs...Vanilla Milk Chocolate Almond

Chia Seed Pudding | \$5 each

Coconut Milk, Mixed Berries, Cocoa Nib Crumble

Candy Bars | \$5 each

Snickers, Milky Way, Kit Kat, M&M's and Hershey Bars

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



LUNCH

JW MARRIOTT
DESERT RIDGE RESORT & SPA



CHILLED ENTRÉE PLATED SELECTIONS

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WEDGE SALAD I \$41 per person

Grilled Natural Chicken Breast, Cherry Tomatoes, Crumbled Smoked Bacon, Cucumbers, Chopped Hard Boiled Egg, Baby Iceberg, Point Reyes Blue Cheese With Avocado Ranch Dressing

HARVEST CHICKEN SALAD I \$41 per person

Roasted Chicken Breast, Farm Greens, Fregola, Shaved Zucchini, Haricot Verts, Mozzarella with Sherry Vinaigrette

GRILLED BISTRO TENDERLOIN STEAK SALAD I \$45 per person

Arugula, Candied Pecans, Caramelized Onions, Shaved Radish, Blue Cheese with Roasted Tomato Vinaigrette

BBQ GRILLED SHRIMP SALAD I \$45 per person

Baby Iceberg, Roasted Corn, Cherry Tomato, Piquillo Peppers, Queso Fresco, Pepita Seeds, Citrus Vinaigrette

All Chilled Plated Entrees Include:

- Local Baked Heartland Grain Bread Basket
- Artisan Rolls with Sea Salt Butter
- Dessert Selection
- Freshly Brewed Iced Tea
- Starbucks Coffee and Tea Service

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



HOT PLATED ENTRÉE

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ALL ENTREES INCLUDE:

- Soup or Salad
- Season's Best Vegetables
- Local Baked Heartland Grain Bread Basket, Artisan Rolls with Sea Salt Butter
- Dessert
- Freshly Brewed Iced Tea
- Starbucks Coffee and Tea

Seared Atlantic Salmon I \$47 per person

Braised Swiss Chard, Farro Risotto, Thyme Fennel Slaw

Pacific Sea Bass I \$49 per person

Braised Green Lentils, Wilted Arugula, Preserved Lemon, Chemoula Vinaigrette

Roasted Natural Chicken I \$46 per person

Smoked Shallot Whipped Potato, Cultivated Mushrooms, Lemon Maple Jus

Pan Seared Natural Chicken I \$46 per person

Kale, Cipollini Onions, Piquillo Peppers, Yukon Potato Hash
Smoked Tomato Jus

Certified Prime Sirloin Steak I \$52 per person

Yukon Gold Potato Puree, Cultivated Mushrooms, Swiss Chard, Port Demi

BBQ Braised Short Rib I \$48 per person

Whipped Sweet Potato, Braised Greens,
Natural BBQ Jus

Vegetarian Enchilada Stack I \$44 per person

Roasted Mexican Squash, Poblano Peppers, Charred Corn,
Oaxaca Cheese, Cilantro Crème, Black Bean Puree,
Tomatillo Salsa

Roasted Cauliflower Steak I \$44 per person

Marinated Tomato and Kale Quinoa Risotto, Toasted Pepitas
Sweet Pepper Relish

Gluten Free Gnocchi with Smoked Tomato Jus I \$44 per person

Fresh Mozzarella, Grilled Artichokes, Roasted Mushrooms

25% taxable service charge & applicable state sales tax will be applied to all food & beverage



LUNCH ACCOMPANIMENTS

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SOUPS SERVED EN CROUTE

Pre-Select One:

Roasted Root Vegetable Barley Soup
Roasted Corn Bisque

SALADS

Arizona Wedge

Baby Iceberg, Chayote Squash, Charred Nopales, Arizona Pistachios, Dried Corn, Cotija Cheese, Anasazi Beans with Cilantro Lime Buttermilk Dressing

Farm Green Salad

Local Greens, Charred Carrot, Cucumber, Cherry Tomato, Candied Pecans, Shaved Manchego, Honey Champagne Vinaigrette

Desert Ridge Salad

Shaved Kale, Quinoa, Crow's Dairy Goat Cheese, Sweet Potatoes, Peppadew Peppers, Spiced Pistachios, Arizona Honey Citrus Vinaigrette

Salt Baked Beet Salad

Rocket Arugula, Spiced Pecans, Crow's Dairy Goat Cheese, Sorrel with White Balsamic Vinaigrette

DESSERTS

Apple Almond Cake, Cinnamon Crème Fraiche, Brown Sugar Crumble, Rum Soaked Golden Raisins

Citrus Mascarpone Cheesecake, Blood Orange Gelee, Candied Pistachios, Raspberry Coulis

Mexican Brownie Torte with Dulce De Leche Chocolate Mousse, Pepita Praline Crunch, Tequila Chocolate Sauce

Flourless Chocolate Cake, Dark Chocolate Mousse, Mixed Berry Salad, Chantilly Cream

Meyer Lemon Tart

Agave Meringue, Raspberry and Mango Sauce

Banana Crème Pie

Oreo Shell, Spiced Rum Glazed Bananas, Toasted Coconut

Chocolate Caramel Peanut Tart

White Chocolate Mousse, Salted Caramel Sauce, Honey Ganache

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



CARVED MEATS AND SALADS | \$50 per person

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Roasted Root Vegetable Barley Soup

Market Style Farm Green Salad

Farm Greens, Candied Pecans, Dried Corn Kernels, Smoked Bacon
Cherry Tomatoes, Shaved Dried Cranberries with Champagne Vinaigrette

Yukon Gold Potato Salad

Chopped Celery, Onion, Egg, Sweet Relish, Cider Vinegar Dijonnaise

Harvest Grain Salad

Quinoa, Spring Peas, Caramelized Onions, Feta, Divina Tomato
Vinaigrette

Tuna Salad

Albacore Tuna, Capers, Lemon Zest, Red Onion, Celery, Citrus
Vinaigrette

Carved Meats:

Sliced Turkey, Ham and Pastrami

Sliced Artisan Cheeses:

Swiss, Sharp Cheddar, Provolone

Relish Tray: Boston Bibb Lettuce, Vine Ripened Tomatoes,
Sliced Red Onions, Sweet and Spicy Pickles

Sliced Artisan Sandwich Breads

Whole Grain Mustard, Honey Dijon Mustard, Mayonnaise

House Made Chips

Desserts:

Traditional New York Cheesecake with Season's Best Fruit Compote
Orange Pistachio Cannoli, Italian Crème Cake
Chocolate Bread Pudding
Starbucks Coffee and Tea Service, Freshly Brewed Iced Tea

Chef Crafted Hot Sandwich Enhancements | \$8 per person (Pre-Select One)

-Cedar River Farms Shaved Prime Rib Sandwich

Sautéed Peppers and Onions, Provolone Cheese, Finger Roll

-BBQ Pulled Pork Sandwich

Cole Slaw, Apple Cider Vinaigrette, Sesame Seed Roll

-Southwest Grilled Chicken Sandwich on Kaiser Roll

Applewood Smoked Bacon, Sliced Tomato, Slaw, Chipotle Aioli

-Caprese on Herb Focaccia with Smoked Mozzarella, Sliced Heirloom
Tomato, Pistachio Pesto

25% taxable service charge and applicable state sales tax will be applied to all food & beverage

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required
\$8 added to menu price if minimum if not met



HAND CRAFTED SANDWICH BUFFET | \$52 per person

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Fire Roasted Tomato Bisque

Market Style Chopped Salad

Iceberg Lettuce, Smoked Bacon, Tomato, Cucumbers, Pickled Onions, Toasted Walnuts, Sourdough Crouton with Ranch Dressing

Butternut Squash Salad

Spinach, Arugula, Candied Pistachios, Crow's Dairy Goat Cheese, Dried Cranberries, Spiced Maple Vinaigrette

Green Bean Salad

Marinated Tomatoes, Olives, Crumbled Feta, Balsamic Vinaigrette

Hand Crafted Sandwiches (2 chilled, 2 hot):

Roasted Turkey, Arugula, Smoked Gouda, Tomato Jam on Wheat Flatbread

Garden Harvest Wrap

Roasted Sweet Potato, Spinach, Mexican Squash, Charred Peppers, Cilantro Sour Cream in a Wheat Wrap

Reuben

Shaved Pastrami with Swiss Cheese, Sauerkraut, Thousand Island Dressing on Warm Marble Rye

Cuban Sandwich

Ham, Mojo Marinated Pork, Swiss Cheese, Pickles, Mustard on Cuban Bread

House Made Potato Chips

Warm German Potato Salad

Roasted Red Potatoes, Crispy Bacon, Apple Cider and Mustard Dressing

Desserts:

Lemon Poppy Seed Cake, Strawberry Compote

Season's Best Fruit Tarts

Chocolate Pot du Crème

Coconut Macaroons

Starbucks Coffee and Tea Service

Freshly Brewed Iced Tea

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required
\$8 added to menu price if minimum is not met

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



SOUTHWEST LUNCH BUFFET I \$54 per person

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Tortilla Soup

Corn Tortilla Strips
Cilantro, Avocado and Cotija Cheese

Arizona Chopped

Romaine, Queso Fresco, Diced Tomatoes, Black Beans,
Roasted Corn, Chipotle Ranch Dressing, Cilantro Lime Vinaigrette

Southwest Cole Slaw

Carrots, Green Cabbage, Sweet Peppers, Shredded Jicama,
Cilantro Leaves, Jalapeno

Soft Taco Bar

Carne Asada, Spicy Chicken and Baja Garlic Shrimp Locally
Made Flour and Corn Tortillas

Accompanied By:

Grated Queso Fresco, Pico de Gallo, Shredded Lettuce, Sour
Cream, Guacamole, Lime Wedges, Fire Roasted Salsa,
Pico de Gallo, Salsa Verde, Tabasco, Cholula, Sriracha Sauce

Chicken Chilaquiles

Cheese and Spinach Enchiladas

Green Tomatillo Sauce

Southwest Beans
Red Chili Rice

Desserts:

Chocolate Mole Tarts Cream
Cheese Flan
Spiced Caramel Apple Empanadas Desert
Pecan Cookies

Starbucks Coffee and Tea Service
Freshly Brewed Iced Tea

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required
\$8 added to menu price if minimum is not met

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



SONORAN DESERT BUFFET | \$55 per person

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Posole

Braised Pork, Hominy, Lime, Red Onion, Shredded Cabbage
(Vegetarian Option Available)

Market Style Farm Greens

Dried Cherries, Marcona Almonds, Cucumbers, Queen Creek Olives
Red Wine Vinaigrette, Ranch Dressing

Roasted Corn and Chayote Squash Salad

Spinach, Piquillo Peppers, Mesquite Honey Ancho Vinaigrette

Three Bean Salad

Anasazi Beans, Black Beans, Pinto Beans, Cilantro, Sweet Peppers
Red Onion, Lime Vinaigrette

Grilled Natural Chicken with Black Mole and Toasted Sesame Seeds

Seared Salmon with Bright Red Adobo Sauce

Escabeche and Spiced Pepita Seeds

Grilled Carne Asada

Chili Rubbed Flat Iron Smothered in Caramelized Onions, Peppers and
Oaxaca Cheese

Vegetarian Tamales

Salsa Fresca, Salsa Verde

Borracho Beans

Cilantro Lime Rice

Calabasitas

Mexican Squash, Grilled Peppers, Fire Roasted Corn,
Cotija Cheese and Cilantro

Homemade Cornbread with Butter

Desserts:

Chocolate Chili Pot du Crème

Prickly Pear Yogurt Bavarian

Pina Colada Tart

Spiced Pecan Pie with Kahlua Whipped Cream

Starbucks Coffee and Tea Service

Freshly Brewed Iced Tea

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required
\$8 added to menu price if minimum not met

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



MEDITERRANEAN LUNCH BUFFET | \$54 per person

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Spiced Carrot Soup Station

Harissa Yogurt, Golden Raisins, Crispy Chick Peas

Market Style Greek Salad

Romaine, Cucumber, Tomato, Kalamata Olives, Feta Cheese, Oregano Vinaigrette

Panzanella Salad

Basil, Tomatoes, Roasted Pepper, Rustic Crusty Bread, Cucumbers, Red Wine Vinaigrette

Artesian Rolls with Sea Salted Whipped Butter

Split Farro Tabbouleh

Cucumber, Tomato, Chick Peas, Salted Pine Nuts, Lemon Mint Vinaigrette

Moroccan Salmon

Arugula, Marinated Tomatoes, Chermoula Sauce

Herb Roasted Natural Chicken

Green Olives and Preserved Lemon Vinaigrette

Lamb Gyro

Slow Roasted Lamb Shawarma
Mediterranean Flat Bread, Cucumber-Tomato Relish
Shredded Romaine and Mint Tzatziki
(Chef Required)

Traditional Shawarma Action Station Minimum of 100 guests

Roasted Sweet Potatoes

Spiced Pistachios and Crumbled Goat Cheese

Braised Lentils, Kale, Roasted Tomatoes, Carrots, Herbs

Roasted Vegetables: Zucchini, Portabella Mushrooms, Squash, Asparagus, Carrot and Onions

Desserts:

Pistachio Torte with Strawberry Mascarpone Cream
Honey Walnut Baklava
Cappuccino Mousse with Hazelnut Crunch
Raspberry Cremeux Tart

Starbucks Coffee and Tea Service
Freshly Brewed Iced Tea

\$195 chef fee per station

25% taxable service charge and applicable state sales tax will be added to all food and beverage.

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required
\$8 added to menu price if minimum is not met

BACKYARD BBQ BUFFET | \$54 per person

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Market Style Salad Bar

Romaine, Farm Greens, Cherry Tomatoes, Pickled Red Onion, Shaved Cucumber, Charred Corn, Herb Croutons, Ranch Dressing, Balsamic Vinaigrette

Ambrosia Salad

Season's Best Fruit, Marshmallows, Grated Coconut, Chopped Pecans

Pasta Salad

Smoked Almonds, Sweet Peas, Tarragon

Roasted Loaded Potato Salad

Chopped Egg, Bacon, Green Onions, Sour Cream, Cheddar Cheese

"Simple" Slaw

Cabbage, Vinegar, Mayonnaise, Black Pepper

Homemade Cornbread Muffins with Whipped Butter

House Made BBQ Chips

Baked Macaroni with Cavatelli, Roasted Tomato, Charred Nopales, Smoked Cheddar Fondue

" OFF THE GRILL"

(Chef Optional)

- Angus Beef Burgers
- Turkey Burgers
- BBQ Glazed Chicken Breast Brioche
- Beer Braised Bratwurst with Sauerkraut
- Burger Brioche Buns
- Hot Dog Brioche Buns

Condiment Station:

Cheddar, Swiss and Blue Cheese, Caramelized Onions, Green Chiles, Jalapenos, Pickles, Guacamole, Mustard, Ketchup, BBQ Sauce, Mayonnaise, Lettuce, Tomato, Spicy Chili Con Carne, Pepper Bacon, Roasted Mushrooms & Warm Queso

Desserts:

Peach and Blueberry Cobbler with Greek Yogurt Gelato
Pineapple Upside Down Cornmeal Cake
Cookies and Cream Shooters
Chocolate Meringue Tarts

Starbucks Coffee and Teas Service
Freshly Brewed Iced Tea

\$195 chef fee per station

25% taxable service charge and applicable state sales tax will be added to all food and beverage.

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required
\$8 added to menu if minimum is not met



TUSCAN BUFFET | \$55 per person

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Season's Harvest Vegetable Soup

Construct It! Antipasti Bar

Peppadew Peppers, Artichoke Hearts, Queen Creek Mixed Olives, Pepperoncini, Framani Salami, Marinated Asparagus and Tomatoes

Caesar Salad

Romaine, Parmesan Reggiano, Roasted Focaccia Croutons, Caesar Dressing

Artesian Rolls with Sea Salted Whipped Butter

Smoked Mozzarella and Tomatoes

Ciliegine Mozzarella, Campari Tomatoes, Pistachio Basil, Micro Basil

Classic Baked Eggplant Parmesan with Marinara Sauce

Petite Italian Sausage Sandwich

Caramelized Onions and Peppers, Ricotta Salata, Petite Soft Roll

Grilled Natural Chicken

Cipollini Onions, Sweet Peppers, Smoked Tomato Ragù

Pricing Based on 1.5 hours of Service | Minimum of 50 Guests is Required
\$8 added to menu price if minimum not met

Pacific Sea Bass

Spinach, Tomato, Roasted Garlic Citrus Scampi

Sautéed Gnocchi, Spinach, Marinated Tomato, Buffalo Mozzarella in White Wine Herb Butter Sauce

Quinoa Risotto

Tuscan Kale, Cultivated Mushrooms, Toasted Walnuts

Roasted Italian Squash and Portobello Mushrooms

Desserts:

Tiramisu Shooters
Pistachio and Sour Cherry Tart
Ricotta and Pine Nut Cake
Amoretti Cookies

Starbucks Coffee and Tea Service
Freshly Brewed Iced Tea

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



GRAB 'N GO BAGGED LUNCH | \$39 per person

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PRE-SELECT SANDWICH QUANTITIES:

Turkey Sandwich

Roasted Turkey, Green Goddess Yogurt Spread, Butter Lettuce, Smoked Bacon, Sliced Tomato on Wheat Flatbread

Roast Beef

Crow's Dairy Goat Cheese Spread, Arugula, Red Onion Jam on Wheat Flatbread

Smoked Pulled Chicken

Pickled Vegetables, Apples, Spiced Pecans, Honey Dijon Aioli in a Whole Wheat Wrap

Garden Harvest Wrap

Basil and Balsamic Marinated Vegetables, Roasted Vidalia Onions, Roasted Red Pepper, Hummus in a Whole Wheat Wrap

Vegetable Chopped Salad

Romaine, Red Quinoa, Charred Corn, Piquillo Peppers, Shaved Zucchini and Squash, Cherry Tomatoes, White Balsamic Vinaigrette

Accompaniments Pre-Select One:

Quinoa Grain Salad

Herbs, Chickpeas, Tomatoes, Roasted Squash, Crumbled Feta Citrus Vinaigrette

Southwest Cole Slaw

Green & Red Shredded Cabbage, Carrots, Green Onions, Peppadew Peppers, Cilantro Celery Seed Dressing

Yukon Gold Potato Salad

Chopped Celery, Onion, Egg, Sweet Relish, Cider, Vinegar Dijonnaise

Roasted Sweet Potato Salad

Kale, Cranberries, Sunflower Seeds, Maple Mustard Vinaigrette

Ancient Grain Salad

Farro, Artichoke, Celery Leaves, Feta, Lemon Tarragon Vinaigrette

Included:

Assorted Individual Bags of Chips

Apple of the Season

Sweet Treat Pre-Select One:

- Sea Salted Chocolate Chip Cookie
- Griffin Trail Mix
- Oatmeal Raisin Cookie
- Rice Krispy Treat with Chocolate Drizzle
- Triple Fudge Brownie

25% taxable service charge and applicable state sales tax will be applied to all food and beverage





RECEPTION

JW MARRIOTT
DESERT RIDGE RESORT & SPA



CHILLED CANAPES

Minimum of 25 pieces of each

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CHILLED CANAPES \$6.50 per piece

Corn Relish and Black Bean
On a Local Corn Tortilla Crisp

Whipped Brie and Peach
Blueberry Chutney on a Crostini

Prickly Pear Goat Cheese
Spiced Apple Chutney on Blue Corn Bread

Traditional Deviled Egg
Bacon, Chive, Paprika

Tomato Caprese
Toasted Focaccia, Ripe Tomatoes, Mozzarella, Aged Balsamic

Vietnamese Vegetarian Summer Roll in Rice Paper

CHILLED CANAPES \$7.50 per piece

Sesame Ahi Tuna
Sriracha Ginger Cream, Wasabi Caviar on a Wonton Crisp

Shaved Espresso Beef
Horseradish Cream on Garlic Crostini

Teriyaki Chicken
Sesame Seeds, Red Pepper, Rice Cracker

Mini Lobster Taco
Seaweed Salad, Sriracha, Wonton Taco Shell

Season's Best Melon, Shaved San Danielle Ham
Aged Balsamic (vegetarian option available)

Chipotle Pulled Chicken Salad
Cilantro Crème in a Savory Cone

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



HOT HORS D'OEUVRES

Minimum of 25 pieces of each

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HOT HORS D'OEUVRES \$7.50 per piece

Peppadew Goat Cheese Popper

Chorizo Arepas
Romesco Sauce

Adobe Chicken Quesadillas
Fire Roasted Salsa

Portobello Mushroom Empanada
Cilantro Lime Crème Fraiche

Vegetable Spring Roll
Sweet and Sour Sauce

Cherry Blossom Tart

HOT HORS D'OEUVRES \$8.50 per piece

Braised Beef Short Rib and Potato Croquette
Smoked Tomato Aioli

Mini Pulled Pork Tostada
Black Bean Spread, Cotija Cheese, Cilantro

Dungeness Crab Cakes
Remoulade Sauce

Chicken Yakatori Satay
Peanut Bird Eye Chili Dip

Chorizo Black Bean Empanada
Salsa Verde

BBQ Beef Chimichanga
Buttermilk Ranch

Firecracker Shrimp
Sriracha Mayonnaise

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



RECEPTION DISPLAYS

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Local Cheese Sampling I \$20 per person

Local Arizona Cheddar, Humboldt Fog, Bellwether Carmody, Point Reyes Blue, Manchego and Fiscalini Purple Moon Cheddar Season's Best Fruit Chutney, Grapes, Candied Pecans Sliced French Baguettes and Flatbread Crackers

Breads and Spreads I \$18 per person

Roasted Artichoke Dip
Boursin Cheese Fondue
Roasted Garlic Hummus
Roasted Red Pepper and Walnut Spread
Olive Tapenade
Herb Focaccia, Pita Bread and Rustic Bakery Crackers

Antipasto I \$22 per person

Ciliegine Mozzarella, Provolone, Boursin, San Daniele Ham and Bresaola, Artisan Salami, Olives, Artichoke Hearts, Sweet Peppers, Marinated Mushrooms, Artisan Mustards, Fig Jam, Marcona Almonds Rustic Bakery Crackers

Grilled Garden Vegetables I \$18 per person

Marinated Eggplant, Zucchini, Sweet Peppers, Yellow Squash, Carrots, Portobello Mushrooms, Artichoke Hearts, Asparagus, Basil Pesto

Market Style Vegetable Crudite I \$17 per person

Crisp, Raw Vegetables to include Cucumber, Carrots, Broccoli, Heirloom Cauliflower, Radish, Celery and Cherry Tomato Ranch Dip, Kale and Artichoke Yogurt Dip, Hatch Green Chile Hummus

Chips and Dips I \$15 per person

Local Corn Tortilla Chips, House Made Kennebec Potato Chips Four Peaks Beer Cheese Fondue, Caramelized Onion Dip Fire Roasted Salsa and Guacamole

Flatbread Station- (3) varieties I \$24 per person

-White: Spinach, Marinated Artichoke, Cultivated Mushrooms, Four Cheese Blend
-Red: Thick Cut Bacon, Charred Leeks, Goat Cheese, Arugula
-Margherita: Sliced Mozzarella, Roasted Tomatoes, Basil Pesto

Whipped Potato Bar I \$18 per person

Yukon Gold Potatoes and Sweet Potatoes
Roasted Portobello Mushrooms, Crispy Bacon, Scallions, Sour Cream, Cheddar Cheese, Blue Cheese, Candied Pecans, Caramelized Onion, Herb Whipped Butter and Maple Whipped Butter

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



ACTION STATIONS

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Quesadilla Station I \$22 per person

-Four Cheese Quesadilla
-Lime Marinated Shrimp Quesadilla
-Adobe Marinated Chicken Quesadilla
Melted with Queso Fresco and Roasted Poblano Chiles
Served with Sour Cream, Guacamole, Salsa Verde
And Salsa Rojo
(Chef Optional)

Fajita Station I \$28 per person

-Chipotle Marinated Carne Asada
-Tequila Citrus Marinated Chicken
-Baja Shrimp
With Poblano Peppers and Caramelized Onions
Served with Locally Made Flour Tortillas, Salsa Fresca, Guacamole, Sour
Cream, Shredded Cheese, Charred Jalapenos, Black Beans & Rice
(Chef Optional)

Tater Tot Station I \$18 per person

Crispy Traditional Tater Tots and Sweet Potato Tater Tots Smoked
Poblano Fondue, Local Arizona Fondue, Sonoran Desert
Chili, Anasazi Bean Chili, Chopped Bacon, Green Onions, Cheddar
Cheese, Sour Cream, Pickled Jalapenos, Pico de Gallo, Local Hot Sauces

Interactive Salad Station I \$18 per person

Wedge Salad
Baby Iceberg, Smoked Bacon, Point Reyes Blue Cheese,
Red Onion, Cherry Tomatoes, Grilled Diced Chicken,
Sautéed Shrimp, Herb Ranch Dressing, White Balsamic
Vinaigrette
(Chef Required)

Composed Heirloom Beet Salad, Local Crow's Dairy Goat
Cheese, Spiced Pistachios, Citrus, Shaved Fennel, Arugula,
Sherry Vinaigrette

Grilled Kabob Station I \$28 per person

-Cilantro Chimichurri Marinated Chicken Kebob, Cherry
Tomatoes, Seasonal Squash, Mushroom
-Red Chili Adobo Marinated Shrimp Kebobs, Charred
Pineapple, Poblano
-Vegetable Kebobs with Tofu, Balsamic Marinated Eggplant,
Bell Pepper, Baby Portobello
Chimichurri Sauce, Romesco Sauce
-Saffron Rice
(Chef Optional)

\$195 chef fee per station

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



ACTION STATIONS

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Churrascaria Station:

Choose 2 Proteins (1 carver per station at \$195 each) \$28 per person

Choose 3 Proteins (2 carvers per station at \$195 each) \$35 per person

Served from Steel Skewers

- Parsley Lemon Marinated Beef Strip Loin
- Garlic and Rosemary Leg of Lamb
- Herb and Caraway Seed Rubbed Pork Loin
- Citrus Brined Turkey Breast

Chili Spiced Yukon Potatoes and Peppers

Chimichurri and Warm Garlic Flatbread

Pasta Station I \$25 per person

- Cavatelli Pasta with Shrimp, Marinated Tomatoes, Spinach, Garlic and Cream Sauce
- Whole Grain Pasta, Roasted Mushrooms, Marinated Tomatoes, Peas, Basil Pesto Sauce
- Gnocchi with Hot Italian Sausage, Fennel, Red Peppers, Pepperoncini, Artichoke Hearts, Roasted Tomato Sauce

Red Pepper Flakes, Shaved Parmesan and Breadsticks

(Chef Optional)

\$195 chef fee per station

Salsa and Guacamole Station I \$18 per person

Fire Roasted Tomato Salsa, Charred Tomatillo Salsa

Verde, Avocado Hatch Chile Salsa

House Made Molcajete Guacamole, Warm Oaxacan

Cheese Fondue with Local Corn Tortilla Chips and

Whole Grain Chips

(Chef Optional for Guacamole)

Interactive Street Taco Station I \$28 per person

Minimum 100 guests, Chef Required

Please Select (3) Street Tacos:

-Pork Belly Taco: Honey & Lime Glaze, Charred Pineapple, Pickled Jicama, Cilantro Leaves and served in a Corn Tortilla

-Brisket Burnt End Taco: Point Reyes Blue Cheese, Pickled Red Onion, Coriander in a Corn Tortilla

-Smoked Mushroom Taco: Roasted Butternut Squash, Kale Chicharron, Avocado, Tomatillo Salsa in a Corn Tortilla

-Fish Taco: Grilled Mahi Mahi with Pickled Cabbage Slaw, Sweet Peppers, Baja Sauce in a Corn Tortilla

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



RECEPTION STATIONS

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Sushi Station I \$32 per person

(Based on 4 pieces total per person)

Display of California Rolls, Spicy Tuna Roll and Vegetable Rolls
Salmon, Shrimp, Tuna Nigiri with Pickled Ginger, Wasabi and
Soy Sauce

Seafood Raw Bar I Minimum of 25 pieces of each

Shrimp I \$8 per piece

Lemon Wedges, House Made Cocktail Sauce

Shucked Seasonal Oysters I \$8 per piece

Champagne Mignonette, Lemon Wedges,
Assorted Hot Sauces

Snow Crab Claws I \$8 per piece

Caper Remoulade

Mac & Cheese I \$20 per person

- Cavatelli Pasta with Tillamook Cheddar Sauce
- Cavatelli Pasta with Smoked Bacon, Roasted Poblano and
Point Reyes Cheese Sauce
- Cavatelli Pasta with Sweet Corn, Shrimp and Smoked Tomato
Cheese Sauce

25% taxable service charge and applicable state sales tax will be added to all food and beverage.

Vine Ripened Tomato Station I \$19 per person

Hard Crafted to Order (Chef Required \$195 each)
Campari Tomatoes, Fresh Mozzarella, Maldon Sea Salt,
Micro Basil, Extra Virgin Olive Oil, Aged Balsamic

Sliders and Fries I \$28 per person

(Select 3 Sliders, Based on 3 Sliders total per person)

-Buffalo Chicken Slider, Blue Cheese Aioli, Sliced Tomato,
Dill Pickle on Brioche Slider Bun

-Smoke 'n Swine: Smoked Pork Butt, Smoked Gouda, Pickled
Slaw on Potato Slider Bun

-BLT Slider: Braised Pork Belly, Cabbage, Smoked Tomato Jam,
Pretzel Bun

-Char Grilled Beef Slider: Cheddar Cheese, Caramelized Onions,
Burger Sauce on a Sesame Bun

-Black Bean Quinoa Cake: Poblano Aioli, Charred Corn Relish on a
Heartland Grain Bun

Served with Traditional Tater Tots and Sweet Potato Tots
Malt Vinegar and Ketchup



CARVING STATIONS | CARVERS REQUIRED \$195 each

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House Smoked Turkey Breast | \$350 each | Serves 25

Local Lager BBQ Sauce
Spiced Sweet Potato Hash
Maple Bourbon Mustard
Buttermilk Biscuits, Whipped Honey Butter

Char Crusted Beef Tenderloin | \$480 each | Serves 25

Cedar River Farms Beef Tenderloin
Horseradish Whipped Potato
Cabernet Demi, Blue Cheese Butter
Served with Heartland Grain Rolls

Peppercorn Crusted Strip Loin | \$450 each | Serves 25

Braised Cipollini Onions, Wild Mushroom Ragout Yukon
Potato Hash
Rosemary Sea Salt Rolls

House Smoked Tri-Tip | \$350 each | Serves 15

Escabeche Slaw Cabbage, Carrots, Jalapeno and Onion
Smoked Tomato Aioli
Local Warm Flour Tortillas

Cider Brined Roasted Pork Loin | \$350 each | Serves 20

Apple Cider Jus
Cultivated Mushroom Farro Risotto
Served with Pretzel Rolls

Lamb Shawarma | \$360 each | Serves 30

Cucumber Raita, Tomato and Onion Relish
Pita Bread

Cedar Plank Shetland Island Salmon | \$375 each | Serves 30

Braised Lentils, Caramelized Leek Butter Sauce
Pumpnickel Rolls

House Smoked BBQ Rubbed Beef Brisket | \$375 each | Serves 30

Local Lager BBQ Sauce, Corn Bread Muffins
Pickles, Onions, Jalapenos and Pit Beans

Carver Required for All Stations | \$195 per Chef

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



DESSERT STATIONS

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Profiteroles, Eclairs and Biscotti I \$24 per person

Minimum 50 guests

Orange Creamsicle, Dulce de Leche, Vanilla Bean

Profiteroles

Espresso, Chocolate Hazelnut, Chocolate Cherry, Lemon and

Almond Biscotti

Starbucks Coffee and Tea

Desert Ridge Gelato and Sorbet Station I \$25 per person

Minimum of 100 guests

Attendants Required \$195 each

Pre-Select a Total of (4) Gelato/Sorbet from list below:

Gelato: Vanilla, Strawberry, Chocolate, Coffee, Caramel and

Pistachio

Sorbets: Raspberry, Lemon, Passion Fruit, Strawberry, Mango

Coconut, Prickly Pear

Chef's Selection of Toppings and Sauces to Include: Strawberry Sauce, Dark Chocolate Sauce, Caramel Sauce, Toasted Pistachios and Almonds, Oreo Crumbles, M&M's, Dark Chocolate Chips and Whipped Cream

Starbucks Coffee and Tea

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



DESSERT STATIONS

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Minimum of 50 guests

European Coffee House I \$27 per person

Milk Chocolate Praline Torte, Black Forest Gateaux
Crème Caramel, Hazelnut Financier, Lemon Tarts, Chocolate
Madeleines, French Macaroons
Starbucks Coffee and Tea

Chocolate Extravaganza I \$27 per person

Manjari Chocolate Tart, Caribe Dark Chocolate Mousse Shooters,
Grand Marnier Flourless Chocolate Cake, Dried Fruit and Nut
Chocolate Bark, Dark and White Dipped Strawberries, Goats Milk
Chocolate Fudge
Starbucks Coffee and Tea

Peaches and Cream Station I \$22 per person

Tequila Flambeed Peaches, Cajeta Caramel
Sour Cream Pound Cake, Cinnamon Almond Streusel
Topped with Vanilla Bean Gelato
(Chef Required \$195 each)
Starbucks Coffee and Tea

Petit Four Station I \$24 per person

Almond Brown Butter Cake, Opera Torte, Crème Brûlée
Tart, Pistachio Crème Puffs
Chocolate Meringues, Caramel Brenton Sticks, Lemon
Mousse Slice, Raspberry Linzer Shortbread
Starbucks Coffee and Tea

Petite Cupcakes and Cake Pops I \$25 per person

Variety of Cupcake Flavors: Red Velvet, Carrot, Devils
Food and Citrus
Cake Pop Flavors: Milk Chocolate Hazelnut, Chocolate
Raspberry, Peanut Butter Banana and Coconut
Starbucks Coffee and Tea

Warm Chocolate Fondue I \$26 per person

Dark and White Chocolate served with Strawberries,
Brownie & Blondie Bites, Rice Krispy Treats, LaMar's
Donut Holes, Pound Cake Squares and Marshmallows
Starbucks Coffee and Tea

25% taxable service charge and applicable state sales tax will be charged on all food & beverage





DINNER

JW MARRIOTT
DESERT RIDGE RESORT & SPA



PLATED DINNERS | 3-Course

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3-COURSE DINNER ENTREES INCLUDE:

First Course: Appetizer, Soup Or Salad Selection

Local Baked Sourdough Basket, Artesian Rolls

Sea Salted Whipped Butter

Dessert Selection

Starbucks Coffee Service

*4-Course Optional Available | Price Varies Based on Selections

FIRST COURSE OPTIONS:

Lobster Bisque En Croute

Seasonal Squash Bisque En Croute

Braised Beef Tortellaci

Foraged Mushrooms, Shaved Parmesan, Asparagus,
Tarragon and Cabernet Nage

Cultivated Mushroom Raviolis

Tuscan Kale, Caramelized Brussel Sprouts, Crispy
Mushrooms, Smoked Tomato Sauce

Shrimp & Grits

Anson Mills Grits, Campari Tomato Nage

Garden Tomato Salad

Buttermilk Ricotta, Micro Herbs, Cracked Black Pepper,
Barrel Aged Port Vinegar

Heirloom Beet Salad

Candy Striped and Golden Beets, Rocket Arugula, Smoked Crow's Dairy
Goat Cheese, Spiced Pecan Brittle, Pickled Red Onion, Malt Vinaigrette

Burrata Cheese

Marinated Heirloom Tomatoes, Baby Arugula, Pesto, Micro Basil, Olive
Oil and Aged Balsamic

Desert Ridge Salad

Shaved Kale, Quinoa, Crow's Dairy Goat Cheese, Sweet Potatoes,
Peppadew Peppers, Spiced Pistachios, Arizona Honey Citrus Vinaigrette

Harvest Grain Salad

Farro, Shaved Cucumber, Shaved Brussel Sprouts, Smoked Mozzarella,
Sweet Peppers, Cherry Tomato, Pistachio Vinaigrette

Grilled Peach and Blueberry Salad

Rocket Arugula, Crow's Dairy Goat Cheese, Poppy Seed Crouton, Shaved
Radish, Vincotto Vinaigrette

Iceberg Wedge with Cobb Tower Salad

Smoked Turkey, Blue Cheese Crumbles, Grilled Red Onion, Bacon,
Tomato, Avocado, Herb Ranch Dressing

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



PLATED DINNERS | Entrees

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All Entrees Served with Season's Best Vegetables

Grilled Natural Beef Tenderloin I \$112 per person

Yukon Potato Chorizo Gratin, Cabernet Demi

New York Beef Strip Steak I | \$105 per person

Fingerling Potato Hash, Demi Glace

Pan Seared Sea Bass I \$102 per person

Quinoa and Kale Risotto, Lemon Vinaigrette

Oven Roasted Atlantic Salmon I \$97 per person

Sweet Corn Puree, Citrus Gremolata

BBQ Braised Short Rib I \$105 per person

Heirloom Anson Mills Grits, BBQ Jus

Roasted Natural Chicken Breast I \$92 per person

Sweet Potato and Chayote Squash Hash Mushroom
and Maple Jus

DUO ENTREES

Natural Beef Filet and Pacific Sea Bass I \$130 per person

Sweet Potato and Celery Root Gratin, Demi Glace

Natural Beef Filet and Seared Salmon I \$125 per person

Caramelized Leek and Mushroom Risotto, Demi Glace

Braised Short Rib and Seared Halibut I \$122 per person

Butternut Squash Farro Risotto, Port Demi Glace

Braised Short Rib and Grilled Prawns I \$118 per person

Smoked Shallot Whipped Potato, Demi Glace

25% taxable service charge and applicable state sales tax will apply to all food and beverage



Dark Chocolate and Roasted Banana Tart

Salted Caramel Sauce, Candied Hazelnuts, Milk Chocolate Ganache

Meyer Lemon Cheesecake

Cinnamon Graham Shortbread, Blueberry Compote, Mascarpone Cream

Caramelized Apple Spice Cake

Bourbon Caramel, Vanilla Wafer, Cinnamon Gelato

Sonoran Chocolate Mousse

Passion Crème Brulee Center, Chocolate Sponge, Macerated Berries

Milk Chocolate Mousse Bar

Hazelnut Crisp, Chocolate Flourless Cake, Coffee Cremeux

DESSERT DUO | \$4 additional

Manjari Chocolate Mousse with Raspberry Cremeux, Chocolate Almond Cake, With Speculoos Crunch

Vanilla Mandari Verrine, Vanilla Bean & Crème Fraiche, Pannacotta, Mandarin Gelee with White Chocolate Pearls

Jivara Chocolate Mousse, Passion Fruit Caramel, Szechuan

Peppercorn Ganache, Cashew Rice Krispy

Coconut Rum Verrine, Roasted Pineapple Compote, Coconut

Lime Crumble, Malibu Mousse

DESSERT TRIO | \$6 additional

Citrus Mascarpone Cheesecake, Pistachio Crust, Candied Orange

Double Chocolate Mousse Verrine, Dark Cocoa Crumble, Caramelized Hazelnuts

Raspberry Cremeux Tart, Chantilly Cream, Crispy Raspberry

Spiced Apple Almond Cake, Orange Cajeta, Whipped Cream Fraiche

Meyer Lemon Curd Tart, Agave Meringue, Linzer Shortbread

Milk Chocolate Pot du Crème, Cinnamon Pepita Crunch, Rumchata Whipped Cream

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



JW DESERT RIDGE SIGNATURE DINNER SERVICE | \$169 per person

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APPETIZER

Braised Beef Tortellaci
Foraged Mushrooms, Shaved Parmesan, Asparagus,
Tarragon and Cabernet Nage

SALAD

Heirloom Beet Salad
Candied Striped and Golden Beets, Rocket Arugula, Smoked
Crow's Dairy Goat Cheese, Spiced Pecan Brittle, Pickled Red
Onion, Malt Vinaigrette

INTERMEZZO | Pre-Select One:

Watermelon Prickly Pear Sorbet
OR
Jalapeno Lime Sorbet
Topped with Freeze Dried Berries

GUESTS CHOICE OF THE FOLLOWING ENTREES:

All Entrees Served with Chef's Selection of Season's
Best Vegetables

Natural Beef Tenderloin
Yukon Potato Chorizo Gratin, Demi Glace

Roasted Natural Chicken Breast
Yukon Gold Potato Hash, Mushroom and Maple Jus

Pan Seared Sea Bass

Quinoa and Kale Risotto, Lemon Vinaigrette

Anasazi Bean Cake

Crow's Dairy Goat Cheese, Roasted Corn, Braised
Greens, Pickled Red Onion, Scallion, Sofrito

DESSERTS | Pre-Select One:

Spiced Pineapple Rum Cake

Florentine Crisp, Coconut Sorbet
Caramelized Pineapple-Vanilla Compote

Milk Chocolate Hazelnut Torte

Rosemary Caramel, Vanilla Cremeux
Caramel Tuille Cookie
Gianduja Gelato

Starbucks Coffee and Tea Service

Pricing Based on 2 hours of Service | Minimum of 100 Guests Required

Maximum Number of Guests to be Reviewed with
Executive Chef

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



ARIZONA BBQ DINNER BUFFET | \$140 per person

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Chili Bar

Anasazi Bean Chili and Smoked Pork Chili Verde
Pepper Jack and Cheddar Cheese, Sliced Jalapenos,
Sour Cream, Crispy Tortilla Strips and Variety of Hot Sauces
Homemade Cornbread and Jalapeno Biscuits

Fresh Market Greens

Cherry Tomato, Cucumber, Baby Carrots, Cornbread Croutons, Spiced
Pistachios, Caramelized Cipollini Onions, Pt. Reyes Blue Cheese, Bacon
Butter Milk Ranch and Malt Vinaigrette

House Made Pickled Cucumber Salad

Cherry Tomato, Red Onion, Mustard Seeds, Sour Cream

Southwest Cole Slaw

Green Cabbage, Carrots, Sweet Peppers, Jicama, Pepita Seeds
Chipotle Dressing

Roasted Loaded Potato Salad

Yukon Potatoes, Bacon Bits, Chives, Aged Cheddar,
Salt and Pepper Dressing

Watermelon Salad

Crow's Dairy Feta Crumbles, Toasted Walnuts, Arugula,
Cucumbers, Pickled Jalapenos and Balsamic Reduction

CARVED TO ORDER :

-House Smoked Beef Brisket

Desert Ridge BBQ Sauce, Pickles, Onions, Jalapenos,
Thick Cut White Bread

-Cedar Plank Salmon

Pickled Red Onions, Maple Dill Mustard, Pumppernickel Rolls

FROM THE SMOKER:

-Citrus Brined and Smoked Natural Chicken

Paprika and Lemon Pan Drippings

-Smoked Pulled Pork

Desert Ridge BBQ Sauce, Brioche Rolls

Baked Macaroni

Cavatelli Pasta, Roasted Tomato, Charred Nopales, Smoked
Cheddar Fondue

Broccoli Casserole with Goat Cheese, Crispy Fried Onions

Cowboy Baked Beans

S'mores in a Jar, Bourbon Pecan Pie, Strawberry Olive Oil Shortcake,
Sweet Potato & Walnut Bread Budding with Maple Anglaise, & Cajeta
Caramel

25% taxable service charge and applicable state sales tax will be added to all food and beverage.

Pricing Based on 2 hours of Service | Minimum of 100 Guests Required



TASTE OF THE SOUTHWEST DINNER BUFFET | \$145 per person

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Posole

Braised Pork, Hominy, Lime, Red Onion, Shredded Cabbage
Skilled Baked Corn Bread

Market Style Southwest Salad

Crisp Romaine, Cornbread Croutons, Roasted Corn, Queso Fresco,
Anasazi Beans, Pickled Jalapeno, Pico de Gallo,
Tortilla Strips, Creamy Poblano Dressing

Southwest Cole Slaw

Carrots, Green Cabbage, Sweet Peppers, Jicama, Pepita Seeds,
Chipotle Dressing

Esquites Salad

Fresh Grilled Corn Mixed with Butter, Mayonnaise, Lime, Cilantro
Sea Salt

Aqua Chile Ceviche

Baja Shrimp and Bay Scallops, Cucumber, Cilantro, Serrano Chiles,
Chili Lime Salt

Local Corn Tortilla Chips, Smoked Queso, Fire Roasted Salsa, Salsa
Verde, Habanero Salsa, House Made Molcajete Guacamole, Local Hot
Sauces

Tacos Al Pastor

Marinated Pork, Thinly Sliced off a Vertical Roaster
Warm Local Flour Tortillas served with Diced Onion, Pineapple,
Cilantro Leaves

CARVED TO ORDER:

Tamarind and Chili Marinated Tri Tip

Escabeche Slaw-Cabbage, Carrot, Jalapeno Onion
Smoked Tomato Crème with Warm Flour Tortillas

Pan Seared Pacific Sea Bass

Vera Cruz Sauce

Green Chili Corn Tamales

Braised Chicken Mole

Chicken Thighs with Sweet and Smokey Mole Sauce

Potato Casserole with Mexican Cheese

Cheese and Spinach Enchiladas

Green Tomatillo Sauce

Borracho Beans

Red Chili Southwest Rice

Tres Leches Shooters, Churros with Spicy Chocolate Sauce,
Chocolate Mole Tarts, Spiced Rum Bread Pudding, Local Honey
Sopapillas, Desert Pecan Cookies
Starbucks Coffee and Tea

Pricing Based on 2 hours of Service | Minimum of 100 Guests Required

25% taxable service charge and applicable state sales tax will be added to all food and beverage.

"JW LIFESTYLE " DINNER | \$150 per person

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"AUTHENTIC"

Local Vine Ripened Tomatoes

Hand Crafted To Order, Fresh Campari Tomatoes, Mozzarella, Maldon Sea Salt, Micro Basil, Extra Virgin Olive Oil, Aged Balsamic

"Crab" 2 Ways:

Crab Bisque with Jumbo Crab Cake, Petite Chervil

Farmers Harvest Market Salad

Farm Greens, Romaine, Sautéed Rock Shrimp, Grilled Chicken Breast, Chick Peas, Edamame, Charred Carrots, Garden Tomatoes, Shaved Cucumber, Radish, Candied Pecans, Spiced Pistachios, Crumbled Goat Cheese, Shaved Parmesan, Honey Champagne Vinaigrette and Green Goddess Dressing

"INTUITIVELY REFRESHING"

Seafood Raw Bar to include Citrus Poached Shrimp, Snow Crab Claws and Shucked Pacific Northwest Oysters
Cocktail Sauce, Champagne Mignonette, Caper Remoulade, Assorted Hot Sauces

"CRAFTED"

Grill Station/Chef Required \$195 each

Petite Filet Mignon Steaks, Grilled to Order
Caramelized Cipollini Onions and Mushrooms, Shallot Demi Glace
Blue Cheese Butter, Chile Butter, Herb Butter, Maldon Sea Salt, Smoked Sea Salt, Hawaiian Sea Salt

Cured Pork Belly with Sweet Corn Puree, Cherry Tomato Piquillo Peppers

Pan Seared Sea Bass, Persillade Sauce

Braised Short Ribs, Port Wine Demi
Heirloom Anson Mills Polenta, Braised Greens

Grilled Natural Chicken Breasts
with Lemon and Thyme, Chicken Jus Shaved Brussel Sprouts and Smoked Bacon

Cultivated Mushroom Ravioli
Wilted Spinach, Oyster Mushrooms, Tomato, Caramelized Onions Sage Shallot Butter Sauce

Roasted Heirloom Marble Potatoes
Truffle Corn

Local Baked Rolls, Whipped Butter

Peaches and Cream Station
Tequila Flambeed Peaches, Cajeta Caramel, Sour Cream Pound Cake, Cinnamon Almond Streusel Topped with Vanilla Bean Gelato
Mojito Lime Tart with Local Honey Meringue, Crunchy Almond Milk Chocolate Torte

Starbucks Coffee and Tea

25% taxable service charge and applicable state sales tax will be added to all food and beverage.

Pricing Based on 2 hours of Service | Minimum of 100 Guests Required



BEVERAGE

JW MARRIOTT
DESERT RIDGE RESORT & SPA 

BEVERAGE | WINES

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Champagne & Sparkling Wines:

Mionetto Organic Prosecco, Trevisio | \$52

Gloria Ferrer Blanc de Noirs, Carneros | \$60

Mumm Napa Brut Prestige, Napa | \$58

Piper Sonoma Brut, Sonoma Valley | \$66

Veuve Cliquot "Yellow Label", Brut, Reims
Champagne | \$145

Chardonnay:

Columbia Crest Grand Estates, Washington | \$49

Seven Falls, Wahluke Slope, Washington | \$50

Beaulieu Vineyards Century Cellars, California | \$50
(certified sustainable)

Stone Cellars, California | \$50

Chardonnay (continued):

Mirth, California | \$51

Benziger, Sonoma | \$52
(certified sustainable)

St. Francis Chardonnay, Sonoma | \$53

Twenty6, California | \$56

Sterling Vineyards, Napa | \$58

Rodney Strong, Chalk Hill, California | \$65 *(sustainably grown)*

Davis Bynum River West, Russian River Valley | \$68

Ferrari Carano, Sonoma | \$68

The Calling, "Dutton Ranch", Russian River | \$70

Chalk Hill, Sonoma Coast | \$70

Stags Leap "Karia", Napa | \$78

Freemark Abbey, Napa | \$78

25% taxable service charge and applicable state sales tax will be added to all food and beverage



BEVERAGE | WINES

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Alternate White Wines:

Beringer Vineyards White Zinfandel | \$49

10 Span Vineyards Pinot Gris, Monterey | \$49

Snoqualmie Riseling "Naked", Washington | \$49

Stone Cellars Pinot Grigio, California | \$50

Lapostolle "Casa" Sauvignon Blanc, Rapel \$50

Kris Pinot Grigio, Delle Venezia | \$54

Matanzas Creek Sauvignon Blanc, Sonoma | \$56

Ferrari Carano Fume Blanc, Alexander Valley | \$58

Ponzi Pinot Gris, Oregon | \$60

Merlot:

Columbia Crest Grand Estates, Washington | \$49

Beaulieu Vineyards Century Cellars, California | \$50

Stone Cellars, California | \$50

Coppola Diamond, Sonoma | \$53

Ferrari Carano, Sonoma | \$62

Markham, Napa | \$66

White Hall Lane, Napa | \$78

25% taxable service charge and applicable state sales tax will be added to all food and beverage



BEVERAGE | WINES

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Pinot Noir:

Row Eleven, Three Vinas, California | \$54
Twenty6, California | \$56

Erath "Resplendent", Oregon | \$60

Meiomi, Monterey Sonoma | \$62

Alternate Red Wines:

Malbec Trapiche, Argentina | \$55

Marchesi de Frescobaldi Chianti, Castiglioni | \$64

Decoy Napa Valley Red Wine | \$80

Cabernet Sauvignon:

Columbia Crest Grand Estates, Washington | \$49

Stone Cellars, California | \$50

Cabernet Sauvignon (continued):

Beaulieu Vineyards Century Cellars, California | \$50

Project Paso, Paso Robles | \$54

Luis Martini, Napa | \$54

Dreaming Tree, California North Coast | \$56

Benzinger, Sonoma | \$58 (*certified sustainable*)

Trellis Aquinas, Napa | \$60

Perez Cruz Reserva, Chile | \$65

Robert Hall, Paso Robles | \$64

Conn Creek, Napa | \$68

Twenty6, California | \$72

Carpe Diem, Napa | \$74

Franciscan, Napa | \$78

Freemark Abbey, Napa | \$94

Jordan, Sonoma | \$132

25% taxable service charge and applicable state sales tax will be added to all food and beverage



BEVERAGE | BARS

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Hosted Bar

Principle Selection I \$11 per drink

Smirnoff Vodka
Beefeater Gin
Cruzan Aged Light Rum
Dewar's White Label Scotch
Jim Beam White Label Bourbon
Canadian Club Whiskey
Jose Cuervo Especial Gold Tequila

Premium Selection I \$12 per drink

Absolut Vodka
Tangeray Gin
Johnnie Walker Red Label Scotch
Maker's Mark Bourbon
Seagram's VO Whiskey
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Jack Daniels Whiskey
1800 Silver Tequila

Deluxe Selections I \$14 per drink

Grey Goose Vodka
Bombay Sapphire Gin
Johnny Walker Black Label Scotch
Knob Creek Bourbon
Crown Royal Whiskey
Jack Daniels Whiskey
Bacardi Superior Rum Mt.
Gay Eclipse Gold Rum
Patron Silver Tequila

All Hosted Bars Include:

Domestic Beer I \$7
Budweiser, Bud Light, Miller Lite, O'Douls

Import Beer I \$8
Heineken, Corona, Stella Artois

Specialty Beer I \$8
Twenty6 Golden Ale, Sierra Nevada, Four Peak Kiltlifter

House Wine I \$4.9 (see wine list for upgraded options)

Pepsi Soft Drinks I \$5.50, Vasa Spring Water I \$4.50
Pellegrino Sparking Water \$5.50

25% taxable service charge and applicable state sales tax will be added to all food and beverage.



Specialty Bars

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Ultimate Martini Bar:

Principle Selection | Smirnoff or Beefeater | \$13

Premier Selection | Absolut or Tangueray | \$14

Deluxe Selection | Grey Goose or Bombay Sapphire | \$15

Classic Martini:

Vodka or Gin, Hint of Dry Vermouth, Twin Spanish Olives

Blue Sky Martini:

Vodka, Blue Curacao, Garnished with a Lemon Twist

Silver Bullet:

Gin or Vodka, Onion Stuffed Olive

Apple Martini:

Vodka, Apple Schnapps, Green Apple Slice

Cosmopolitan:

Vodka, Cranberry Juice, Triple Sec, Lime Juice

Desert Ridge Margarita Fiesta:

Principle Brand | Jose Cuervo | \$13

Premium Brand | 1800 Silver | \$14

Deluxe Brands | Patron Silver | \$15

(5) Varieties of Margaritas: Classic, | Raspberry | Melon | Peach
And Prickly Pear Margaritas with Prickly Pear Cactus Syrup

Cordials | After Dinner Drinks:

Sandman, Founders Reserve Port | \$13

Warre's 10 Year Tawny Port | \$14

Sandman 20 Year Tawny Port | \$24

Macallan 18 Year Scotch | \$22

Bailey's Irish Cream Liqueur | \$13

Kahlua Liqueur | \$13

Amaretto de Saronna Liqueur | \$13

Sambuca Romana Liqueur | \$13

Grand Marnier Liqueur | \$13

25% taxable service charge and applicable state sales tax will be added to all food and beverage.





INFORMATION

JW MARRIOTT
DESERT RIDGE RESORT & SPA



INFORMATION

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General Information

Our printed menus are for general reference. Our Catering staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Catering Manager.

Guarantee

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance, or the expected number will be used. This number will be your guarantee and is not subject to reduction. However, increases in guarantees may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Decorations

Arrangements for floral centerpieces, special props and entertainment may be made through the Catering department. All decorations must meet with the approval of the Phoenix Fire Department, i.e. Smoke machine, candles, etc. The hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Catering department.

Security

The hotel may require Security Officers for certain events. Only hotel Security may be used.

Signage

In order to maintain the ambiance of the hotel, all signs must be professionally printed; no handwritten signs are allowed. Our hotel prohibits signs of any kind in the main lobby.

Labor Charges

Carvers, station attendants, additional food and cocktail servers are available at a minimum fee of \$195 per attendant for each four hour time period. A labor charge will be applied to lunch and dinner buffets that do not reach a minimum guarantee of 50 guests. A \$195 bartender charge will apply if \$450.00 minimum is not achieved per bar

Service Charge, Sales Tax & Audio Visual

A 25% Service charge and current state sales tax will be added to all food and beverage, as well as any Audio Visual equipment charges. Meeting Room Rental is subject to State Sales Tax and Service Charge.



INFORMATION

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Weather Policy

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: 30% or higher chance of Precipitation Temperatures below 60 degrees or over 100 degrees, Wind gusts in excess of 15mph.

Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest.

Food & Beverage

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises or function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises (or elsewhere under the hotel's alcoholic beverage license) the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

*Consuming raw or under cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food borne illnesses

Regarding the safety of these items, written information is available upon request.

Electrical Charges

Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be accessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Catering contact.

Audio Visual

A complete line of audio visual aids are available through our preferred in-house audio visual company, PSAV.



INFORMATION

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Guest Packages

The Hotel will not accept packages more than five days prior to your function date and notification of deliveries must be in writing.

Shipments must include:

Company/Group Name, your Representative's name, Return Address and Date of Function.

The Hotel will not assume any responsibility for the damage or loss of merchandise sent to the Hotel for storage.

Handling charges will be accessed based on volume.

Menu Tasting Complimentary taste panels may be arranged for definite business on special menus for up to 4 persons.

Additional attendees can be accommodated at 50% of the menu price.

Liquor Laws and Regulations

The JW Marriott Desert Ridge Resort & Spa is committed to a policy of providing legal, proper and responsible hospitality. The Resort requires that all beverages be dispensed only by Resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program. Whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party. In addition, our Banquet Maitre'D will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function.

The sale and service of alcoholic beverages is regulated by the Arizona State Liquor Commission. The JW Marriott Desert Ridge Resort & Spa, as licensee, is responsible for the administration of these regulations. It is a resort policy, therefore, that liquor may not be brought into the resort for use in banquet or hospitality functions.

Arizona State liquor laws permit alcoholic beverage service from 6:00 am through 2:00 am Monday through Saturday and 10:00 am through 1:00 am Sunday.

A 25% taxable service charge and state sales tax will be added to all food and beverages.

Payment

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your confirmation agreement. Advance deposits and total repayment may be required. Credit may be established with hotel for corporate and convention business only if the total estimated charges exceeds \$10,000.00.

All private functions (weddings, anniversaries, bar mitzvahs, class reunions, etc...) require a payment of estimated charges payable by credit card on the day of the event.

Cancellations

The following cancellation schedule for food, beverage and room rental will apply for all groups:

30 days, 50% of the total;

14 days, 75% of the total;

72 hours cancellation, 100% of the total.

