

LITTLE AMERICA HOTEL BANQUET MENU

LITTLE AMERICA HOTEL GENERAL CATERING POLICY & INFORMATION

The Following Information is Designed to Assist You in Planning Your Function at The Little America Hotel

Please Consult with Your Catering Services Manager for Further Details

FOOD & BEVERAGE: All food and beverage must be supplied by The Little America Hotel. The hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. Due to health regulations, no leftover food or beverage can be taken from the premises. Food items cannot be transferred from one event to another.

BANQUET PRICES: All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. The menus are provided on a per person basis unless otherwise stated. Please note that all buffet menus are offered with minimum order requirements and are offered for a maximum of two (2) continuous hours. The hotel will assess a taxable service charge for each additional half hour. Your Catering Manager will be happy to customize and tailor specialty menus at your request. When a choice of entree is provided the higher price of the two will be charged.

MENU SELECTION: To ensure that every detail is handled in a professional manner, The hotel requires that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event the menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. When the Banquet Event Orders are finalized, please initial each page and sign the last page and return them at least ten (10) working days prior to the first scheduled event. If the Banquet Event Orders are not signed and returned ten (10) working days prior to the first scheduled event we will accept them as approved. We will do our best to accommodate changes to the Banquet Event Orders within the ten (10) working days prior to your first scheduled event but taxable surcharges may apply. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEE Of ATTENDANCE: We need your assistance in making your banquet a success. The Little America Hotel requests a client notify the Catering Department with the exact number of guests attending each event and the per piece counts three business days (excluding Saturdays and Sundays) by 12:00 pm (noon) prior to the first scheduled event. Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number. An increase in attendees or per piece counts after the due date will be subject to an additional 50% per person plus service charge and sales tax increase to the price of that item or menu and is subject to possible substitution of other items based on availability.

FUNCTION ROOMS: Function rooms are assigned by The hotel according to the guaranteed minimum number of people anticipated. Room rental fees may be applicable. The hotel reserves the right to assign another room for a function in the event the room originally designated for such function shall become unavailable or inappropriate. The hotel reserves the right to make the final decision regarding outdoor functions. The decision to move a function to an indoor location will be made no less than six (6) hours prior to the event based on prevailing weather conditions and the local forecast. In the event that the function is moved inside after the six (6) hour cut off, labor charges will apply. Set changes made within twenty-four (24) hours of the event will incur additional labor charges.

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STATE TAX & SERVICE CHARGE: The hotel will add 22% service charge and, as of current date, 10.951% sales tax on food and beverage in addition to the prices stated in this guide. Audio visual pricing is subject to current sales tax of 8.951% and meeting room rental is subject to city tax of 2.051%. These fees are subject to change.

AUDIO VISUAL EQUIPMENT: A complete line of audio visual equipment is available through our Audio Visual Department. Your Catering and Sales Manager will be glad to provide you with this information and help you reserve the equipment that will best meet your needs.

SET-UP CHARGES: There will be an additional set-up charge for the use of any private dining rooms for groups of less than 25 guests.

SECURITY: The hotel shall not assume responsibility for damage or loss of any merchandise or articles left in the hotel prior to or following the banquet or meeting.

PROPERTY DAMAGE: As a patron, you are responsible for any damage to any part of the hotel during the period of time you, your attendees, employees, independent contractors or other agents under control of any independent contractor hired by you, are in the hotel. The hotel will not permit the affixing of anything to any surface throughout the hotel.

PACKAGES: Meeting materials may be delivered to The hotel three (3) working days prior to the date of the function. Service charges will apply for package handling. The following information must be included on all packages to ensure proper delivery:

Name of Organization
Attention: Catering or Convention Services Manager (please indicate name)
Guest's Name
Date of Function
Number of Boxes (1 of 3, 2 of 3, etc.)

Please use the following address for all packages:
Little America Hotel Flagstaff 2515 E. Butler Ave., Flagstaff, AZ 86004

BILLING: Full payment is required one week prior to the event unless credit has been established to the satisfaction of the hotel and the bill will be in excess of \$10,000.00.

LITTLE AMERICA HOTEL BANQUET MENU

À LA CARTE BREAK MENU

Assorted Bagels with Flavored Cream Cheese (per dozen)	\$38.00
Assorted Muffins (per dozen)	\$33.00
Assorted Danishes (per dozen)	\$33.00
Freshly Baked Banana Bread, Zucchini Bread, or Coffee Cake (12 slices per loaf)	\$27.00
Pretzels (per pound)	\$20.00
Assorted Jumbo Cookies (per dozen)	\$30.00
Fudge Brownies (per dozen)	\$30.00
Trail Mix (per pound)	\$18.00
Home-Made Tri-Color Tortilla Chips with House-Made Salsa (per pound)	\$25.00
Honey Roasted Peanuts (per pound)	\$17.00
Popcorn (per pound)	\$16.00
Whole Fruit (each)	\$3.50
Assorted Individual Yogurts (each)	\$3.50

BEVERAGES

Fresh Brewed Coffee or Decaf (1 gallon, serves 16)	\$48.00
Hot Water with a Selection of Teas and Hot Chocolate (1 gallon, serves 16)	\$48.00
Fresh Orange Juice, Cranberry Juice or Apple Juice (1 gallon, serves 16)	\$52.00
Lemonade (1 gallon, approximately 16 servings)	\$45.00
Iced Tea (1 gallon, approximately 16 servings)	\$45.00
Sports Drink (each)	\$3.50
Soft Drinks in Cans (each)	\$3.50
Bottled Water (each)	\$3.50

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

BREAKFAST BUFFETS

All of Our Breakfast Buffets are Accompanied by Regular and Decaffeinated Coffee, Hot Water with a Selection of Teas, and Hot Chocolate

CONTINENTAL BREAKFAST

Humphrey's Sunrise \$18.00

Includes Fresh Squeezed Orange, Apple and Cranberry Juices,
Sliced Fresh Fruit and an Assortment of Baked Goods
and Sweet Butter with a Selection of Jams and Marmalades

The Little America
Continental Breakfast \$19.00

Includes Fresh Squeezed Orange, Apple and Cranberry Juices,
Sliced Fresh Fruit and an Assortment of Baked Goods
and Sweet Butter with a Selection of Jams and Marmalades

Homemade Granola and Assorted Individual Fruit Yogurts

FULL BREAKFAST

The Route 66 Breakfast \$24.00

(Minimum of 25 People)

Includes Fresh Squeezed Orange, Apple and Cranberry Juices,
Sliced Fresh Fruit and an Assortment of Baked Goods and Sweet Butter
with a Selection of Jams and Marmalades

Plain and Fresh Fruit Flavored Yogurt
with Homemade Granola and Organic Steel-cut Oatmeal
with Golden Raisins, Pecans, Green Apples, Cranberries and Brown Sugar

Fluffy Scrambled Eggs
with Fresh Herbs, Tomatoes, Cheddar Cheese and Salsa,
Smoked Bacon, Sausage Links and Breakfast Potatoes

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

BREAKFAST BUFFET ENHANCEMENTS

These Items are Offered as Enhancements to the Breakfast Buffets Only and Must be Ordered for the Entire Guarantee of the Group

Omelet Station \$8.00

(Chef Attendant Required at \$100 per Attendant)

Eggs Cooked to Order

Meat: Bacon, Sausage, Chorizo, Ham

Vegetables: Mushrooms, Spinach, Avocado, Peppers,
Onion, Tomatoes and Green Chilies

Cheese: Cheddar, Swiss, and Goat Cheese

Breakfast Burritos \$7.00

Soft Flour Tortilla Filled with Scrambled Eggs,
Cheddar Cheese, Chorizo, Scallions and Sweet Bell Peppers
Accompanied by Sour Cream and House Made Salsa

Cinnamon Brioche French Toast \$8.00

Thick-cut Brioche Bread Soaked in Sweet Cinnamon Custard
with Dark Rum Caramel Sauce,
Powdered Sugar and Candied Pecans

Belgian Waffle \$8.00

Served with Butter, Whipped Cream, and Warm Maple Syrup
accompanied with Fresh Berries and Whipped Nutella

Fluffy Scrambled Eggs \$6.00

Served with Herbs, Tomatoes
and Cheddar Cheese

Breakfast Meats \$6.00

(Please Choose One of the Following)

Smoked Bacon, Sausage Links,
Grilled Country Ham, Canadian Bacon

Hot Steel-Cut Oatmeal \$6.50

Organic Steel-cut Oatmeal
Served with Golden Raisins, Green Apples,
Dried Cranberries, Brown Sugar and Pecans

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LITTLE AMERICA HOTEL BANQUET MENU

PLATED BREAKFAST

All Plated Breakfasts Include a Basket of Assorted Baked Goods, Fresh Squeezed Orange Juice, Coffee, Tea, and Decaf

Little America
Cinnamon French Toast Breakfast \$19.00
Thick Cut Brioche Bread
Soaked in Sweet Cinnamon Custard
Served With Dark Rum Caramel Sauce,
Powdered Sugar and Candied Pecans
Smoked Bacon and Breakfast Potatoes

The Mount Elden Breakfast \$20.00
Fresh Baked Biscuits
Topped with Country Style Sausage Gravy,
Fluffy Scrambled Eggs with Fresh Herbs,
Tomatoes and Cheddar Cheese,
Breakfast Potatoes

The Grand Canyon Rise and Shine \$19.00
Fluffy Scrambled Eggs
Smoked Bacon and Breakfast Sausage,
Breakfast Potatoes

Quiche \$21.00
Lorraine
Bacon, Ham and Swiss Cheese
Topped with Mornay Sauce
or
Florentine
Onion and Spinach Topped with Mornay Sauce
Served with Breakfast Potatoes
and Country Sausage Links

Seasonal Fruit Plate \$16.00
Greek Yogurt and Our House-made Granola or Muesli

BREAK PACKAGES

Break Packages are Based on One Hour Maximum. An Assortment of the Listed Items Will be Served to Allow Your Attendees a Choice

The Health Nut \$13.00
Whole Fresh Fruit, Individual Yogurts and
Granola Bars, Regular and Decaffeinated Coffee,
Selection of Teas, Sports Drinks and Bottled Water

Little America Break \$13.00
Assorted Cookies and Brownies,
Soft Drinks, Bottled Water and Iced Tea,
Regular and Decaffeinated Coffee and Selection of Teas

The Sweet and Salty \$13.00
Pretzels, Popcorn, Peanuts and Assorted Candy Bars,
Regular and Decaffeinated Coffee,
Selection of Teas, Soft Drinks and Bottled Water

Trail Mix Station \$12.00
Build your own Trail Mix with Peanuts, Whole Almonds,
Pretzels, Golden Raisins, Craisins, Banana Chips,
M&M's, Mini Marshmallows and Yogurt Raisins

Buenos Tardes \$14.50
Beef Taquitos, Chips with Guacamole,
Black Bean Dip and Home Made Roasted Tomato Salsa,
Soft Drinks, Bottled Water and Iced Tea,
Regular and Decaffeinated Coffee

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

LUNCH BUFFETS

All Lunch Buffets are Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas and Iced Tea

Tour of Italy \$29.00
(Minimum of 25 People)

Mixed Greens
Sliced Mushrooms, Tomato and Cucumber,
Croutons, Chef's Choice of Dressing

Classic Caesar Salad

Baked Penne Bolognese

Chicken Pomodoro
Herb and Parmesan Crusted Chicken Breast
Roasted and Topped with a Crushed Garlic and Tomato Sauce

Spinach Ravioli
Over a Smoked Gouda Cream Sauce

Steamed Broccolini
Rosemary-Thyme Oven Roasted New Potatoes
Garlic Bread

Pastry Chef's Selections of Desserts

The Deli Board \$27.00
(Minimum of 25 People)

Mixed Greens
Sliced Mushrooms, Tomato and Cucumber,
Croutons, Chef's Choice of Dressing

Potato Salad

Marinated Vegetable Salad

Cured Ham, Smoked Turkey, Roasted Beef
and Pastrami with a Variety of Cheeses

Platters of Sliced Onions, Tomatoes,
Lettuce and Sliced Pickles

Whole Grain Mustard,
Dijon Mustard and Mayonnaise

Artisan Breads

Assorted Potato Chips

Pastry Chef's Selections of Desserts

Taste of Mexico \$28.00
(Minimum of 25 People)

Mixed Greens
Served with a Chipotle Ranch Dressing

Gazpacho Salad
(Chopped Tomatoes, Red Onions,
Peppers and Cucumbers
Tossed in a Red Wine Vinaigrette)

Taco Bar with Ground Beef
Accompanied with Shredded Cheese,
Diced Tomatoes, Shredded Lettuce,
Sour Cream, Homemade Guacamole,
Served with Tortilla Chips and Fresh Salsa

Red Chili Cheese Enchiladas

Refried Beans
Spanish Rice

Pastry Chef's Selections of Desserts

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

LUNCH BUFFETS

The Backyard BBQ \$30.00

(Requires a Minimum of Two Chef Attendants at \$100 per Chef)

(Minimum of 25 People)

Potato Salad
Cole Slaw

All American Beef Hamburgers
Barbecued Chicken Breasts
Jumbo Bratwurst
(All Charbroiled to Perfection)

Vegetable Kabobs
Country Style Baked Beans
Corn on the Cob

With Condiments of Lettuce, Tomato, Sauerkraut,
Kosher Pickles, Mayonnaise, Ketchup, Mustard and Cheddar Cheese
Hot Dog and Hamburger Buns

Pastry Chef's Selection of Dessert

Asian Flavors \$28.00

(Minimum of 25 People)

Asian Greens
Crispy Rice Noodles, Julienne Vegetables,
Sesame Seeds, Cashews, Thai Green Chile Dressing

Oriental Cabbage Salad

Oriental Stir Fried Chicken and Vegetables

Sweet and Sour Pork

Fried Rice

Vegetable Egg Rolls
Served with Sweet and Sour Sauce, Spicy Mustard,
and Soy Sauce for dipping

Fortune Cookies
Pastry Chef's Selections of Dessert

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

PLATED LUNCH

All Plated Lunches Come with a Mixed Green Salad with Dressing, Fresh Baked Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas and Pastry Chef's Selection of Dessert

ENTRÉES

Please Choose One

Lemon Pepper Chicken \$24.00
Pan Seared Breast of Chicken
Tossed in a White Wine Lemon Pepper Sauce
Served with White Quinoa
and Broccoli Rapini

Chicken Primavera \$24.00
Strips of Grilled Chicken Breast
Tossed with a fresh Seasonal Vegetable Medley
and Penne Pasta in our House Made
Alfredo Sauce

Arizona Pistachio Chicken \$26.00
Pistachio Encrusted Chicken Breast
Topped with Tequila Lime Sauce
Served with Rice Medley
and Fresh Seasonal Vegetables

Artichoke and Spinach Lasagna \$23.00
A Layered Spread of Artichoke Hearts
and Sauteed Spinach in a Creamy Parmesan
and Mozzarella Sauce, all topped with Feta Cheese
Served with Garlic Bread

Grilled Atlantic Salmon \$27.00
6 oz Salmon Fillet
Topped with a Spinach and Basil Butter Sauce
on Top of a Bed of Wild Rice
and Served with Fresh Seasonal Vegetables

Marinated London Broil \$30.00
Grilled to Perfection
and Topped with Wild Mushroom Demi Glaze
Served with Mashed Potatoes
and Fresh Steamed Vegetables

BOXED LUNCH FOR "ON THE GO" \$20.00

All Boxed Lunches Include a Bag of Chips, Whole Fruit, a Beverage, Cookie and Condiments of Mayonnaise and Mustard

Turkey Club

Roasted Turkey, Bacon, Swiss, Tomato, Lettuce on Multigrain Bread

Sliced Roast Beef

Served with Horseradish Mayonnaise (on the side), Lettuce, Tomato, Gruyere, on Multigrain Bread

Black Forest Ham

Served with Lettuce, Tomato, and Cheddar Cheese on Multigrain Bread

Grilled Vegetable Wrap

Hummus Spread, Grilled Portobello, Spinach, Eggplant, Red Peppers, Asparagus, Goat Cheese
served in a Flat bread Lavash

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

LIGHT FARE LUNCHESES

All Light Fare Lunches are Accompanied by Freshly Brewed Coffee, Decaffeinated Coffee,
an Assortment of Teas and Iced Tea
Pastry Chef's Selection of Dessert

ENTRÉES

Please Choose One

Sliced Turkey Breast Croissant \$20.00

Fresh Roasted Turkey Breast
with Swiss Cheese,
Cucumbers, Lettuce, Tomatoes
and Cranberry Cream Cheese.
Served with Pasta Salad

Classic Chicken Caesar Salad \$20.00

Served with Romaine Lettuce,
Grilled Chicken Breast, Tomatoes,
Croutons and Aged Parmesan Cheese,
Tossed with Caesar Dressing

Mexicali Salad \$20.00

Chipotle Marinated "Carne Asada," or Chicken Breast
with Crisp Romaine and Iceberg Lettuce,
Roasted Corn, Jicama, Cherry Tomatoes,
Green Onions, Toasted Pepitas,
Queso Fresco, and Tortilla Strips
All Tossed in a Cilantro Lime Vinaigrette

Grilled Chicken Wrap \$20.00

Herb Flour Tortilla
Filled with Grilled Chicken Breast,
Avocado, Cucumber, Lettuce, Tomato
and Italian Dressing
Served with Pasta Salad

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

DINNER BUFFETS

All Dinner Buffets are Accompanied by Fresh Baked Rolls,
Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas, Iced Tea

The Little America Buffet \$37.00
(Minimum of 50 People)

Mixed Green Salad
Complimented with Sliced Red Onion,
Tomatoes, Cucumbers,
Served with Ranch and Italian Dressing

Green Bean Salad
with Pickled Onions
and a Hazelnut Vinaigrette Dressing

Sliced Roasted Turkey Breast
Served with Pan Gravy,
Cranberry-Orange Relish
and Cornbread Stuffing

Sliced Whiskey and Maple Glazed Ham

Roasted Garlic Mashed Potatoes
Fresh Seasonal Vegetable Medley

Pastry Chef's Choice of Dessert

Red Rock \$48.00
(Minimum of 50 People)

Cobb Salad Station
with Hearts of Romaine
and Crocks of Assorted Toppings to Include
Turkey, Black Olives, Bleu Cheese Crumbles,
Chopped Bacon, Tomatoes, Hard Boiled Egg,
Ranch, Balsamic, Bleu Cheese and Italian Dressings

Caesar Salad
with Hearts of Romaine, Tossed in Caesar Dressing,
Served with Grilled Chicken, Grated Asiago Cheese,
Herb Croutons and Anchovies

Grilled Breast of Chicken
with Roasted Red Pepper Cream

Herb Roasted Prime Rib
Au Jus and Creamed Horseradish on the Side

Salmon Fillets
With Tomato Tarragon Sauce

Cheese Tortellini
With Roasted Garlic Cream

Rosemary Roasted Red Potatoes
Seasonal Vegetables

Pastry Chef's Choice of Dessert

Backyard BBQ \$38.00
(Minimum of 50 People and Two Chef Attendants at \$125 per Chef)

Mixed Green Salad
Complimented with Sliced Red Onion, Tomatoes and Cucumbers,
Served with House Ranch and Italian Dressings

Fruit Salad
Potato Salad
Cole Slaw

All American Beef Hamburgers on Buns

Barbeque Chicken Breasts

Jumbo Bratwurst on Pretzel Buns
(All Charbroiled to Perfection)

Make your own Pork Slider Bar
Marinated Vegetable Kabobs

Country Style Baked Beans

Corn on the Cob

Condiments: Lettuce, Tomato, Sauerkraut, Kosher pickles, Mayonnaise,
Curry Ketchup, Mustard and Cheddar Cheese

Pastry Chef's Choice of Dessert

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

DINNER BUFFETS

The Tuscany \$40.00
(Minimum of 50 People)

Mixed Green Salad Complimented with Sliced Red Onion, Tomatoes
Cucumbers, Served with Ranch and Italian Dressing

Mediterranean Vegetable Salad

Pesto Penne Pasta

Tuscan Chicken

Alaskan Halibut with Roasted Heirloom Tomato and Basil Sauce

Wild Mushroom Ravioli Over Roasted Garlic Cream Sauce

Herb Crusted Oven Roasted New Potatoes
Squash Medley with Basil

Pastry Chef's Selections of Dessert

South of The Border Buffet \$39.00
(Minimum of 50 People)

Mixed Green Salad with Fried Tortilla Strips
and Chipotle Buttermilk Dressing

Southwestern Caesar Salad with Romaine Hearts,
Shaved Manchego Cheese, Manchego Croutons
and Ancho Cream Dressing

"Make Your Own Fajita" Station
Soft Flour Tortillas

Grilled Marinated Chicken Breast

Grilled Marinated Sirloin Strips

Sauteed Onions and Peppers

Accompanied with Shredded Cheese, Diced Tomatoes,
Shredded Lettuce, Mild Salsa, Sour Cream and Homemade Guacamole

Green Chili Pork with Cilantro and Sour Cream

Red Chili Cheese Enchiladas

Homemade Refried Beans

Traditional Spanish Rice

Pastry Chef's Choice of Dessert

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

PLATED DINNERS

All Plated Dinners are Accompanied by a Mixed Green Salad with Dressing, Fresh Baked Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, an Assortment of Teas, Iced Tea
Pastry Chef's Selection of Dessert

ENTRÉES

Please Choose One

Arizona Pistachio Chicken \$34.00
Pistachio Encrusted Chicken Breast
Topped with Tequila Lime Sauce,
Served with Wild Rice Medley
and Fresh Seasonal Vegetables

Chicken Marsala \$34.00
Tender Chicken Scallopini with Mushroom
and Marsala Wine Demi Glace
Served over Mashed Potatoes
and Sauteed Squash Medley

Mediterranean
Stuffed Chicken Breast \$37.00
Lightly breaded Chicken Breast
Stuffed with Prosciutto, Mozzarella Cheese
and Spinach with Roasted Red Pepper Cream
Served with Wild Rice Blend
and Steamed Broccoli

Atlantic Salmon Filet \$37.00
Grilled Salmon Filet
Served over Southwestern Succotash
Topped with a Southwestern Aioli
and Fried Parsnips

Pork Porterhouse \$34.00
Thick Cut of Pork
Topped with Apple Cider Glaze
and Caramelized Granny Smith Apples
Served with Roasted Garlic Mashed Potatoes
and a Roasted Corn Medley

New York Strip \$42.00
8oz. New York Strip Steak
with Brandy Peppercorn Sauce
Served with Baked Potato
and Lemon Glazed Asparagus

Roast Prime Rib of Beef \$40.00
Slow Roasted Prime Rib of Beef
Aus Jus and Creamed Horseradish
Served with Roasted Garlic Mashed Potatoes
and Sauteed Green Beans

Farmers Market Napoleon \$29.00
Marinated Grilled Portobello Mushroom,
Grilled Zucchini and Squash,
Roasted Red Pepper, Steamed Spinach,
Goat Cheese on a Bed of Tomato Veloute Sauce

MIXED GRILL ENTREES

Please Choose One

Beef Strip Loin and Airline Chicken Breast \$44.00
6 oz Beef Strip Loin and Peppercorn Demi
paired with a 4oz Airline Chicken Breast
Topped with Pesto and Spinach Cream Sauce
Served with Roasted New Potatoes
and Seasonal Vegetables

Filet Mignon and Scampi \$46.00
6 oz Bacon Wrapped Center Cut Filet Mignon
and Maitre d' Butter Paired with
Three Large Prawns Served Scampi Style
Accompanied with a Wild Rice Medley
and Seasonal Vegetables

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

HOT HORS D'OEUVRES

(Serving Size is 50 Pieces)

Blackened Fried Tempura Vegetables Served with Buttermilk Herb Dipping Sauce	\$100
Pork or Vegetable Egg Rolls with Hot Mustard Dipping Sauce	\$100
Pork Pot Stickers with Ginger Soy Dipping Sauce	\$100
Italian Sausage Stuffed Mushrooms with House made Marinara	\$120
Swedish or BBQ Meatballs	\$120
Spanakopita	\$120
Rotisserie Chicken Quesadillas with Salsa and Chipotle Sour Cream	\$120
Bratwurst Wrapped in Puff Pastry with Stone Ground Mustard Dipping Sauce	\$120
Pulled Pork Mini-Sliders	\$160
Mini Beef Wellington	\$160
Little America Pepper Steak Brochettes with Smoky BBQ Dipping Sauce	\$160
Crab Cakes with Spicy Remoulade Sauce	\$240
Bacon Wrapped Shrimp	\$240

COLD HORS D'OEUVRES

(Serving Size is 50 Pieces)

Tomato Artichoke Bruschetta	\$150
Prosciutto Wrapped Asparagus	\$150
Classic Deviled Eggs with Spanish Paprika	\$150
7 Layer Dip with Tri-Colored Corn Chips	\$150
Roasted Tomato Hummus, Pita Chips, Carrots and Cucumbers	\$150
Grilled Shrimp Skewers	\$190
Fruit and Cheese Brochette	\$190
Assorted Finger Sandwiches	\$190
Cocktail Shrimp on Ice with Cocktail Sauce and Lemons	\$220

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

FROM THE CARVING BOARD

All Items are Served with Fresh Baked Rolls. Carving Chef Attendant Required

Carving Fees are \$125.00 per Hour. Minimum Order of Three Stations or as an Addition to a Buffet

Stations are Designed for Two Hours of Service

Rosemary and Pepper Crusted
Prime Rib of Beef Au Jus
(Serves 50) \$425
Accompanied by Creamed Horseradish

Honey Baked Applewood Ham
(Serves 50) \$300
Accompanied by Apple Cider Glaze
and Assorted Mustards

Roasted Turkey Breast
(Serves 50) \$300
Accompanied by Cranberry Sauce,
Herb Aioli and Honey Mustard

SPECIALTY DISPLAYS

Fresh Vegetable Crudités
with Herb Buttermilk Dip
Small Display (serves 25) \$100
Medium Display (serves 50) \$185
Large Display (serves 100) \$350

Sliced Seasonal Fruit Displays
Small Display (serves 25) \$120
Medium Display (serves 50) \$200
Large Display (serves 100) \$400

Domestic and Imported Cheese
Small Display (serves 25) \$150
Medium Display (serves 50) \$250
Large Display (serves 100) \$400
Includes Whole Clusters of Grapes,
Nuts, Crackers and Sliced Baguettes

Assorted Hummus Bar
Choice of Three Hummus flavors: Roasted Red Pepper,
Roasted Garlic and Original with Pita Chips
\$12.00 per person

Potato Bar
Choice of Three Homemade Mashed Potatoes:
Roasted Garlic Mashed, Pesto Mashed,
Gouda Mashed, Parmesan Mashed,
Sweet Potato Mashed or Plain
Served with Accompaniments
(Chopped Bacon, Chives, Shredded Cheese,
Sour Cream & Butter)
\$14.00 per person

Gourmet Antipasto Platter
Small Display (serves 25) \$140
Medium Display (serves 50) \$240
Large Display (serves 100) \$440
Genoa Salami, Mortadella, Prosciutto,
Provolone, Fresh Mozzarella,
Pequillo Peppers, Greek Olives,
Green Fig Marmalade, Oven Roasted Tomatoes
and Marinated Artichokes

Mini-Dessert Station
(Minimum of 25 People)
Selection of Assorted Desserts
by our Pastry Chef
\$12.00 per person

Chocolate Fountain Display
(Minimum of 25 People)
Rental Fee: Small Fountain \$90
Large Fountain \$150
Choice of 6 Dipping Items:
Strawberries, Bananas, Pineapples, Melons,
Pretzels, Marshmallows, Rice Krispie Treats,
Cookies, Brownies, Biscotti or Pound Cake
\$12.00 per person

Please Add 22% Service Charge, Plus Applicable Sales Tax to All Menu Selections. Prices are Subject to Change.

LITTLE AMERICA HOTEL BANQUET MENU

COCKTAIL MENU

Cash Bar Arrangements

<u>CALL BRANDS</u>	\$8.00
Smirnoff Vodka, Seagram's Gin, Jim Beam Bourbon, Bicardi Rum, House of Stewart Scotch, Jose Cuervo Tequila	
<u>PREMIUM BRANDS</u>	\$10.00
Ketel One, Bombay Dry Gin, Jack Daniels, Dewars Scotch, Bacardi Rum, Hornitos Tequila	
<u>TOP SHELF BRANDS</u>	\$11.00
Belvedere, Tanqueray Gin, Crown Royal, Chivas Regal, Patron Silver, Meyers Dark	
<u>DOMESTIC BEERS</u>	\$6.00
Budweiser, Bud Light, Coors Light, Miller Lite, St. Pauli Girl (non-alcoholic), Michelob Ultra	
<u>LOCAL CRAFT BEERS</u>	\$7.00
Lumberyard: Flagstaff IPA, Diamond Down Lager Four Peaks: Pitchfork Pale Ale Prescott Brewery: Achocolypse Porter	
<u>IMPORT / PREMIUM BEERS</u>	\$7.00
Corona, Negro Modelo, Bass, Heineken, Stella Artois	
<u>CORDIALS</u>	\$10.00
Ameretto Di'Saranno, Kerrygold Irish Cream, Grand Marnier, Kahlua, Midori, Fireball Cinnamon Whiskey	
<u>WINE</u>	\$8.00
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel	
<u>SODA / JUICE / WATERS</u>	\$3.50
Soda, Juice, Bottled Waters	
Champagne	\$30.00
Martinelli's Sparkling Cider	\$20.00
Bartender Fee First Hour (Recommend 1 per 75 Guests)	\$50.00
Four Hours Maximum (Each Additional Hour \$15 per Bartender, \$10 per Cashier)	

LITTLE AMERICA HOTEL BANQUET MENU

COCKTAIL MENU

Hosted Bar Arrangements

<u>CALL BRANDS</u>	\$7.50
Smirnoff Vodka, Seagram's Gin, Jim Beam Bourbon, Bicardi Rum, House of Stewart Scotch, Jose Cuervo Tequila	
<u>PREMIUM BRANDS</u>	\$9.50
Ketel One, Bombay Dry Gin, Jack Daniels, Dewars Scotch, Bacardi Rum, Hornitos Tequila	
<u>TOP SHELF BRANDS</u>	\$10.75
Belvedere, Tanqueray Gin, Crown Royal, Chivas Regal, Patron Silver, Meyers Dark	
<u>DOMESTIC BEERS</u>	\$5.00
Budweiser, Bud Light, Coors Light, Miller Lite, St. Pauli Girl (non-alcoholic), Michelob Ultra	
<u>LOCAL CRAFT BEERS</u>	\$6.00
Lumberyard: Flagstaff IPA, Diamond Down Lager Four Peaks: Pitchfork Pale Ale Prescott Brewery: Achocolypse Porter	
<u>IMPORT / PREMIUM BEERS</u>	\$6.00
Corona, Negro Modelo, Bass, Heineken, Stella Artois	
<u>CORDIALS</u>	\$9.00
Ameretto Di'Saranno, Kerrygold Irish Cream, Grand Marnier, Kahlua, Midori, Fireball Cinnamon Whiskey	
<u>WINE</u>	\$6.50
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot & White Zinfandel	
<u>SODA / JUICE / WATERS</u>	\$3.50
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Champagne	\$30.00
Martinelli's Sparkling Cider	\$20.00
Bartender Fee First Hour (Recommend 1 per 75 Guests)	\$50.00
Four Hours Maximum (Each Additional Hour \$15 per Bartender, \$10 per Cashier)	

LITTLE AMERICA HOTEL BANQUET MENU

AUDIO / VISUAL PER DAY PRICE LIST

PROJECTORS:

LCD Projector \$300.00/each

SCREENS:

Screen Only (small) \$50.00/each

Screen Only (large) \$60.00/each

TV:

DVD Player \$50.00/each

50" Plasma Screen TV & DVD Unit \$200.00/each

BOARDS:

(4' x 6') White Board \$50.00/each

Easel \$25.00/each

3M Post-It-Note Flipchart and Markers \$45.00/each

Extra 3M Post-It-Note Pad with Markers \$20.00/each

LECTERNS:

Podium / Table Top \$35.00/each

Podium \$50.00/each

Podium with Wireless, Hand Held Microphone \$150.00/each

Officient Stand \$25.00/each

MICROPHONES:

Wireless Hand-held Microphone \$125.00/each

Wireless Lavalier Microphone \$125.00/each

Table Top Microphone Stand \$20.00/each

Portable Microphone Stand \$20.00/each

P.A. with Speakers \$200.00 per pair

Please Add 22% Service Charge, Plus Applicable Sales Tax. Prices are subject to change.

LITTLE AMERICA HOTEL BANQUET MENU

AUDIO / VISUAL PER DAY PRICE LIST

OTHER:

Stage (6' x 8' section)	\$40.00/section
Arch	\$150.00/each
White Chairs	\$3.00/each
Dance Floor	\$250.00
Extension Cord/ Power Strip	\$20.00
12 Channel Mixer	\$50.00/each
Tables (4ft)	\$25.00/each
Tables (6ft)	\$30.00/each
Tables (8ft)	\$40.00/each
Wireless or Wired Internet	\$150.00 per day
Technician Time	\$40.00 per hour
Laser Pointer	\$25.00 per day
Heaters	\$50.00 each
Patch Fee	\$60.00 per day
Piano	\$200.00 per day
Speaker Phone	\$100.00 per day
Laptop	\$150.00 per day
Computer Speakers	\$50.00/pair

VISUAL PACKAGE:

\$275

\$375 includes high speed internet connection

- LCD Projector
- 8' Screen
- Extension Cord
- Power strip

\$475 includes laptop & high speed internet

AUDIO PACKAGE:

\$200

- Patch Fee
- Microphone (wireless hand held)
- 12 Channel Mixer

SCREEN PACKAGE:

\$75

- Screen
- Table
- Extension Cord
- Powerstrip

Please Add 22% Service Charge, Plus Applicable Sales Tax. Prices are subject to change.