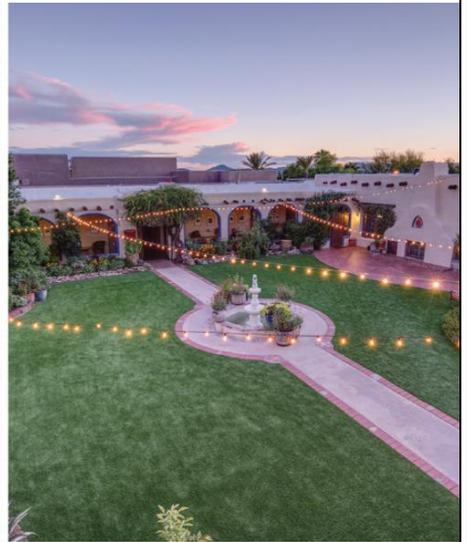




# CATERING MENUS



# BREAKFAST

All Breakfast Buffets Include:

*Fresh Orange Juice*  
*Arbuckle's Custom Blended Regular & Decaffeinated Coffee*  
*Hot Numi Teas*

## BREAKFAST BUFFET OPTIONS:

### HACIENDA CONTINENTAL

Assorted Breakfast Pastries  
Fruit Preserves and Sweet Creamery Butter  
Fresh Sliced Fruit Display  
**\$21**

### HACIENDA DELUXE CONTINENTAL

Assorted Breakfast Pastries  
Fruit Preserves and Sweet Creamery Butter  
Fresh Sliced Fruit Display  
Yogurt, Berries and Granola  
**\$24**

### HACIENDA DEL SOL BREAKFAST

Assorted Breakfast Pastries  
Fruit Preserves and Sweet Creamery Butter  
Fresh Sliced Fruit Display  
Yogurt, Berries and Granola  
Scrambled Eggs with Cheese  
Roasted Breakfast Potatoes  
**\$30**

### HACIENDA GRANDE BREAKFAST

Assorted Breakfast Pastries  
Fruit Preserves and Sweet Creamery Butter  
Fresh Sliced Fruit Display  
Yogurt, Berries and Granola  
Scrambled Eggs with Cheese  
Bacon or Sausage  
Roasted Breakfast Potatoes  
**\$37**

### HACIENDA HEALTHY START

Fresh Grape Juice & Chef's Choice Vegetable-based Juice  
Fresh Sliced Fruit Display  
Steel-Cut Oatmeal with Brown Sugar and Nuts  
Gluten-Free Muffins  
Yogurt, Berries and Granola  
Chef's Choice of Seed: Chia, Hemp, Sunflower or Flax  
**\$40**

### DELUXE HACIENDA BRUNCH FEAST

Assorted Breakfast Pastries  
Fruit Preserves and Sweet Creamery Butter  
Sliced Bagels with Cream Cheese  
Fresh Sliced Fruit Display  
Yogurt, Berries and Granola  
Cheese Blintzes with Fruit Compote  
Traditional Eggs Benedict  
Smoked Salmon Display with Capers, Chopped Eggs, Sliced  
Tomatoes, Sliced Red Onions and Lemon Slices  
Chicken or Salmon with Chef's Choice of Preparation  
Bacon and Sausage  
Roasted Breakfast Potatoes  
Chef's Choice Grilled Vegetables  
Chef's Choice Salad  
**\$52**



# BREAKFAST

All Plated Breakfasts Include:

*Breakfast Potatoes & Fresh Fruit Cup*  
*Fresh Orange Juice*  
*Arbuckle's Custom Blended Regular & Decaffeinated Coffee*  
*Hot Numi Teas*

## PLATED BREAKFAST OPTIONS:

*Choice of Two Entrées*

### HACIENDA BREAKFAST BURRITO

Egg, Cheese & Potato  
Choice of Bacon, Sausage or Chorizo  
Salsa  
**\$21**

### HACIENDA EGGS BENEDICT

Sonoran or Traditional Style  
English Muffin  
Hollandaise  
**\$21**

### HACIENDA FRITTATAS

Eggs, Cheese & Garden Herbs  
Choice of One Protein: Bacon, Sausage or Chorizo  
Choice of Two Fillings: Onion, Tomato, Spinach, Mushroom  
Peppers or Potatoes  
**\$21**

### HACIENDA SCRAMBLE

Fluffy Egg, Cheese & Potato  
Choice of Bacon, Sausage or Chorizo  
Roasted Breakfast Potatoes  
**\$21**

### HACIENDA SMOKED SALMON PLATTER

Atlantic Salmon  
Bagels  
Red Onion, Capers, Lemon & Cream Cheese  
**\$21**

### HACIENDA BREAKFAST SANDWICH

English Muffin, Egg, Cheese, Potatoes  
and your choice of Bacon or Sausage  
**\$21**

## BREAKFAST ENHANCEMENTS:

*Add 1 Item: \$6 per person | Add 2 items: \$9 per person | Add 3 items: \$12 per person*

Bacon OR Sausage  
Scrambled Eggs with Cheese  
Cheese Blintzes with Fresh Fruit Compote  
Yogurt, Berries and Granola



# BREAKFAST

## CHEF ATTENDANT BREAKFAST STATIONS:

*\$10 per person plus \$175 Chef Attendant Fee Per Hour | Two Hour Minimum*

### WAFFLE STATION

Pecans, Chocolate Chips, Berries, Butter, Whipped Cream  
Maple Syrup & Prickly Pear Syrup

### OMELET STATION

Spinach, Cheddar Cheese, Jack Cheese, Mushrooms, Onions  
Ham, Bacon, Sausage, Tomatos, Bell Peppers & Green Chili

### BREAKFAST PASTRIES

*Price per dozen*

Warm Croissants OR Assorted Café Pastries **\$42**  
House-made Assorted Muffins OR Sliced Bagels with Cream Cheese **\$48**  
Assorted Scones **\$60**  
Assorted Gluten-free Muffins **\$52**  
Assorted Granola Bars **\$21**

### HOSTED BEVERAGES

*Price per gallon*

Arbuckle's Fresh Brewed Coffee **\$58**  
Fresh Orange Juice, Lemonade OR Grape Juice **\$48**  
Cranberry Juice OR Apple Juice **\$42**  
Arbuckle's Desert Flower Iced Tea **\$42**  
  
Assorted Sodas & Bottled Water **\$4 each**



# LUNCH

All Plated Lunches Include:

*Arbuckle's Desert Flower Iced Tea*  
*Arbuckle's Custom Blended Regular and Decaffeinated Coffee*  
*Hot Numi Teas*

## SANDWICHES:

*All Sandwiches served with Pepperoncini, Olives*  
*And choice of Side Salad with Balsamic Vinaigrette, Potato Salad, Pasta Primavera Salad, Coleslaw or Chips*

### CUBANO SANDWICH

Ham, Roasted Pork Loin, Pork Belly  
Yellow Mustard, Dill Pickles, Swiss Cheese  
Cubano Roll  
**\$25**

### GRILLED VEGETABLE SANDWICH

*Served Cold*  
Zucchini, Yellow Squash, Portobello Mushroom  
Red Peppers, Caramelized Onions, Roasted Garlic Aioli  
Brioche Bun  
**\$24**

### CHICKEN PESTO MELT

Marinated Chicken Breast, Spinach  
Roasted Red Bell Peppers  
Mozzarella Cheese, Basil Pesto  
Brioche Bun  
**\$25**

### CARNE ASADA TORTA

Grilled Sliced Marinated Flank Steak, Chipotle Salsa  
Caramelized Onions, Avocado,  
Asadero Cheese, Telera Roll  
**\$25**

### TUNA MELT

Open Face Tuna Salad, Grilled Tomato, Gruyere Cheese  
Avocado, English Muffin  
**\$25**

### TURKEY BLT

Turkey, Bacon, Lettuce, Tomato  
Chipotle Aioli, Sourdough Bread  
**\$25**

### ITALIAN GRINDER

Imported Toscano Salumi, Virginia Ham, Mortadella  
Pepperoncini, Shredded Romaine, Pickled Bermuda Onion  
Vine Ripened Tomato, Asiago Cheese, Red Wine Vinaigrette, Italian Roll  
**\$25**



# LUNCH

## ENTRÉE SALADS:

*All Salads served with Hacienda Rustic Breads and Sweet Creamery Butter*

### HACIENDA CAESAR SALAD

Creamy Caesar Dressing, Herbed Croutons  
Campari Tomatoes and Grated Parmesan  
**\$21**

*Add Grilled Chicken*

**\$5**

*Add Grilled Salmon or Grilled Shrimp*

**\$8**

### HACIENDA COBB SALAD

Grilled Chicken, Bacon, Tomatoes  
Pickled Red Onion, Hard Boiled Eggs  
Avocado, Blue Cheese  
Mixed Greens  
Buttermilk Chipotle Dressing  
**\$26**

### WALDORF SALAD

Apple, Walnuts, Blue Cheese, Butter Leaf Lettuce  
Romaine, Creamy Waldorf Dressing  
**\$23**

*Add Grilled Chicken*

**\$5**

*Add Grilled Salmon or Grilled Shrimp*

**\$8**

### TOPOPO SALAD

Shredded Lettuce, Pico de Gallo  
Shredded Cheese, Pulled Chicken  
Black Beans, Scallions, Avocado Crema  
Bed of Tortilla Chips  
**\$26**

### SEARED AHI TUNA NICOISE

Petite Spinach Leaves, Haricot Verts, Pickled Onions  
Boiled Eggs, Poached Fingerling Potatoes  
Roasted Peppers, Teardrop Tomatoes, Oil Cured Olives  
Anchovy Lemon Vinaigrette  
**\$29**

### TROPICAL TUNA SALAD

Mixed Greens, Fresh Fruit (Melons & Berries)  
Tuna Salad, Toasted Almonds  
Raspberry Vinaigrette  
**\$26**

### QUINOA SALAD (GF)

Almonds, Butternut Squash, Apples, Pepita  
Seeds, Arugula, Goat Cheese  
Red Wine Vinaigrette  
**\$21**



# LUNCH

## PLATED LUNCHEON ENTRÉES:

*All Entrees served with Hacienda Rustic Breads and Sweet Creamery Butter*

### GRILLED FLANK STEAK

Smashed Red Potatoes, Basil, Fresh Tomato Compote  
Chef's Selection of Fresh Vegetables

**\$29**

### GRILLED VEGETABLE LASAGNA

Fresh Mozzarella, Spinach, Grilled Vegetables  
House Marinara, Béchamel  
Grilled Garlic Ciabatta

**\$25**

### CHILI MARINATED GRILLED SHRIMP

White Wine Beurre Blanc, Tomato Confit

**\$29**

### GRILLED SALMON

Parmesan Risotto, Chef's Selection of Fresh Vegetables  
Herbed Citrus Beurre Blanc

**\$28**

### GRILLED VEGETABLE NAPOLEON

**(Vegan, GF)**

Chef's Choice Side  
Tomato Coulis

**\$24**

### CARNE ASADA

Grilled Marinated Flank Steak  
Pico de Gallo

**\$29**

### ROASTED CHICKEN BREAST

Herbed Seared Chicken Breast  
Tomato Parmesan Orzo  
Tarragon Beurre Blanc  
Chef's Selection of Fresh Vegetables

**\$26**

### CHICKEN PENNE PASTA

Shredded Chicken, Red Peppers  
Herbs, Grated Parmesan Cheese  
Herbed Velute

**\$25**

### GREEN CHILI ENCHALADA

Corn Tortillas, Shredded Chicken, Green Chili, Jack Cheese

**\$25**

### GRILLED VEGETABLE ENCHALADA (V)

Corn Tortillas, Grilled Vegetables, Green Chili, Jack Cheese

**\$24**

## ADDITIONS

### SALAD

Mixed Greens, Cucumber, Tomato, Balsamic Vinegar

**\$5**

### DESSERT

**\$8**



# LUNCH

All Buffet Luncheons Include:

*Arbuckle's Desert Flower Iced Tea*  
*Arbuckle's Custom Blended Regular and Decaffeinated Coffee*  
*Hot Numi Teas*

## BUFFET LUNCHEON ENTRÉES:

### HACIENDA DELI BUFFET

Assorted Sliced Deli Meats and Cheeses  
Ham, Turkey, Roast Beef, Salumi, Cheddar Cheese, Gruyere Cheese, Asadero Cheese  
Red Onion, Lettuce, Tomato, Kosher Pickles, Olives and Pickled Peppers  
Rustic Breads with Assorted Spreads  
Pickle, Pepper, Mustard, Mayonnaise, Chipotle Aioli  
Chef's Choice of Deli Salad and Potato Chips  
Cookies, Blondies and Brownies  
**\$30**

### SALAD BAR

Choice of One Soup: Roasted Tomato Soup, Gazpacho, or Tortilla Soup  
Garden Fresh Salad Bar with Romaine Lettuce, Field Greens, Pulled Chicken  
Tomato, Cucumber, Jicama, Cheddar Cheese, Red Onion, Carrots  
Bacon and Assorted Dressings  
Trio of Hacienda Salads: Pasta Salad with Lemon Basil Emulsion  
Pecan Chicken Salad, Roasted Vegetable Potato Salad  
Hacienda Rustic Breads and Sweet Creamery Butter  
Chef's Choice Tartlets  
**\$30**  
*Add Grilled Salmon or Grilled Shrimp*  
**\$8**

### TOUCH OF ITALY

Caprese Salad Served Over Mixed Greens, Balsamic Reduction and Basil Infused Oil  
Assorted Salumi, Olives, Pickled Peppers and Mustard  
Warm Mushroom Marsala and Goat Cheese Crostini  
Baked Cavatappi with Italian Sausage, Tomato Sauce and Béchamel  
Sautéed Vegetables with Garlic and Olive Oil  
Hacienda Rustic Breads and Sweet Creamery Butter  
Chef's Choice Panna Cotta or Cannolis  
**\$34**



# LUNCH

All Buffet Luncheons Include:

*Arbuckle's Desert Flower Iced Tea*  
*Arbuckle's Custom Blended Regular and Decaffeinated Coffee*  
*Hot Numi Teas*

## BUFFET LUNCHEON ENTRÉES CONTINUED:

### THE OLD PUEBLO

Seasoned Tortilla Chips, Guacamole and Charred Tomato Salsa  
Green Chile Chicken and Jack Cheese Enchiladas  
Red Chile con Carne  
Calabacitas Casserole  
Cilantro Rice, Spicy Pinto Beans with Queso Fresco  
Corn and Flour Tortillas  
South of the Border Condiments  
Churros or Tres Leches  
**\$37**

### FONTE'S BISTRO

Caprese Salad with Balsamic Reduction and Basil Infused Oil  
Caesar Salad Bar with Herbed Croutons, Cherry Tomatoes and Grated Parmesan Cheese  
Warm Goat Cheese with Artichoke Crostini  
Traditional Lasagna  
Shrimp Louis with Avocado, Tomatoes, Chili Mayo over Bibb Lettuce  
Marinated Chicken Salad with Roasted Peppers, Onions and Lemon Caper Vinaigrette  
Hacienda Rustic Breads and Sweet Creamery Butter  
Chocolate Decadence  
**\$40**

### HIGH TEA

Chef's Choice Mini Scones  
Choice of One Soup: Roasted Tomato Soup, Gazpacho, or Tortilla Soup  
Hacienda Salad or Salad Field of Green  
Pasta Salad with Lemon Basil Emulsion  
Tea Sandwiches: Tuna Salad, Egg Salad, Salmon Mousse, Chicken Salad & Cucumber  
Various Tarts and Cream Puffs  
**\$42**



# LUNCH

All Boxed Luncheons Include:

*Assorted Chips*

*Whole Fruit*

*House-made Chocolate Chip Cookie*

*Choice of Two Sandwiches*

*Water Bottle*

## BOXED LUNCH OPTIONS:

*\$25 per person*

### GRILLED CHICKEN

Roasted Garlic Aioli, Arugula and Swiss Cheese

### CLUB SANDWICH

Oven-roasted Turkey, Bibb Lettuce, Bacon and Tomato

### HERBED-ROASTED BEEF

Cheddar Cheese, Caramelized Onions

### VEGETARIAN

Roasted Seasonal Vegetables, Garlic Aioli, Arugula and Swiss Cheese



# HORS D'OEUVRES

## PASSED HORS' D'OEUVRES:

*Priced per dozen | Three Dozen Minimum Order*

### COLD

- Caprese Bruschetta **\$38**
- Southwest Bruschetta **\$38**
- Strawberries Filled with Mascarpone Cheese & Powdered Sugar **\$38**
- Gazpacho Shooters **\$38**
- Hummus on Pita with Olive Tapenade **\$38**
- Artichoke and Goat Cheese Crostini with Cremini Mushroom **\$40**
- Mini Tostadas **\$40**
- Mini Seven Layer Dip **\$40**
- Marinated Grilled and Chilled Shrimp on Tortilla Chip **\$42**
- Gorgonzola and Walnut Stuffed Dates **\$42**
- Shrimp Cocktail Shooter **\$42**
- Shrimp Ceviche Shooter **\$42**
- Chicken Salad Bouche served on a House-made Phyllo Cup **\$46**
- Smoked Duck Breast, Berry Chutney served on Nine Grain Artisan Bread **\$48**
- Sliced Tenderloin with Horseradish Crema on Rye Toast Point **\$48**
- Smoked Salmon Pinwheel with Lemon Cream Cheese & Capers **\$48**

### HOT

- Quesadilla Wedges **\$38**
- Mini Black Bean Chimichangas **\$40**
- Brie Tartlets with Apple & Mint Pesto **\$42**
- Traditional Spring Rolls with Thai Chili Sauce **\$42**
- Mini Spanakopita **\$45**
- Phyllo Cups Filled with Caramelized Onion, Goat Cheese & Mushrooms **\$45**
- Bacon Wrapped Dates Stuffed with Cream Cheese **\$47**
- Chile Marinated Skewered Shrimp **\$48**
- Crab Wontons with Thai Chili Sauce **\$48**
- Crab Stuffed Mushrooms **\$48**
- Chicken Flauta **\$48**
- Seasoned Beef Empanadas with Potato & Queso Fresco **\$48**
- Chicken Satay with Thai Peanut Sauce **\$49**
- Mini Dungeness Crab Cakes with Garlic Aioli **\$49**
- Warm Pork Belly on Toast Point with Chef's Choice Jam **\$49**
- Mini Chili & Lime Steak Torta **\$65**
- Scallops Wrapped in Applewood Smoked Bacon with Sriracha Honey **\$54**
- Lollipop Lamb Chops **\$65**



# HORS D'OEUVRES

## DISPLAYED HORS' D'OEUVRES:

*Priced per person | 15 People Minimum Order*

### IMPORTED & DOMESTIC CHEESE BOARD

Served with Cornichons, Olives, and Cracker Assortment

**\$10**

### CRUDITES

Chef's Selection of Fresh Vegetables  
Pepperoncini Ranch or Blue Cheese Dressing

**\$7**

*Add Hummus & Pita*

**\$9**

### SLICED FRUITS & BERRIES OF THE SEASON

Chef's Selection of Sliced Fruits, Melons and Berries  
Honey Yogurt Dipping Sauce

**\$7**

### ANTIPASTO PLATTER

Variety of Cured and Smoked Meats with Cherry Peppers,  
Roasted Tomatoes, Olive Medley, Dried Fruit and Manchego Cheese Wedges

**\$10**

*Add Fresh House-made Mozzarella Cheese*

**\$5**

### GRILLED VEGETABLES

Chef's Selection of Fresh Vegetables with Balsamic Drizzle

**\$8**

### SHRIMP COCKTAIL PLATTER

**\$18**

*Add Snow Crab Claws*

**\$14**

### SUSHI ASSORTMENT

Chef's Assorted Rolls and Nigiri  
Wasabi, Ginger and Soy Sauce

**\$25**

### HOUSE-MADE CHIPS & SALSA

**\$6**

*Add House Made Guacamole*

**\$4**



# DINNER

All Plated Three-Course Dinners Include:  
*Choice of One **Starter**, Two **Entrée** Selections and One **Dessert***  
*Chef's Choice Sides*  
*Hacienda Rustic Breads and Sweet Creamery Butter*  
*Arbuckle's Custom Blended Regular and Decaffeinated Coffees and Hot Numi Teas*

## PLATED DINNER STARTERS:

*Select One Option for the Group*

### TRADITIONAL HACIENDA

#### CAESAR SALAD

Parmesan Cheese Curls, Cherry Tomatoes  
and House-made Croutons

### HACIENDA SALAD

Mixed Greens, Roasted Beets, Pickled Red Onion  
Orange Segments, Blue Cheese, Candied Walnuts Roasted  
Garlic Dressing

### SALAD OF FIELD GREENS

Candied Almonds, Dried Strawberries  
Goat Cheese Crumbles  
Roasted Pear & White Balsamic Vinaigrette

### ARUGULA AND FRISEE SALAD

Shaved Manchego and Candied Walnuts  
Honey Lemon Oil

### CAPRESE

Sliced Mozzarella, Fresh Tomato  
Basil, Lemon Syrup, Garlic Crostini  
Balsamic Oil Reduction

### WONTON SALAD

Mixed Greens, Orange Segment, Cucumber  
Pickled Onion, Crispy Wonton  
Honey Ginger Lime Vinaigrette

### GRILLED CHILLED TREVISO

Grilled Treviso, Grilled Asparagus, Orange Segments,  
Saffron Aioli & Micro Greens



# DINNER

## PLATED DINNER ENTRÉES:

*Select Up to Two Entrées*

### PAN-SEARED CHICKEN BREAST

Chasseur Sauce

(Mushrooms, Tarragon, White Wine, Tomatoes, Shallots)

**\$55**

### CHIPOTLE GLAZED BBQ SALMON

House-made Chipotle Lime, Barbecue Sauce

**\$60**

### CARNE ASADA

Marinated Flank Steak, Pico de Gallo, Salsa Verde

**\$60**

### CARAMELIZED ONION & ASPARAGUS STUFFED CHICKEN BREAST

Mornay Sauce

(Béchamel, Goat Cheese)

**\$55**

### PAN-SEARED SEABASS

Carlina Sauce

(Tomatoes, Capers, Parsley, Cornichons, Garlic)

**\$65**

### GRILLED BEEF TENDERLOIN

Wild Mushroom Demi, Oysters, Crimini

**\$65**

### GRILLED SALMON

Chive Horseradish Beurre Blanc

**\$60**

### EGGPLANT ROLLATINI

Grilled Eggplant, Stuffed with Goat Cheese Pesto

Pomodoro Sauce, Tomatoes, Basil, Garlic, Chili Flakes

**\$55**

### GRILLED VEGETABLE ENCHILADAS

Corn Tortillas, Grilled Assorted Squashes,

Chilis, Tomatoes, Cheese, Salsa Verde

**\$55**



# DINNER

## PLATED DINNER ELEGANT ENTRÉES:

*Select One Option for the Group*

### ROASTED VEAL CHOP

Au Gratin Potatoes, Baby Carrots, Confit Tomatoes  
Haricots Verts, Roasted Shallots, Bordelaise

**\$108**

### GRILLED RACK OF LAMB

Warm German-style Potato Salad (Fingerling Potatoes, Caramelized Onions, Mustard)  
Broccolini, Port Lamb Jus

**\$98**

### GRILLED ANGUS NEW YORK STEAK & GIANT MEXICAN WHITE PRAWNS

Fingerling Potatoes, Horseradish Local Tomatoes,  
Grilled Red Onions, Romesco Sauce and Chive Oil

**\$95**

### AUSTRALIAN LOBSTER & GRILLED FILET OF BEEF

Horseradish Whipped Potatoes,  
Caramelized Onions, Demi-Glace

**\$119**

### FILET & SALMON

Mustard Cognac Demi-Glace, Petite Caramelized Yukon Mashed Potatoes  
Haricots Verts, Beurre Blanc, Candied Orange Zest

**\$89**



# DINNER

All Buffet Dinners Include:

*Hacienda Rustic Breads and Sweet Creamery Butter*  
*Arubuckle's Custom Blended Regular and Decaffeinated Coffee*  
*Hot Numi Teas*

## BUFFET DINNER OPTIONS:

### THE COWBOY GRILL

Romaine and Bibb Lettuce, Fresh Vegetables, Croutons  
Peppercorn Ranch House Dressing and Chef's Choice Vinaigrette  
Creamy Coleslaw  
Country Style Potato Salad  
Cowboy Beans  
BBQ Pork Ribs  
Barbequed Chicken Breast  
Grass-Fed Beef Sliders  
Lettuce, Tomatoes, Onions, Pickles, Mustard, Mayonnaise, Ketchup and Sliced Cheeses  
Roasted Corn with Honey Butter  
Rolls and Butter  
S'mores Cake  
**\$65**

### THE SONORAN

Tortilla Chips with Charred Tomato Salsa and Guacamole  
Chipotle Caesar Salad (*Add Chicken \$5 per person*)  
Rocky Point Shrimp Cocktail  
Green Chile and Cheese Enchiladas  
Chicken Fajitas with Warm Tortillas  
Grilled Flank Steak with Mole Verde and Pico de Gallo  
Calabacitas Casserole with Queso Fresco  
Cilantro Rice  
South of the Border Accompaniments  
Kahlua Flan  
**\$65**



## BUFFET DINNER OPTIONS CONTINUED:

### THE ITALIANO

Caprese Salad  
Antipasti Grilled Vegetable  
Classic Caesar Salad  
Grilled Calamari Salad with Spinach, New Potatoes, Grilled Onion, Balsamic Vinaigrette  
Artisan Bread Display  
Braised Short Ribs over Creamy Polenta with Forest Mushrooms  
Basil Marinated Grilled Shrimp, Campanelle Pasta & Carlina Sauce  
Traditional or Grilled Vegetarian Lasagna  
Rolls and Butter  
Chef's Choice Panna Cotta  
**\$75**

### THE HACIENDA GRILL

Mixed Field Greens and Fresh Vegetables with Peppercorn Ranch Dressing, Roasted Pear White Wine Balsamic Vinegar  
Red Bliss Potato Salad  
Rotini Pasta Salad with Lemon Basil Dressing  
Cooked to Order 6 oz. New York Steaks\*  
Grilled Salmon with Tomato, Avocado, and Beurre Blanc  
Creamy Mashed Potatoes  
Airline Chicken Breast with Chorizo Cream Sauce  
Milk and Honey Corn on the Cob  
Chef's Selection of Seasonal Vegetables  
Rolls and Butter  
Chef's Whim Cheesecake  
**\$95**

### THE HACIENDA GALA

Chilled Shrimp with Lemon Wedges and Spicy Cocktail Sauce  
Snow Crab Claws with Drawn Butter  
Sushi Display to Include: Spicy Tuna Rolls, Philadelphia Rolls, California Rolls, Tuna and Salmon Nigiri  
Salad of Field Greens with Candied Almonds, Dried Strawberries, Goat Cheese Crumbles, Pear & White Balsamic Vinaigrette  
Roasted Chicken with Figs and Port Wine  
Beef Wellington Carving Station with Shallot Bordelaise\*  
Seared Seabass with Lemon Beurre Blanc, Haricots Verts, Caramelized Onions and Almonds  
Potatoes Au Gratin  
Rolls and Butter  
Chef's Choice Trio of Desserts  
**\$149**

### ADD ICE SCULPTURE

*Starting at \$350*

*\*Chef Attendant Fee Applies*



# DINNER

## CARVING STATIONS:

*\$175 Chef Attendant Fee Per Hour | Two Hour Minimum*

### BEEF TENDERLOIN

Charred Tomato Rosemary Bordelaise and Creamed Horseradish Sauce  
**\$375 | Serves 12-14**

### SLOW-ROASTED VIRGINIA HAM

Honey Mustard Glaze, Herbed Aioli and Assorted Mustards  
**\$350 | Serves 50**

### SLOW-ROASTED TURKEY BREAST

Turkey Veloute, Cranberry Compote  
Herbed Aioli and Assorted Mustards  
**\$300 | Serves 20**

### HAND -ARVED PRIME RIB OF BEEF

Au Jus, Grain Mustard and Creamy Horseradish Sauce  
**\$600 | Serves 50**

### SLOW-ROASTED BBQ BEEF BRISKET

House-made BBQ Sauce, Habanero Pineapple Cole Slaw  
**\$400 | Serves 25**

### CHILI-RUBBED BACON WRAPPED PORK LOIN

Bourbon Maple Gastrique, Chef's Choice Slaw  
**\$375 | Serves 25**

### SALMON EN CROUTE

Wrapped in Puff Pastry Filled with Spinach, Mushrooms and a Lemon Dill Sauce  
**\$425 | Serves 25**



# DINNER ADDITIONS:

*\$175 Chef Attendant Fee Per Hour | Two Hour Minimum | Price per person*

## QUESADILLA STATION

Grilled Chicken, Chili-Charred Shrimp, Carne Asada  
Black Beans, Pico de Gallo, Grilled Vegetables, Green Chiles, Bell Peppers and Scallions  
Tortilla Chips, Salsa Fresca, Guacamole and Sour Cream  
**\$17**

## FAJITA BAR

Choice of Two Proteins: *Shredded Pork, Carne Asada, Grilled Shrimp or Chicken Adobo*  
Flour & Corn Tortillas  
Salsa, Cilantro, Limes, Cabbage Slaw, Cucumbers & Radishes  
**\$19**

## TACO BAR

Choice of Two Proteins: *Shredded Pork, Carne Asada, Grilled Shrimp or Chicken Adobo*  
Flour & Corn Tortillas  
Salsa, Cilantro, Limes, Cabbage Slaw, Cucumbers & Radishes  
**\$19**

## PASTA BAR

Choice of Two Proteins: *Italian Meatballs, Grilled Chicken, Grilled Shrimp or Ground Italian Sausage*  
Choice of Two House-made Sauces: *Pomodoro, Vodka, Alfredo or Four Cheese*  
Add-ins Included: Two Pasta Noodle Styles, Spinach, Onions, Tomatoes, Fresh Basil, Roasted Garlic or Grilled Mixed Vegetables  
**\$19**

## MASHED POTATO BAR

Yukon, Sweet Potato & Purple Peruvian Potatoes  
Sour Cream, Bacon Crumbles, Cheese, Green Onions, Roasted Garlic  
**\$17**

## SONORAN HOT DOGS

All Beef Hot Dogs wrapped in Bacon with Condiments including: Grilled Onions, Pinto Beans  
Grilled Jalapeño, Mayonnaise, Pico de Gallo & Avocado Crema  
**\$17**



# DESSERT

## PLATED DESSERTS:

*\$8 per person*

### CHEF'S CHOICE DESSERT

Off the menu desserts created specifically for your event

*Gluten Free, Dairy Free & Vegan Options Available*

### HACIENDA CLASSIC CRÈME BRULEE

Vanilla Custard, Seasonal Fresh Berries, Sugar Crust

Also Available: Chef's Choice Seasonal Crème Brulee

### WILD BERRY SHORTCAKE

Vanilla Cake, Fresh Berries, Chantilly Cream

### FRESH FRUIT TART

Pastry Cream Filling, Seasonal Fruits, Berry Coulis

### SALTED PECAN TART

Pecan Filling, Sea Salt, Caramel Sauce

### TIRAMISU

Marsala Infused Mascarpone Filling, Espresso Soaked Ladyfinger Cake

### CHEESECAKE

Chef's Choice Seasonal Cheesecake

### CHOCOLATE DECADENCE

Rich Chocolate Flourless Cake, Seasonal Berries, Caramel Sauce

### PANNA COTTA

Vanilla Bean, Chocolate or Chef's Choice



# DESSERT

## CHEF'S CHOICE MINI DESSERT DISPLAY BAR

*\$15 per person | Three pieces per person*

## CHEF ATTENDANT DESSERTS:

*\$15 per person plus \$175 Chef Attendant Fee Per Hour | Two Hour Minimum*

### BANANAS FOSTER

Bananas Sautéed in Rum  
Includes House-made Vanilla Ice Cream

### CRÊPES

House-made Crêpes served with:  
Chocolate, Mascarpone, Nutella, Bananas, Salted Caramel  
Seasonal Fresh Fruit Toppings, Powdered Sugar, Cinnamon Sugar  
Variety of Chopped Nuts & Whipped Cream

### MAKE YOUR OWN S'MORES

Open Flames for Roasting House-made Marshmallows  
Hershey's Chocolates, Graham Crackers  
Peanut Butter, Assorted Mini Candy Bars & Toasted Coconut

### ICE CREAM BAR

Chocolate, Vanilla and Chef's Choice Seasonal Fruit Ice Cream  
Rainbow Sprinkles, Cookie Crumbles, Fresh Fruit Toppings, Chopped Nuts  
Chocolate, Caramel & Strawberry Sauces  
Whipped Cream

## HOUSE-MADE COOKIES:

*Price per dozen*

White Chocolate Cranberry \$24  
Rich Chocolate Brownies \$24  
Vanilla Bean Blondies \$24  
Coconut Macaroons \$24  
Oatmeal Raisin \$24

Chocolate Chip \$24  
Gluten-Free Chocolate Chip \$26  
Mesquite Chocolate Chip \$28  
White Chocolate Macadamia Nut \$28  
Cookie Assortment \$34



# SNACKS & BREAKS

All Specialty Breaks Include:  
*Arbuckle's Custom Blended Regular and Decaffeinated Coffee*  
*Hot Numi Teas*

## SPECIALTY BREAK OPTIONS:

*Add \$2 per person for groups under 20*

### SWEET TREATS

Assortment of Bakery Fresh Blondies, Brownies,  
Cookies  
Fresh Fruit Display or Fruit Kabobs  
**\$17**

### MEDITERRANEAN

Crudités with Hummus and Pita  
Marinated Olives and Artichokes with Feta Cheese  
Roasted Almonds  
**\$24**

### CHEESE & CRACKERS

Domestic and Imported Cheeses  
Assorted Crackers  
Fresh Fruit Display  
**\$20**

### SWEET 'N SALTY

Assorted Nuts, Chips and Pretzels  
House-made Popcorn  
Assortment of Bakery Fresh Blondies, Brownies,  
Cookies  
**\$24**

### HACIENDA BREAK

Quesadilla Wedges  
Tortilla Chips and Salsa  
Fresh Lemonade  
**\$20**  
*Add Guacamole or Chile con Queso*  
**\$5**

### ICE CREAM PARLOR

Chocolate, Vanilla & Chef's Choice Seasonal Ice Cream  
Rainbow Sprinkles, Cookie Crumbles, Fresh Fruit  
Toppings, Chopped Nuts, Chocolate, Caramel &  
Strawberry Sauces with Whipped Cream  
**\$24**

### HEALTHY ALTERNATIVE

Crudités with Assorted Dressings  
Fresh Fruit Display and Granola Bars  
**\$17**

### MOVIE THEATER

Assorted Nuts, Chips and Pretzels  
House-made Popcorn  
Warm Pretzels with Cheese  
Assortment of Candy: M&M's, Reese's Pieces,  
Skittles, Hersey's Chocolates, Dots, Butterfingers  
**\$24**

### PROTEIN

Assortment of Meats, Cheese and Nuts  
**\$19**



# SNACKS & BREAKS

## SNACKS:

*Price per dozen*

### PARFAITS

Greek Yogurt, House-made Granola, Fresh Macerated Berries  
**\$30**

### SPECIALITY

*Price per dozen | Individually packaged*

Assorted Potato Chips **\$2**  
Mini Pretzels **\$2**  
Mixed Nuts **\$3**  
Assorted Candy Bars **\$3**  
Kettle Chips **\$4**

## BEVERAGES:

*Price per gallon*

Cranberry Juice **\$42**  
Apple Juice **\$42**  
Arbuckle's Desert Flower Iced Tea **\$42**  
Fresh-made Lemonade **\$48**  
Fresh Orange Juice **\$48**  
Fresh Grapefruit Juice **\$48**  
Arbuckle's Fresh Brewed Coffee **\$58**  
Hot Numi Teas **\$58**  
Assorted Sodas & Bottled Water **\$4 each**  
Assorted Boxed Juices **\$4 each**



# BEVERAGES

## PRIVATE DINING BAR MENU:

\$125 set-up fee | Set-up fee is waived if beverage sales exceed \$500

Choose between **Cash Bar** or **Hosted Bar** | Price per drink

Domestic Beer **Hosted: \$6 Cash: \$7**

*Budweiser Light, Michelob Ultra, Local Tucson Beer*

Premium & Import Beer **Hosted: \$7 Cash: \$8**

*Heineken, Corona, Dos Equis, Fat Tire, Stella Artois*

House Wine **Hosted: \$9 Cash: \$10**

*Varies seasonally: Cabernet, Merlot, Chardonnay & Pinot Grigio*

House Wine (per bottle) **Hosted: \$40 Cash: \$45**

*Varies seasonally: Cabernet, Merlot, Chardonnay & Pinot Grigio*

Premium Liquor **Hosted: \$9 Cash: \$10**

*Greenmark Vodka, Broker's Gin, Ron Caribe Rum, Bulleit Bourbon,  
Cutty Sark Blended Scotch, Canadian Club, Dosmaneros Tequila & Seagrams 7 American Whiskey*

Top Shelf Liquor **Hosted: \$13 Cash: \$15**

*Grey Goose or Kettle One Vodka, Beefeater or Tanqueray Gin, Bacardi White Rum or Mount Gay Rum  
Jack Daniel's, Maker's Mark Bourbon, Johnny Walker Red or Dewar's Scotch, Herradura Tequila & Glenlivet 12 Year Scotch*

Cordials **Hosted: \$13 Cash: \$15**

Sodas, Juices & Mineral Waters **Hosted: \$3.50 Cash: \$4**

*Coke, Diet Coke, Sprite, Ginger Ale, Assorted Juices & Mineral Waters*

## FESTIVE BEVERAGES:

Price per gallon | One gallon serves approximately 25 people

Margaritas **\$159**

Seasonal Sangria **\$159**

Bloody Mary **\$159**

Non-Alcoholic Punch **\$59**

*White Peach, Watermelon Agua Fresca, Cherry Lime,  
Blood Orange, Pomegranate Grape & others*

*All beverages are subject to change without notice*



## **INCLUSIVE PRIVATE DINING:**

*\$110 per person without Hors d'oeuvres | \$135 per person with Chef's Choice Hors d'oeuvres*

All Inclusive Private Dining Includes:

*Three Course Meal*

*Coffee, Ice Tea, Hot Tea*

*Hacienda Rustic Breads & Butter*

*Wine Service (two drinks per person)*

**Reception:**

*House Wine & Beer (two drinks per person)*

## **INCLUSIVE PRIVATE DINING OPTIONS :**

*Choose one salad, one entrée and one dessert for the group*

### **SALADS:**

*Choose one salad for the group*

#### **TRADITIONAL CAESAR SALAD**

Parmesan Cheese Curls, Cherry Tomatoes, Herbed Ciabatta Croutons

#### **HACIENDA SALAD**

Roasted Beets, Pickled Red Onion, Orange Segments, Blue Cheese,  
Candied Walnuts & Roasted Garlic Dressing

#### **SALAD OF FIELD GREENS**

Candied Almonds, Dried Strawberries, Goat Cheese Crumbles,  
Pear & Wine Balsamic Vinaigrette



## INCLUSIVE PRIVATE DINING OPTIONS :

*Choose one salad, one entrée and one dessert for the group*

### ENTRÉES:

*Choose one entrée for the group*

#### **GRILLED BEEF TENDERLION & GRILLED SALMON**

Mustard Cognac Demi-Glaze, Petite Caramelized Yukon Mashed Potatoes, Haricots Vert  
Beurre Blanc, Candied Orange Zest

#### **PAN-SEARED CHICKEN BREAST & SEA BASS**

Yukon Mashed Potatoes, Mushrooms, and Tomatoes

#### **GRILLED ANGUS NEW YORK STEAK & GIANT MEXICAN WHITE PRAWNS**

Fingerling Potatoes, Horseradish Local Tomatoes, Grilled Red Onions  
Romesco Sauce & Chive oil

### DESSERTS:

*Choose one dessert for the group*

#### **CHOCOLATE DECADENCE**

Rich Flourless Cake, Seasonal Berries & Caramel Sauce

#### **WILD BERRY SHORTCAKE**

Vanilla Cake, Fresh Berries, Chantilly Cream



## MEETING PACKAGE:

*\$80 per person Plated Luncheon | \$85 per person Buffet Luncheon*  
*Minimum 20 guests required for above pricing*  
*(if less than 20 guests, 10% price increase to apply plus labor fees: See Banquet Policies on Page 29)*

### Meeting Packages Include:

Hacienda Continental Breakfast

Mid-Morning Refreshment Break

Plated or Buffet Lunch with Dessert

Afternoon Snack and Beverage Break

Flipchart with Paper and Markers

Ceiling-mounted Screen and Projector

Individual Notepads and Pens

Additional A/V Equipment Available for Rent  
*(rental pricing on following page)*



# IN-HOUSE AUDIOVISUAL EQUIPMENT & RENTALS:

*A customary 22% service charge + 6.1% sales tax apply | Contact your Sales & Catering Representative for AV Discounts*

Polycom Speaker Phone	<b>\$110</b>
Video Conference Assembly	<b>\$125</b>
Flipchart with Paper	<b>\$50</b>
Flipchart with Post-It Paper	<b>\$75</b>
Ceiling-mounted VGA Projector & Screen	<b>\$225</b>
Portable 10x10 Screen or 6x6 Screen	<b>\$75</b>
Wireless Clicker with Laser Pointer	<b>\$45 each</b>
Laptop with PowerPoint	<b>\$125</b>
Lavaliere Microphone	<b>\$110</b>
Handheld Wireless Microphone	<b>\$110</b>
60" Flat Screen TV & Cart ( <i>HDMI compatible</i> )	<b>\$125</b>
TV Cable Access	<b>\$75</b>
DVD Player	<b>\$75</b>
SDI to HDMI Converters	<b>\$40</b>
Power Strip	<b>\$10 each</b>
Speaker Array ( <i>requires rigging</i> )	<b>\$225</b>
Labor Set Up & Dismantle ( <i>maximum one hour</i> )	<b>\$50</b>
Dedicated AV Tech ( <i>minimum two hours</i> )	<b>\$50 per hour</b>
Photocopy: Color	<b>\$.15 per sheet</b>
Photocopy: Black & White	<b>\$.10 per sheet</b>
Outdoor Heaters	<b>\$25 each</b>
Hacienda Del Sol Pen with Small Notepad	<b>\$2 per set</b>
Hacienda Del Sol Pen with Large Notepad	<b>\$3.50 per set</b>
Riser ( <i>each 3' x 8'</i> )	<b>\$50 each</b>
Dance Floor ( <i>maximum size 20' x 15'</i> )	<b>\$150</b>
Easels	<b>\$10 each</b>
Hacienda Display Cart	<b>\$75</b>



# GENERAL INFORMATION, POLICIES & PROCEDURES:

## **Guarantee:**

We need your assistance in making your function successful. For the various Hacienda Del Sol departments to prepare function(s) properly, the final attendance must be specified and communicated to the Hacienda Del Sol by 11:00am a minimum of three (3) business days prior to the event. This number will be considered a guarantee not subject to reduction and charges will be made accordingly. Guarantees for Sunday and Monday events are due by 11:00am the Thursday. Guarantees for Tuesday are due by 11:00am on Friday. If a guarantee is not given by 11:00am on the date it is due, the expected numbers indicated on the Banquet Event Order Form will become the guarantee.

## **Duration of Meals:**

Our buffets and food stations are all priced as per the following meal durations.

- Breakfast, Lunch and Dinner Buffets: Two (2) hours
- Reception Stations added to a dinner buffet: Two (2) hours
- Reception Stations on their own (No Dinner Buffet Purchased): Two (2) hours

Should you require additional time for your food presentation this can be arranged. Please coordinate with your Event/Catering Manager for a personalized proposal.

## **Minimums:**

Buffet Breakfasts, Luncheons, Dinners and Meeting Packages require a minimum of twenty (20) guests. A Labor Charge of \$200 (plus service charge and sales tax) will be applied if minimum for buffet/meeting package is not reached. Hacienda Del Sol reserves the right to alter the buffets for a guarantee of less than 20 guests.

One bartender will be staffed for every one hundred (100) guests.

## **Food and Beverage:**

Current banquet prices are indicated on the enclosed menus. All food and beverage must be supplied by the Hacienda Del Sol who is the only authorized licensee to sell and serve liquor, beer and wine on the premises. All food and beverage prices are guaranteed ninety (90) days prior to the date of function. The Event Management/Catering Department will be happy to customize specialty menus at your request. To ensure that every detail is handled in a professional manner, the Hacienda Del Sol suggests that your menu selections and specific details are finalized no later than four (4) weeks prior to your function. You will receive a copy of the event's Banquet Event Order Forms to which you may make amendments in advance.

Our Chefs strive to serve local and seasonally-grown produce. Choice of vegetable accompaniments will be prepared considering the seasons and regional availability.

Kosher meals will be served upon request.

## **Alcoholic Beverages:**

The sale and service of all alcoholic beverages is regulated by the Arizona Department of Liquor Licenses & Control. The Hacienda Del Sol is responsible for the administration of those regulations. Therefore, no alcoholic beverage may be brought onto the property. All beverage functions must be arranged through the Event Management/Catering Department. For responsible alcohol service, Hacienda Del Sol requires that liquor be offered per drink in all banquet and function areas. All persons consuming alcohol at the Hacienda Del Sol must be 21 years old. The Hacienda Del Sol reserves the right to terminate liquor services at any event for reasons such as intoxication, minors in possession or outside alcohol brought on premises. All alcohol services must conclude by 2:00am per Arizona State Laws.



### **Assignments of Function Space:**

Function Rooms are assigned by the number of Persons expected. If attendance numbers increase or decrease, the Hacienda Del Sol reserves the right to change, with notification, to a room suitable for the attendance & type of event.

### **Outdoor Events:**

For outdoor events, a weather call will be made according to the following schedule:

- Breakfast functions: 8:00pm on the evening before
- Lunch functions: 8:00am the day of event
- Dinner functions: 1:00pm the day of event

In the case of inclement weather determination of event location will be made by the client upon the recommendation of the Event/Catering Manager. Should the client be unavailable, the decision will be made on your behalf. If there is a possibility of adverse weather (such as lightning) that could result in any harm to guests or employees, the function will necessarily be moved indoors. In the event that the client should choose to keep an event outdoors in spite of the Resort's recommendations, a Reset Fee equivalent to \$10 per person will be incurred for additional labor & equipment required in order to prepare a double set of the weather back up location.

Outdoor heaters and umbrellas are available for all outdoor events. Rental fees will be applied.

### **Outside Services and Decorations:**

All bands, music, entertainment, photographers and outside consultants need to be approved sixty (60) days in advance by Hacienda del Sol. Entertainment must conclude by the following times:

- Inner Courtyard, Parrilla, Catalina Pool, & Sunset Pool: 10:00pm
- Casa Feliz, Casa Luna, & Hacienda Room: 12:00am (Midnight)

### **Packages:**

Group must notify Hotel at least one week in advance of all packages being sent to Hotel. Hotel accepts no responsibility of liability for the delivery, security or condition of the packages. The following information must be included on all packages:

- Conference/Group Name
- Attention: HDS 'Event/Catering Manager's Name'
- The Event Start Date

### **Taxes and Service Charge:**

Hacienda Del Sol will add the customary twenty-two (22)% service charge and six point one (6.1)% Sales Tax (currently) to the banquet menu pricing, Audio Visual pricing and room rental pricing.

### **Security:**

Hacienda Del Sol shall not assume responsibility for damage or loss of any merchandise or articles left on property before, during, or following any event. Guests are responsible for any damage to any part of the Resort during the period of time they, their employees, independent contractors, or other agents under their control or under the control of the independent contract hired by them are on property. It is Hacienda Del Sol policy that one (1) security officer per 100 guests be hired for all high school events (other events per Hotel discretion) at the rate of \$50.00 per guard, per hour.

