

HILTON PHOENIX CHANDLER

BANQUET MENU

CONTACT:

Hilton Phoenix Chandler

480 899-7400

phoenixchandler.hilton.com



BREAKFAST BUFFET AND CONTINENTAL

ALL BUFFETS INCLUDE:

Freshly Squeezed Orange Juice, Apple Juice, Freshly Brewed Regular & Decaf Coffee and Hot Herbal Tea Station
(Coffee can be upgraded to Starbucks® Coffee for an additional \$3 per person)

GOOD MORNING BREAKFAST \$26 PER PERSON

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg

Assorted Individual
Greek Style Yogurt-gf, vg

Assorted Cold Cereal
with 2% & Skim Milk

Assorted Breakfast Pastries-vg

Fluffy Scrambled Eggs
with Cheddar Cheese-gf

Applewood Smoked Bacon-gf
Apple-Chicken Breakfast Sausage-gf

SUNRISE BREAKFAST BUFFET \$27 PER PERSON

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg

Assorted Individual
Greek Style Yogurt-gf, vg

Assorted Breakfast Pastries and Bagels
with Butter, Assorted Fruit Preserves
& Flavored Cream Cheese-vg

Assorted Cold Cereal
with 2% & Skim Milk

Fluffy Scrambled Eggs-gf
Crispy Breakfast Potatoes-gf, v, vg

Applewood Smoked Bacon-gf
Maple Pork Sausage-gf

All prices are subject to 8.1% Sales Tax and 20% Banquet Service Charge
An additional fee of \$5++ per person will be charged for buffet meals of less than 25ppl.
gf-Gluten Free, vg- Vegetarian, v-Vegan



DAY BREAK BUFFET
\$25 PER PERSON

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg

Assorted Individual
Greek Style Yogurt-gf, vg

Honey Bran Muffins-vg
Honey Almond Granola-vg
Fluffy Scrambled Egg Whites-gf

Turkey Sausage
Old Fashion Oatmeal, Golden Raisins
& Brown Sugar with Soy, Almond
and 2% Milk

SOUTHERN BREAKFAST BUFFET
\$28 PER PERSON

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg
Buttermilk Biscuits & Sausage Gravy

Creamy Grits with Butter
and Sugar-gf, vg

Fluffy Scrambled Eggs-gf
Fresh Baked Banana Bread
and Assorted Muffins-vg

Crispy Breakfast Potatoes-gf, v, vg
Applewood Smoked Bacon-gf
Maple Pork Sausage-gf

TRADITIONAL CONTINENTAL
\$18 PER PERSON

Whole Fruit-gf, v, vg

Assorted Individual
Greek Style Yogurt-gf, vg

Assorted Breakfast Pastries-vg

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DELUXE CONTINENTAL
\$20 PER PERSON

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg

Old Fashion Oatmeal, Golden Raisins
& Brown Sugar with Soy, Almond
and 2% Milk

Assorted Breakfast Pastries and Bagels
with Butter, Assorted Fruit Preserves
& Flavored Cream Cheese-vg

Assorted Individual
Greek Style Yogurt-gf, vg

Assorted Naked[®] Juice Smoothies

EUROPEAN CONTINENTAL
\$22 PER PERSON

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg

Butter, Assorted Fruit Preserves & Nutella

Assorted Fruit Danish, Buttery Croissants
and Whole Grain Rolls-vg

Assorted Cured Meats and Cheeses-gf

Assorted Individual
Greek Style Yogurt-gf, vg

THE BAGEL SHOP
\$16 PER PERSON

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg

Assorted Fresh Baked Bagels-vg

Cream Cheese, Butter,
Peanut Butter and Fruit Preserves-vg

BRUNCH BUFFET
\$32 PER PERSON

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg

Spinach & Tomato Quiche-vg

Fluffy Scrambled Eggs-gf, vg

Applewood Smoked Bacon-gf

Belgian Waffles with Whipped Cream,
Berry Compote, Chocolate Chips,
Whipped Butter and Maple Syrup-vg

Assorted Breakfast Pastries-vg

Apple-Chicken Sausage-gf

Freshly Squeezed Orange Juice, Apple
Juice, Water, Iced Tea, Freshly Brewed
Regular & Decaf Coffee and Hot Herbal
Tea Station

Classic Caesar Salad with Garlic Croutons,
Shaved Parmesan Cheese and House-
Made Caesar Dressing

Pan Seared Boneless Chicken with Herb-
Lemon Jus-gf

Buttered French Green Beans-vg

Assorted Petite Sweets-vg

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A LA CARTE SELECTIONS

Maple-Pecan Cinnamon Buns-vg
\$3.50 Per Person

Fluffy Scrambled Eggs-gf
\$4 Per Person

Applewood Smoked Bacon or
Maple Pork Sausage or
Chicken Apple Sausage-gf
\$5 Per Person

Cinnamon-Vanilla French Toast-vg
\$5 Per Person

Fluffy Buttermilk Pancakes-vg
\$5 Per Person

Sunrise Breakfast Wraps:
Fluffy Scrambled Eggs, Diced Ham, and
Cheddar Cheese Wrapped in a Warm Tortilla
Served with Fire Roasted Salsa and Sour Cream
\$8 Per Person

Egg & Biscuit Sandwiches:
Fluffy Scrambled Eggs, Crisp
Bacon and American Cheese on
a Fluffy Buttermilk Biscuit.
\$8 Per Person

Old Fashion Oatmeal, Golden
Raisins & Brown Sugar with Soy,
Almond and 2% Milk
\$5 Per Person

Assorted Danish-vg
\$25 Per Dozen

Assorted Muffins-vg
\$25 Per Dozen

Assorted Breakfast Breads-vg
\$25 Per Dozen

Assorted Bagels with Cream
Cheese and Butter-vg
\$25 Per Dozen

Assorted Whole Fruit-gf, v, vg
\$1.75 Each

Mixed Nuts-gf, v, vg
\$20 Per Pound

Individual Breakfast Cereals-v, vg
\$3 Each

Assorted Individual
Greek Style Yogurt-gf, vg
\$3 Each

Granola Bars-vg
\$2 Each

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg
\$3 Per Person

Freshly Brewed
Regular or Decaf Coffee
\$50 Gallon

Freshly Brewed
Regular or Decaf Starbucks® Coffee
\$75 Gallon

Herbal Teas with Hot Water
\$32 Gallon

2%, Soy, Skim and Whole Milk
\$3 Each - On Consumption

Bottled Juices
\$3 Each - On Consumption

Bottled Pellegrino® Water
\$5 Each - On Consumption

Iced Tea, Lemonade or Fruit Punch
\$32 Per Gallon

Assorted Soft Drinks
\$3 Each - On Consumption

Bottled Water
\$3 Each - On Consumption

Red Bull® Energy Drinks
\$4 Each - On Consumption

Naked® Juice Smoothies
\$3 Each

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BREAKS

AM BREAK

LOW CARB BREAK \$14 PER PERSON

Antipasto (Italian Meats & Cheeses,
Grilled Vegetables and Dried Fruit)

Whole Fresh Strawberries
and Whipped Cream-v, vg

Red Bull® Energy Drinks, Assorted
Coca-Cola® Soft Drinks
and Bottled Water

VITALITY BREAK \$15 PER PERSON

Assorted Whole Fruit-gf, v, vg
Nature Valley® Granola Bars
and Special K® Protein Bars-vg

Mixed Nuts-gf, v, vg
Assorted Individual
Greek Style Yogurt-gf, vg

Assorted Naked® Juice Smoothies,
Red Bull® Energy Drinks
and Bottled Water

BERRY BREAK \$16 PER PERSON

Fresh Blackberries, Blueberries
and Strawberries-gf, v, vg
Strawberry & Blueberry
Nutrigrain Bars-vg

Dried Cranberries and
Tart Cherries-gf, v, vg
Vanilla Bean Whipped Cream-gf, vg

Assorted Naked® Juice Smoothies
and Bottled Water

PARFAIT BAR BREAK \$18 PER PERSON

Honey-Almond Granola-vg
Individual Plain & Vanilla
Greek Yogurt-gf, vg

Almonds and Candied Pecans-gf, v, vg
Fresh Blackberries, Blueberries
and Strawberries-gf, v, vg

Dried Cranberries and
Tart Cherries-gf, v, vg
Freshly Brewed Regular & Decaf
Coffee, Hot Herbal Teas
and Bottled Water

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BREAKS

PM BREAK

ALL DAY BEVERAGE PACKAGE \$12 PER PERSON

Freshly Brewed Regular & Decaf Coffee,
Hot Herbal Teas Station, Assorted Coca-Cola®
Soft Drinks and Bottled Water

THE COOKIE JAR \$15 PER PERSON

Assorted Fresh Baked Cookies-vg
Chocolate Fudge Brownies -vg

Individual 2%, Chocolate
& Soy Milk

Freshly Brewed Regular & Decaf Coffee,
Hot Herbal Teas Station, Assorted Coca-
Cola® Soft Drinks and Bottled Water

AT THE MOVIES BREAK \$15 PER PERSON

Popcorn Cart with
Fresh Popped Corn-gf, vg

Assorted Popcorn Seasonings
Gummy Bears and M&M's®

Assorted Coca-Cola® Soft Drinks
and Bottled Water

DIAMONDBACKS BREAK \$15 PER PERSON

Warm Soft Pretzels with
Cheddar- Jalapeño Cheese Dip-vg

Cracker Jacks
Assorted Candy Bars

Bottled Root Beer, Lemonade and
Bottled Water

HEALTHY AFTERNOON BREAK \$16 PER PERSON

House Blend Trail Mix-v, vg
Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg

Vegetable Crudités
with Ranch Dressing-vg

Assorted KIND® Fruit & Nut Bars-vg,
Special K® Protein Bars-vg
Bottled Water and Assorted Naked®
Juice Smoothies

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A LA CARTE SELECTIONS

Maple-Pecan Cinnamon Buns-vg
\$3.50 Per Person

Fluffy Scrambled Eggs-gf
\$4 Per Person

Applewood Smoked Bacon Or
Maple Pork Sausage Or
Chicken Apple Sausage-gf
\$5 Per Person

Assorted Danish-vg
\$25 Per Dozen

Assorted Muffins-vg
\$25 Per Dozen

Assorted Breakfast Breads-vg
\$25 Per Dozen

Assorted KIND® Fruit
& Nut Bars-vg
\$4 Each

Assorted Candy Bars-v, vg
\$3 Each

Individual Bags of Trail Mix-v, vg
\$3.50 Each

Chips, Salsa and Guacamole-gf, v, vg
\$5 Per Person

Cinnamon-Vanilla French Toast-vg
\$5 Per Person

Fluffy Buttermilk Pancakes-vg
\$5 Per Person

Sunrise Breakfast Wraps:
Fluffy Scrambled Eggs, Diced Ham, &
Cheddar Cheese Wrapped In Warm Tortilla
Served With Fire Roasted Salsa and Sour Cream
\$8 Per Person

Assorted Bagels with Cream
Cheese And Butter-vg
\$25 Per Dozen

Assorted Whole Fruit-gf, v, vg
\$1.75 Each

Mixed Nuts-gf, v, vg
\$20 Per Pound

Assorted Homemade Cookies-vg
\$24 Per Dozen

Chocolate Fudge Brownies-vg
\$24 Per Dozen

Assorted Dessert Bars-vg
\$24 Per Dozen

Individual Bags of Chips & Pretzels-v, vg
\$2 Each

Egg & Biscuit Sandwiches:
Fluffy Scrambled Eggs, Crisp
Bacon and American Cheese on
a Fluffy Buttermilk Biscuit.
\$8 Per Person

Old Fashion Oatmeal, Golden
Raisins & Brown Sugar with Soy,
Almond and 2% Milk
\$5 Per Person

Individual Breakfast Cereals-v, vg
\$3 Each

Assorted Individual
Greek Style Yogurt-gf, vg
\$3 Each

Granola Bars-vg
\$2 Each

Seasonal Sliced
Fresh Fruits and Berries-gf, v, vg
\$3 Per Person

Assorted Mini Desserts-vg
\$24 Per Dozen

Warm Soft Pretzels with
Cheddar- Jalapeño Cheese Dip -vg
\$25 Per Dozen

Red Velvet Mini Cakes-vg
\$25 Per Dozen

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Freshly Brewed
Regular or Decaf Coffee
\$50 Gallon

2%, Soy, Skim and Whole Milk
\$3 Each - On Consumption

Assorted Soft Drinks
\$3 Each - On Consumption

Freshly Brewed
Regular or Decaf Starbucks® Coffee
\$75 Gallon

Bottled Juices
\$3 Each - On Consumption

Bottled Water
\$3 Each - On Consumption

Herbal Teas with Hot Water
\$32 Gallon

Bottled Pellegrino® Water
\$5 Each - On Consumption

Red Bull® Energy Drinks
\$4 Each - On Consumption

Iced Tea, Lemonade or Fruit Punch
\$32 Per Gallon

Naked® Juice Smoothies
\$3 Each

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LUNCH BUFFET

ALL BUFFETS INCLUDE:

Iced Tea, Water, Freshly Brewed Regular & Decaf Coffee and Hot Herbal Tea Station

WORKING LUNCH BUFFET

\$25 PER PERSON

Roasted Tomato Bisque Soup-gf,

Chopped Romaine Lettuce,
Arugula and Spinach-gf,v, vg

Diced Grilled Chicken Breast-gf

Diced Hard Boiled Eggs-gf

Diced Honey Baked Ham

Sliced Cucumbers-gf, v, vg

Shaved Red Onion-gf, v, vg

Grape Tomatoes-gf, v, vg

Sliced Almonds-gf, v, vg

Shredded Cheddar Cheese-gf, vg

Crumbled Gorgonzola Cheese-gf, vg

Shredded Carrots-gf, v, vg

Buttermilk Ranch-vg, Balsamic
Vinaigrette and Lemon-Honey
Vinaigrette-gf, v, vg

Assorted Homemade Cookies and
Chocolate Fudge Brownies-vg

DELI BUFFET

\$29 PER PERSON

Garden Salad with Tomato, Cucumber,
Shaved Red Onion and Buttermilk Ranch-
vg

Traditional Macaroni Salad with
Smoked Ham, Tomato, Celery and Herbs

Roasted Tomato Bisque Soup-gf,

Sourdough, Rye, Wheat & White Bread

Sliced Smoked Turkey, Honey
Roasted Ham & Roast Beef

Cheddar, Swiss & American Cheese

Beefsteak Tomatoes, Green Leaf
Lettuce and Sliced Red Onions

Mayonnaise, Whole Grain Mustard
and Yellow Mustard

Miss Vickie's® Sea Salt Potato
Chips and Sun Chips®

Chocolate Fudge Brownies
and Lemon Bars-vg

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EXECUTIVE DELI BUFFET

\$31 PER PERSON

Spinach Salad with Hard Boiled Egg,
Bacon Bits and Balsamic Vinaigrette-gf

3-Bean Salad with Grape Tomatoes
and Apple Cider Vinaigrette-gf, vg

Green Chile Chicken Stew

Whole Grain Ciabatta, Demi
Baguettes and Kaiser Rolls

Sliced Smoked Turkey, Honey Roasted
Ham, Spicy Capicola Salami

Cheddar, Swiss & Provolone Cheese

Beefsteak Tomatoes, Green Leaf
Lettuce and Sliced Red Onions

Mayonnaise, Whole Grain
Mustard and Dijon Mustard

Sun Chips® and Pita Chips

Apple Caramel &
Pecan-Chocolate Bars-vg

ITALIAN BUFFET

\$34 PER PERSON

Classic Caesar Salad with Garlic
Croutons, Shaved Parmesan Cheese
and House-Made Caesar Dressing

Tomato and Mozzarella
Salad with Arugula Pesto-gf, vg

Pan Seared Boneless Chicken Breast
with Roasted Garlic Tomato Sauce-gf

Penne Pasta with Creamy
Spinach Alfredo Sauce-vg

Mini Tiramisu Cakes
with Shaved Chocolate-vg

SOUTHERN PICNIC

\$34 PER PERSON

Sweet & Tangy
Southern Style Coleslaw-gf, vg

Red Potato Salad with
Pickle Relish and Hardboiled Egg-gf, vg

Buttered Green Beans
with Bacon and Shallots-gf

Buttermilk Biscuits-vg

Crispy Fried Chicken

Grilled Flat Iron Steak with
Black Pepper Demi Glace

Mac 'N Cheese with Aged Cheddar-vg

Caramel Turtle Nut Brownies-vg

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ARIZONA BUFFET

\$35 PER PERSON

Roasted Corn & Jalapeño
Cornbread Muffins-vg

Fingerling Potato Salad
with Roasted Green Chilies-gf, vg

Garden Salad with Tomato, Cucumber
and Roasted Corn served with Prickly
Pear Vinaigrette-gf, v, vg

Achiote Rubbed New York Strip Steak-gf

Oven Roasted Cilantro Marinated
Boneless Chicken-gf

Maple Baked Beans

Mini Cheesecakes-vg

SOUTHWESTEN BUFFET

\$35 PER PERSON

Tortilla Chips with
Fire Roasted Salsa-gf, v, vg

Ancho-Chile Marinated Chicken Fajitas
(Add Chile-Lime Carne Asada for
\$3 per person)-gf

Shredded Pork Tamales with Red Chile-gf

Refried Beans with Queso Fresco-gf, vg

Mexican Rice with Lime & Cilantro-gf, vg

Warm Flour Tortillas-v, vg

Accompaniments: Corn & Black Bean
Salsa, Guacamole, Sliced Green Onions,
Diced Tomatoes, Shredded Lettuce, Sour
Cream and Shredded Jack Cheese

Lime Margarita Tart-vg

STEAKHOUSE BUFFET

\$40 PER PERSON

Iceberg Wedge Salad with Crumbled
Gorgonzola, Chopped Bacon and
Grape Tomatoes served with Buttermilk
Ranch-vg and Creamy Bleu Cheese
Dressing-gf, vg

Beefsteak Tomato Salad with Shaved Red
Onion and Balsamic Vinaigrette-gf, v, vg

Grilled New York Strip Steak with
Red Wine Demi Glace

Pan Seared Atlantic Salmon
with Lemon and Herbs-gf

Garlic & Thyme Roasted
Red Potatoes-gf, v, vg

Buttered Broccolini with
Shaved Shallots-gf, v, vg

Mini Carrot Cakes and Mini Cheesecakes

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LUNCH BOXED

BOXED LUNCH \$17 PER PERSON

Miss Vickie's® Sea Salt Potato Chips
Apple-gf, v, vg

Choice of Sliced Smoked Turkey, Honey
Roasted Ham, Roast Beef or Grilled Veggies
with Cheese on a Ciabatta Roll

Chocolate Chip Cookie-vg
Bottled Water

GOURMET BOX LUNCH \$19 PER PERSON

Sun Chips® -v, vg
Apple-gf, v, vg

Choice of Grilled Steak or
Grilled Chicken Wrap

Chocolate Chip Cookie-vg
Bottled Water

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RECEPTION DISPLAYS & STATIONS

CRUDITÉS \$7 PER PERSON

Seasonal Fresh Vegetables
with Herbed Ranch Dip-vg

FRUIT & CHEESE DISPLAY \$9 PER PERSON

An Assortment of Roth Dairy® Cheeses,
Dried Fruits, Nuts and Lahvosh Crackers-vg

SUSHI DISPLAY \$175 PER 50 PIECES

Assorted Sushi Rolls including California,
Vegetable, Tuna and Fresh Water Eel-gf

STREET TACO STATION \$18 PER PERSON + ATTENDANT FEE

Create-Your-Own Carne Asada
& Pork Carnitas Tacos served with:
Mini Corn Tortillas, Shaved Cabbage, Cotija
Cheese, Guacamole and an Assortment of Fire
Roasted Salsas-gf

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STIR-FRY STATION
\$21 PER PERSON + ATTENDANT FEE

Create-Your-Own Stir Fry
with Soy Marinated Beef,
Teriyaki Chicken, Stir Fried Vegetables, White
Rice and Assorted Sauces-gf
Served in White Take-Out Style
Box with Chopsticks and
Fortune Cookies

CARVING STATIONS

Each Carving Stations will serve up to 35 people; Chef Attendant Required
***Chef Attendant \$125**

Whole Turkey
\$125 Per Station

Young Tom Turkey Roasted until
Golden Brown-gf
Served with Turkey Gravy
and Fresh Rolls

Maple-Ancho Chile Rubbed Pork Loin
\$125 Per Station

Slow Roasted Pork Loin-gf
Served with Chile-Pork Gravy
and Fresh Rolls

Citrus-Herb Glazed Salmon
\$145 Per Station

Freshly Carved Pan Seared Salmon
Served with Spinach Pesto Sauce-gf
and Fresh Rolls

Whole Ham
\$150 Per Station

Baked Honey Ham
Served with Dijon Mustard,
Whole Grain Mustard-gf
and Fresh Rolls

Prime Rib
\$350 Per Station

Prime Rib Roast Slowly Cooked to
Perfection-gf
Served with Au Jus, Horseradish
and Fresh Rolls

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RECEPTION

HOR D'OEUVERS

VEGETARIAN

\$135 PER 50 PIECES

Roasted Vegetable Quesadillas

Black Bean Empañadas

Caprese Skewer with Marinated
Mozzarella and Tomato

Vegetable Spring Rolls

Smoked Mozzarella Profiterole with
Tomato Jam

CHICKEN

\$150 PER 50 PIECES

Smoked Chicken Quesadillas

Chicken and Vegetable Spring Rolls

Roasted Chicken Puff Pastry with Dijon
Mustard Sauce

Curry Spiced Chicken Kabobs

BEEF

\$165 PER 50 PIECES

Mini Beef Wellingtons

Spicy Beef Spring Rolls

Braised Bacon Wrapped
Beef Short Ribs

Bourbon BBQ Meatballs-gf

Chile & Lime Beef Skewers

SEAFOOD

\$175 PER 50 PIECES

Shrimp Cocktail with
Tequila Spiked Cocktail Sauce-gf

Bacon Wrapped Scallops

Lime & Cilantro Rubbed
Salmon Skewer

Lobster and Brie Quesadillas

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ADDITIONALLY
\$150 PER 50 PIECES

Mini Mac N' Cheese Bites
with Smoked Bacon

Pork & Mango Empañadas

Chorizo & Roasted Corn Mini Quiche

Mini French Onion Bowl Bites

TEAM BUILDING COOKING CHALLENGES

Groups of 10-50 people

Reception or Dinner with an Exciting Cooking Challenge

Our Culinary Team will provide instruction for teams to compete and show their cooking skills & teamwork

SALSA AND GUACAMOLE CHALLENGE
\$14 PER PERSON

Alternating teams will challenge each other in the art of Salsa & Guacamole making
Teams will be provided with all the ingredients necessary to produce a delicious Salsa and Guacamole

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AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA

DINNER BUFFET

ALL BUFFETS INCLUDE:

Freshly Baked Dinner Rolls with Butter Iced Tea, Water, Freshly Brewed Regular & Decaf Coffee and Hot Herbal Tea Station

TIERS

Silver \$39 Per Person

One Starter
Two Entrees
Two Sides
One Dessert

Gold \$45 Per Person

Two Starters
Two Entrees
Two Sides
Two Desserts

Platinum \$68 Per Person

Three Starters
Three Entrees
Three Sides
Three Desserts

STARTERS

Imported & Domestic Cheese
with Dried Fruits and Nuts-vg

Chickpea Hummus with
Grilled Naan Bread-v, vg

Caesar Salad with Garlic-Herb Croutons

Spinach Pesto Marinated
Mozzarella & Tomato Salad-gf, v, vg

Mediterranean Salad with Roma Tomato,
Cucumbers, Red Onion, Kalamata Olives
and Feta Cheese-gf, v, vg

House Salad with Mixed Greens, Dried
Cranberries, Gorgonzola
and Candied Walnuts served with
Balsamic Vinaigrette Dressing-gf, vg

Baby Kale Salad with Shaved Almonds,
Feta Cheese and Dried Cherries served
with Lemon Vinaigrette Dressing-gf, vg

Iceberg Wedge Salad with Crumbled
Gorgonzola, Chopped Bacon and
Grape Tomatoes served with
Buttermilk Ranch-vg and
Creamy Bleu Cheese Dressing-gf, vg

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ENTREES

Searched Boneless Chicken Breast
with Citrus-Garlic Jus-gf

Maple-Bourbon Glazed
Roasted Pork Loin-gf

Bistro Filet with
House-Made Steak Sauce-gf

Petite New York Strip Steak with
Roasted Shallot Demi-Glace-gf

Grilled Flat Iron Steak with
Red Wine Reduction Sauce-gf

Searched Pacific Ono with
Roasted Corn & Sweet Onion Salsa-gf

Oven Roasted Salmon with
Roasted Red Pepper Pesto-gf

Potato Gnocchi with Roasted
Forest Mushroom Cream Sauce-vg

SIDES

Garlic & Thyme Roasted
Red Potatoes-gf, vg, v

Buttermilk Garlic Mashed Potatoes-gf

Roasted Seasonal Market Vegetables-
gf, vg, v

French Green Beans with Shallots-gf, vg, v

3-Cheese Mac 'N Cheese
with Parmesan Breadcrumbs-vg

Oven Roasted Heirloom
Peewee Potatoes with Sea Salt
and Cracked Black Pepper-gf, v, vg

DESSERT

Mini Red Velvet Cakes
with Vanilla Bean Mousse-vg

Mini Tiramisu Cakes-vg

Lemon Tart with Fresh Berries-vg

Chocolate Crunch Bar (Chocolate Mousse,
Pralines and Crispy Wafers)-vg

Dark Chocolate Mousse Torte-vg

Mini Cheesecakes-vg

Assorted Petite Sweets-vg

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DINNER PLATED

CHOICE OF 1 STARTER, 1 ENTREE, AND 1 DESSERT

Price of Meal Is Dictated By Entree Selection

ALL PLATED MEALS INCLUDE:

Freshly Baked Rolls with Butter, Iced Tea, Water, Freshly Brewed Regular & Decaf Coffee and Hot Herbal Tea

STARTERS

House Salad with Mixed Greens, Dried Cranberries, Gorgonzola and Candied Walnuts served with Balsamic Vinaigrette Dressing-gf, vg

Crispy Fried Crab Cakes with Roasted Jalapeño Aioli (+\$6 Per Person)

Baby Kale Salad with Shaved Almonds, Feta Cheese and Dried Cherries served with Lemon Vinaigrette Dressing-gf, vg

Heirloom Tomato Salad with Fresh Mozzarella, Pickled Shallots and Balsamic Syrup-gf, vg

Iceberg Wedge Salad with Crumbled Gorgonzola, Chopped Bacon and Grape Tomatoes served with Buttermilk Ranch-vg and Creamy Bleu Cheese Dressing-gf, vg

ENTREES

Potato Gnocchi with Roasted Forest Mushroom Cream Sauce-vg (\$33)

Maple-Bourbon Glazed Double Cut Pork Chop with Creamy Cheddar Grits and Garlic Broccolini-gf (\$35)

Seared Boneless Chicken Breast with Citrus-Garlic Jus, Baby Heirloom Carrots and Garlic & Thyme Roasted Red Potatoes-gf (\$36)

Grilled Flat Iron Steak with Red Wine Reduction Sauce, Charred Cipolini Onions and Oven Roasted Tomato (\$39)

Oven Roasted Salmon with Roasted Red Pepper Pesto and French Green Beans-gf (\$40)

Petite New York Strip Steak with Roasted Shallot Demi-Glace, Buttermilk Garlic Mashed Potatoes and Wilted Spinach (\$46)

8oz Filet Mignon, Manchego Cheese Whipped Potatoes and Asparagus Tips (\$55)

DESSERT

Mini Red Velvet Cakes with Vanilla Bean Mousse-vg

Mini Tiramisu Cakes-vg

Lemon Tart with Fresh Berries-vg

Chocolate Crunch Bar (Chocolate Mousse, Pralines and Crispy Wafers)-vg

Dark Chocolate Mousse Torte-vg

Crème Brulee-vg, gf +\$4 Per Person

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BANQUET BAR

Hotel recommends 1 bartender per 80 guests
*\$75 per bartender

BAR PRICING

	<u>Hosted</u>	<u>Cash</u>
House Brands	\$6	\$6.5
Call Brands	\$7	\$7.5
Premium Brands	\$8.5	\$9
Super Premium Brands	\$9.5	\$10
Cordials	\$7	\$7.5
Imported Beer	\$5.5	\$6
Domestic Beer	\$4.5	\$5
Montpellier® Wine	\$7	\$7.5
Coca Cola® Soft Drinks	\$2.75	\$3
Dasani® Bottled Water	\$2.75	\$3
Domestic Beer Keg	\$300	
Premium or Imported Beer Keg	Market Price	
Champagne Punch or Mimosas	\$75 Per Gallon	
Margarita Punch	\$75 Per Gallon	
Margarita Punch Non-Alcoholic	\$50 Per Gallon	
Fruit Punch	\$32 Per Gallon	

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BAR PACKAGES

**Including Cocktails, Wine, Domestic & Imported Beers,
Juices, Mineral Water and Soft Drinks**

House Brands

1 Hour.....	\$15 per person
2 Hour.....	\$20 per person
3 Hours.....	\$25 per person

Call Brands

1 Hour.....	\$20 per person
2 Hour.....	\$25 per person
3 Hours.....	\$30 per person

Premium Brands

1 Hour.....	\$25 per person
2 Hour.....	\$30 per person
3 Hours.....	\$35 per person

BEER AND WINE PACKAGE

**Including Imported & Domestic and Non-Alcoholic Beers,
House Wines and Soft Drinks**

1 Hour.....	\$15 Per Person
2 Hour.....	\$20 Per Person
3 Hours.....	\$25 Per Person

WINE BY THE BOTTLE

Sparkling and White Wines

Sparkling

Opera Prima®.....	\$24
Juvé & Camps®, Cava.....	\$40
Gancia®, Prosecco.....	\$50

Blush

Round Hill®, White Zinfandel.....	\$24
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Whites

Bollini®, Pinot Grigio.....	\$32
Montpellier®, Chardonnay.....	\$27
Raeburn®, Chardonnay.....	\$40
Emmolo®, Sauvignon Blanc.....	\$40
Washington Hills®, Reisling.....	\$40

Red Wines

Pinot Noir

Montpellier®, Pinot Noir.....	\$27
Underwood®, Pinot Noir.....	\$40

Merlot

Montpellier®, Merlot.....	\$27
The Expedition®, Merlot.....	\$38

Cabernet Sauvignon

Montpellier®, Cabernet Sauvignon.....	\$27
Joel Gott 815®, Cabernet Sauvignon.....	\$42
St. Francis®, Cabernet Sauvignon.....	\$52

Blends

Matchbook®, Tempranillo.....	\$42
Tomero®, Malbec.....	\$40
Truant®, Zinfandel.....	\$42

*** Wine selection and prices are subject to change based upon availability**

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BEVERAGE BRAND LISTINGS

Liquor

Premium Brand
Tito's® Vodka
Bombay® Gin
Makers Mark® Bourbon
Crown Royal® Canadian Whiskey
Johnny Walker® Black Scotch

House Brand
360® Vodka
Castillo® Rum
Gordon® Gin
Early Times® Whiskey
Famous Grouse® Scotch
Jose Cuervo® Silver Tequila

Super Premium Brand
Deep Eddy® Vodka
Bombay® Sapphire Gin
Gentleman Jack® Whiskey
Macallan® 10 Year Scotch
Patron® Silver Tequila

Call Brand
Absolut® Vodka
Bacardi® Rum
Captain Morgan® Rum
Malibu® Rum
Tanqueray® Gin
Jack Daniels® Whiskey
Johnny Walker® Red
Azuña Silver® Tequila

Beer

Domestic
Budweiser®
Bud Light®
Michelob Ultra®
Coors Light®
Miller Light®

Import/Craft
Heineken®
Stella Artois®
Corona®
Corona Light®
Blue Moon®
Fat Tire®
San Tan Brewery®: Devils Ale, Sunspot
and Seasonal
Sierra Nevada Pale Ale®

Non Alcoholic
O'Douls®

Wine
Montpellier®, California (Choice of 3):
Chardonnay, Merlot, Cabernet Sauvignon
and Pinot Noir

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