



EMBASSY SUITES HOTEL®

by HILTON

Phoenix ~ Scottsdale

BANQUET MENUS

2019

4415 E. Paradise Village Parkway South

Phoenix, AZ 85032

602-765-5800

www.embassyphoenixscottsdale.com

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All Breakfast Meal Service Includes STARBUCKS® Regular Coffee, Decaf and Assorted Hot Teas
Minimum 10 guests

Plated Breakfast

All American

Assorted Breakfast Muffins
Pork Sausage Patties, Applewood Smoked Bacon
Roasted Breakfast Potatoes
Fluffy Scrambled Eggs
Orange Juice
\$27 per person

Healthy Start

Yogurt and Granola Parfaits
Vegetable Frittata (Egg Whites)
Roasted Herb Potatoes
Orange Juice
\$25 per person

Continental Buffets

Classic Continental

Assorted Breakfast Pastries
Fresh Sliced Fruit Display
\$19 per person

Have a Great Day Buffet

Fresh Bagel Assortment with Flavored Cream Cheeses
Granola Bars, Fresh Whole Fruits
Assorted Yogurts, Granola and Whipped Cream
\$22 per person

Hot Buffet

Home Style Breakfast

Assorted Breakfast Pastries
Pork Sausage Patties, Applewood Smoked Bacon
Roasted Breakfast Potatoes
Fluffy Scrambled Eggs
Orange Juice
\$27 per person

BREAKFAST ENHANCEMENTS

Individual Breakfast Burritos

Veggie, Bacon or Sausage \$73 per dozen
Chorizo \$85 per dozen

Egg, Ham and Swiss Croissant Sandwich: \$73 per dozen

Biscuits & Sausage Gravy: \$6 per person

Baked French Toast: \$6 per person

Bloody Mary Bar*: \$12 per person per hour

Mimosa Bar*: \$10 per person per hour

*\$80 Bartender Fee applies

Individual Breakfast To-Go Bags

Bagel with Cream Cheese
Individual Bottled Juice
Piece of Whole Fruit
Granola Bar
Cutlery Set
\$10 per person

ALL DAY MEETING PACKAGES

Minimum 10 guests

Executive Break

All Day Coffee, Regular and Decaf

AM: Hot Tea / PM: Iced Tea

Choice of ONE AM Break

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

Choice of ONE PM Break

- Vegetable Cruditè and Trail Mix
- Warm Soft Pretzel Bites with Honey Mustard
- Assorted Cookies and Chocolate Brownies
 - Choice of Slider Melt

AM/PM Breaks only: \$36 per person

Breaks and Plated Lunch: \$69 per person

Breaks and Lunch Buffet of the Day: \$74 per person

Breaks and Choice Lunch Buffet: \$79 per person

Presidential Break

All Day Coffee, Regular and Decaf

AM: Hot Tea, Bottled Juices

PM: Iced Tea, Soft Drinks, Iced Coffee

Choice of ONE AM Break

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

PM Break

Choice of any PM Break listed on the right

AM/PM Breaks only: \$45 per person

Breaks and Plated Lunch: \$75 per person

Breaks and Lunch Buffet of the Day: \$80 per person

Breaks and Choice Lunch Buffet: \$85 per person

Break Packages

Minimum 10 guests

Suite Break

Fresh Baked Assorted Cookies

Chocolate Brownies

Lemon Bars

\$13 per person

Health Nut

Trail Mix

Vegetable Cruditè with Herb Dip

Fresh Sliced Fruit Display

\$15 per person

Power Up

Protein Bars

Trail Mix

Fruit Smoothies

\$19 per person

Slider Melts (choice of 2)

- Meatball Slider
 - Chicken Italian Pesto Melts
 - BBQ Pork Melts
 - Ham and Cheddar Melts
- \$17 per person

Best of Both Worlds

Warm Soft Pretzel Bites,

Honey Mustard Dipping Sauce

Garden Vegetables,

Cucumber Cilantro Dip & Roasted Garlic Hummus

Assorted Fresh Baked Cookies

\$18 per person

How 'Bout Them Apples

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

Fiesta

Tortilla Chips

Black Bean Dip, Queso Dip

Salsa Roja, Guacamole

\$16 per person

Game Break Add On

Selection of Patio Games

Jenga, Giant Connect Four, Cornhole,

\$250 per event

COFFEE ONLY BREAKS

Minimum 10 guests

All Day Coffee Regular/Decaf/Hot Tea (8 hours): \$15 per person
includes morning, am break, pm break

Half day Coffee Regular/Decaf/Hot tea (4 hours): \$10 per person

BEVERAGES

Individual Milk
\$4 each

Assorted Soft Drinks
\$4 each

Bottled Water
\$4 each

Assorted Bottled Juices
\$5 each

Individual Bottled Iced Coffee
\$73 per dozen

Red Bull: Regular/Sugar Free
\$7 each

Republic of Tea Flavored Iced Teas
\$6 each

Coconut Water/Naked Juice
\$192 per case of 24

Hot Chocolate
\$60 per gallon

Fresh Brewed STARBUCKS®
Coffee: Regular/Decaf
\$75 per gallon

Iced Coffee
\$75 per gallon

Unsweetened Iced Tea
\$62 per gallon

Flavored Iced Tea
\$72 per gallon

Assorted Hot Teas with Milk,
Honey, Lemon
\$62 per gallon

Fruit Punch
\$62 per gallon

Fresh Lemonade
\$62 per gallon

Prickly Pear Lemonade
\$66 per gallon

Orange, Cranberry or Pineapple
Juices
\$75 per gallon

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

SNACKS

Individual Yogurts
\$60 per dozen

Yogurt and Granola Parfaits
\$73 per dozen

Breakfast Pastries
\$49 per dozen

Sweet Treats

- Fresh Baked Cookies
- Chocolate Brownies
- Lemon Bars
- Raspberry Crumble Bars

\$44 per dozen

Fruit Smoothies
\$48 per gallon

Assorted Candy Bars
\$3 each

Assorted Granola Bars
\$4 each

Assorted KIND Bars
\$73 per dozen

Whole Fruits
\$3 each

Mixed Nuts
\$30 per pound

Trail Mix
\$30 per pound

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

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

Slider Melts (choice of)

- Meatball Sliders
- Chicken Italian Pesto Melts
- BBQ Pork Melts
- Ham and Cheddar Melts

\$250 per pan (48 sliders)

GOURMET COFFEE STATION

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

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

Salad and Sandwich Selections

All cold selections served with Iced Tea and Dessert Selection
Regular Coffee, Decaffeinated Coffee and Hot Tea Available Upon Request
Minimum 10 guests

Smoked Chicken Salad Wrap

Smoked Chicken Salad Wrapped in a Sun Dried Tomato Tortilla
Kettle Potato Chips
\$31 per person

Croissant Stack

Black Forest Ham, Mesquite Smoked Turkey,
Cheddar, Provolone, Lettuce, Tomato
Mayonnaise
Kettle Potato Chips
\$33 per person

Caprese Sandwich

Choice of: Chicken / Steak / Salmon
Mozzarella, Tomato,
Roasted Red Pepper, Pesto on Ciabatta
Italian Pasta Salad
\$36 per person

Southwest Caesar Salad

Choice of: Chicken / Steak / Salmon
Romaine Lettuce, Tortilla Strips, Sweet Corn Pico de Gallo
Fried Capers, Chipotle Caesar Dressing
Garlic Herbed Focaccia
\$36 per person

Grilled Salad

Choice of: Chicken / Steak / Salmon
Mixed Greens, Sweet Pickled Red Onion
Bleu Cheese Crumbles, Red Wine Vinaigrette
Garlic Herbed Focaccia
\$36 per person

Cobb Salad

Choice of: Chicken / Steak / Salmon
Mixed Greens Tomatoes, Bacon,
Blue Cheese, Egg,
Cucumber Cilantro Ranch Dressing
Garlic Herbed Focaccia
\$36 per person

Hot Selections

All hot selections served with a Greenhouse Salad, Iced Tea and Dessert Selection.
Regular Coffee, Decaffeinated Coffee and Hot Tea Available Upon Request
Minimum 10 guests

Vegetarian Tamale

Steamed Corn Tamales with Green Chili and Cheese
Vegetarian Mole Poblano
Roasted Vegetables
Pico de Gallo and Cotija Cheese
\$37 per person

Asiago Lime Chicken

Pan Roasted Chicken Breast
Asiago Lime Sauce
Yukon Gold Mashed Potatoes
Char Grilled Vegetable Medley
Assorted Dinner Rolls with Butter
\$41 per person

Dessert Selections

Cheesecake
Lemon Italian Crème Cake
Carrot Cake
Double Chocolate 3 Layer Cake

For Groups under 25 Guests:

Please ask about our plated
pre-order choice lunch option

Choose up to 2 plated entrees, meal cards required with advance guarantee

Sales Tax and 24% Service Charge Apply

Buffet Lunch Service

Includes Iced Tea
Regular Coffee, Decaffeinated Coffee and Hot Tea Available Upon Request
Minimum 25 Guests

Cold Selections

Executive Deli (Under 25ppl)

Soup du Jour

Choice of (2) Sandwiches

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

Mixed Green Salad, Macaroni Salad, Kettle Potato Chips

Fresh Baked Assorted Cookies

\$38 per person

Soup and Salad Bar

Choice of Two Soups:

Chicken Tortilla,

Hearty Vegetable Minestrone, Tomato Basil Bisque

Mixed Field Greens, Romaine Lettuce

Grilled Chicken Strips, Oven Roasted Salmon

Carrots, Tomatoes, Chickpeas, Sunflower Seeds, Mushrooms, Mandarin

Oranges, Bacon, Cheddar Cheese, Sprouts, Cucumbers, Chopped Eggs,

Croutons, Assorted Dressings

Garlic Herbed Focaccia

Chocolate Brownies

\$40 per person

The Carving Board

Mixed Green Salad with Assorted Dressings, Macaroni Salad

Sliced Roast Beef, Smoked Turkey, Honey Ham

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

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

Kettle Potato Chips

Fresh Baked Assorted Cookies

\$40 per person

Hot Selections

(Buffet of the Day)

Burger Time (Sunday)

Greenhouse Salad with Assorted Dressings, Macaroni Salad

Grilled Beef Hamburger Patties,

Vegetarian Option: Black Bean Patties (upon request)

Brioche Buns, Cheddar, Swiss, Pepperjack, Pickles, Red Onions, Bacon,

Avocado, Caramelized Onions, Sautéed Mushrooms, Tomatoes, Lettuce,

Parmesan Garlic Fries, Sweet Potato Tots

Root Beer Floats

\$43 per person

Tour of Italy (Monday)

Caesar Salad with Parmesan and Herb Croutons, Antipasto Salad

Chicken Mushroom Marsala

Penne Pasta, Bolognese & Alfredo Sauces

Ratatouille with Herbed Bread Crumbs

Mushroom Risotto, Garlic Herbed Focaccia

Seasonal Vegetable Medley

Lemon Italian Crème Cake

\$43 per person

Cinco de Mayo (Tuesday)

Tortilla Chips with Salsa Fresca

Mexican Street Corn Cold Salad

Street Taco Bar:

Corn and Flour Tortillas

Carne Asada, Margarita Chicken

Cheese Enchiladas

Cilantro, Diced Onions, Cabbage, Limes, Cheese, Lettuce, Tomatoes

Black Olives, Sour Cream and Green Tomatillo Salsa

Refried Black Beans

Bavarian Cream Churros

\$43 per person

Buffet Lunch Service

Includes Iced Tea.

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

Minimum 25 guests

Hot Buffet Selections Continued (Buffet of the Day)

Cowboy Cookout (Wednesday)

Potato Salad, Southwestern Cole Slaw

Roasted Bone In Chicken

BBQ Pulled Pork

Assorted Breads, Crispy Onion Strings, Pickles

Bourbon Baked Beans, Balsamic Roasted Brussels Sprouts

Pecan Pie

\$45 per person

Mediterranean (Thursday)

Warm Flat Bread, Roasted Garlic Hummus

Greek Green Salad, Cucumber Salad

Braised Moroccan Chicken

Eggplant Moussaka

Jasmine Rice, Sweet Potato and Walnut Cous Cous

Seasonal Vegetable Medley

Orange Rice Pudding

\$43 per person

Picnic in the Park (Friday)

Cornbread

Macaroni Salad, Broccoli Slaw

Slow Roasted Texas Beef Brisket*

Southern Fried Chicken

Bourbon Baked Beans, Corn on the Cob

Apple Pie

\$45 per person

Taste of Asia (Saturday)

Chinese Chicken Salad with Ginger Miso Dressing

Miso Soup

Korean BBQ Chicken

Boneless Kal Bi Beef

Steamed Rice

Stir Fried Vegetables

Haupia with Rum Pineapple Caramel

\$45 per person

*For groups with less than 25 ppl, this item will be substituted with BBQ Pulled Pork

Sales Tax and 24% Service Charge Apply

Box Lunch Selection

Select up to 3 choices

Boxed Sandwiches

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

Smoked Turkey & Cheddar

Mesquite Smoked Turkey, Cheddar Cheese, Lettuce, Tomato and Onion

Black Forest Ham & Swiss

Black Forest Ham, Swiss Cheese, Lettuce, Tomato and Onion

Vegetarian Hummus Wrap

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

Boxed Salads

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

Southwest Chopped Salad

Mixed Greens, Roasted Corn, Black Beans, Pico de Gallo, Cotija Cheese and Crispy Tortilla Strips
Ancho Rancho Dressing

Chicken Caesar Salad with Parmesan and Croutons

and Caesar Dressing

\$31 per person

Hole in One Snack Box

Granola Bar, Trail Mix, Apple, 16 oz Water

\$11 per person

Displays

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

Grilled Vegetable Board

Seasonal Vegetables Char Grilled then Chilled
small \$175 medium \$350 large \$580

Fresh Fruit

Variety of Fresh Sliced Fruits
Garnished with Assorted Berries
small \$175 medium \$350 large \$580

Caprese

Vine Ripened Tomatoes, Mozzarella, Basil, Balsamic Glaze
small \$200 medium \$410 large \$760

Domestic and Imported Cheeses

Assorted Crackers and Lavosh
small \$225 medium \$440 large \$820

Viennese

Assorted Petite Desserts
small \$250 medium \$500 large \$999

Charcuterie Board

Cured Meats, Assorted Cheeses, House Cured Pickles, Olives,
Peppadew Peppers, Assorted Breads
small \$325 medium \$650 large \$1,300

Hummus

Traditional and Roasted Red Pepper Hummus
and Kalamata Olive Tapenade
Pita Chips and Seasonal Vegetables
small \$250 medium \$500 large \$999

Bagels and Lox

Thin Sliced Smoked Salmon, Tomatoes, Red Onions, Capers
Cream Cheese and Bagels
small \$400 medium \$750 large \$1,400

Carved To Order

Country Ham

Dijon Mustard, Buttermilk Biscuits
Red Eye Gravy
Serves approx 50 people
\$350.00 each

Pepper Crusted Pork Loin

Fire Roasted Apples, Artisan Bread
Serves approx 25 people
\$200.00 each

Brined Turkey Breast

Herb Brined Turkey Breast, Cranberry Chutney,
Artisan Bread
Serves approx 25 people
\$200.00 each

Slow Roasted Prime Rib of Beef

Au Jus, Horseradish Cream, Artisan Bread
Serves approx 25 people
\$500.00 each

Roasted Strip Loin

Roasted Full NY Strip, Dijon Mustard, Artisan Bread
Serves approx 25 people
\$275.00 each

Creations

*Chef Attendants: \$150 ea

Loaded Baked Potato Bar

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

Pasta Bar

Penne Pasta, Assorted Roasted and Fresh Vegetables, Artichokes
Grilled Chicken, Sausage, Meatballs
Shredded Parmesan, Red Pepper Flakes
Choice of 3 Sauces: Marinara , Alfredo, Vodka, Pesto, Bolognese
Pesto Cream, Pesto Rojo
\$24 per person

Hors D'Oeuvres & Canapés

\$500 per tray of 100 pieces

HOT

Spinach and Artichoke Rangoon*
Vegetarian Spring Rolls, Sweet and Sour Sauce
Garden Vegetable Quiche*
Teriyaki Chicken Skewers*
Chicken Tenders, Honey Mustard Sauce
Petite Beef Chimichanga, Salsa Ranch
Meatballs (Teriyaki, BBQ, Swedish, Bourbon)
Coconut Shrimp, Sweet Chile Dip
Bacon Wrapped Scallop, Brown Sugar Glaze*
Petite Chicken Wellington, Roasted Garlic Demi Glace
Petite Beef Wellington, Port Demi Glace
Manchego and Chorizo Arepas
Crab Meat Stuffed Mushrooms

COLD

Poke Tostada Bites*
Shrimp Ceviche Shooter*
Shrimp Cocktail, Lemons, Cocktail Sauce
Smoked Salmon Rose on Indian Corn Crisp*
California Roll, Pickled Ginger, Wasabi
Spicy Shrimp Sushi Roll, Dark Soy Sauce
Brie with Spicy Apple and Walnut Stack
Boursin Stuffed Cherry Tomato
Assorted Finger Sandwiches

Hors D'Oeuvres Reception Package

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

\$42 per person

*May be butler passed
\$80 per butler passed attendant

Sales Tax and 24% Service Charge Apply

Plated Dinner Starter Course

Included in all plated dinner selections
Choice of Greenhouse Garden Salad or Caesar Salad
Minimum 10 guests

Greenhouse Garden Salad

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

Caesar Salad

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

Plated Dinner Enhancements

Salads

Strawberry Fields

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

Spinach Salad,

Fresh Spinach Leaves, Beets, Mandarin Oranges, Goat Cheese,
Toasted Almonds and Raspberry Vinaigrette
\$5 per person

Fresh Mozzarella and Tomato Salad.

Arugula, Heirloom Tomatoes, Sliced Mozzarella
Balsamic Honey Reduction, Sunflower Pesto
\$5 per person

Greek Salad.

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

Soups

Tomato Basil

\$6 per person

Green Chile Butternut Squash

\$6 per person

Italian Wedding Soup

\$6 per person

New England Clam Chowder

\$6 per person

Plated Dinner Selections

Dinner Selections Served with Garlic Herbed Focaccia
Greenhouse Salad with Balsamic Vinaigrette House Dressing or Caesar Salad with Parmesan and Herb Croutons;
Dessert Selection
Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
Minimum 10 guests

Herb Roasted Chicken

Airline Cut Chicken Breast, Thyme Jus
Yukon Gold Mash and Seasonal Roasted Vegetables
\$58 per person

Grilled Salmon

Brushed Chimichurri Sauce
Fresh Roasted Vegetables and Heirloom Potatoes
\$69 per person

New England Crab Cakes

Seared Lump Crab Cake Duo
Roasted Red Pepper Coulis
Fresh Vegetables Tossed in Lemon Vinaigrette
\$69 per person

Sea Scallops

Pan Seared U-10 Sea Scallops
Cassoulet Style White Beans
Roasted Asparagus
\$85 per person

Spiced Pork Tenderloin

Spiced Pork Tenderloin with Parmesan and Pea Risotto
Braised Broccolini and Roasted Baby Carrots
Coffee Caramel Drizzle
\$60 per person

Braised Short Ribs

San Tan Epicenter, Mushrooms, Caramelized Onions
Roasted Fingerling Potatoes and Grilled Asparagus
\$67 per person

Grilled Filet Mignon

Prime 8oz Filet, Roasted Shallot
& Balsamic Sauce
Herb Roasted Yukon Gold Potatoes
French Green Beans
\$79 per person

Mixed Grill

Choice of Two

Grilled 5 oz Petit Filet with a Port Wine Sauce
Grilled Chicken Breast with a Parmesan Cream Sauce
New England Crab Cakes Duo with Red Pepper Coulis
\$77 per person

Dessert Selections

Flourless Chocolate Torte
Tres Leches Cake
Cheesecake
Chocolate Mousse Cake

Buffet Dinner Selections

Includes Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
Minimum 25 Guests

Midwest Madness

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

Choice of Two Entrees

- **Braised Short Ribs**
- **BBQ Glazed Grilled Chicken**

- **Maple Glazed Salmon**

Cheesy Potato Gratin

Parmesan Risotto

Fresh Vegetable Medley

Apple Pie

Double Chocolate Layer Cake

\$75 per person

Californian Buffet

Beet and Mandarin Orange Spinach Salad with Goat Cheese

- **Herb Grilled Chicken Breast with Tropical Fruit Salsa**
- **Pan Roasted Salmon with Lime Cream Sauce and Pico de Gallo**

Quinoa Fried Rice

Spicy Grilled Tofu

Roasted Seasonal Vegetables

Mexican Fruit Salad

Sorbet Station

\$69 per person

Southwest Fiesta

Mexican Street Corn Cold Salad

Beef Tamales

Carne Asada, Chicken and Shrimp Fajitas

Served with Peppers and Onions, Warm Flour Tortillas,
Shredded Cheese, Diced Tomatoes, Black Olives, Lettuce,
Sour Cream, Fresh Guacamole
Mexican Rice, Spanish Beans

Caramel Flan

Bavarian Cream Churros

\$69 per person

Santa Maria

Artisan Bread with Butter

Mixed Greens, Chopped Eggs, Bacon, Tomatoes,
Blue Cheese Crumbles, Sunflower Seeds

Choice of Two Entrees

- **Marinated Beef Medallions with Red Wine Demi Glace**
- **Chicken with Bacon, Mushroom and Kale**

- **Grilled Salmon, Chimichurri**

Saffron Risotto

Roasted Potatoes

Grilled Zucchini

Pecan Pie

Apple Crumb cake

\$76 per person

Buffet Dinner Selections—Continued

Includes Regular Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea
Minimum 25 Guests

Paradise on the Green

Artisan Bread with Butter

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

Choice of Two Entrees

- **Grilled Filet with a Bourbon Peppercorn Sauce**
- **Chicken with Bacon, Mushroom and Kale**
- **Grilled Pork Tenderloin with a Honey Dijon Glaze**

Southwest Mashed Potatoes

Wild Mushroom Risotto

Roasted Asparagus

Assorted Petite Desserts

\$79 per person

All American

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

Choice of Two Entrees

- **Baby Back Ribs**
- **Southern Fried Chicken**
- **Beef Pot Roasted Short Ribs**

Cheesy Potato Gratin

Corn on the Cob

Apple Pie

Carrot Cake

\$72 per person

Beverage Prices and Selections

Consumption Bar

	<u>PER DRINK</u>
Soft Drinks	\$4.00 each
Bottled Waters	\$4.00 each
Domestic Beer	\$6.00 each
Regional/Craft Beer	\$8.00 each
Imported Beer	\$8.00 each
Premium Wine	\$8.00 each
Premium Cocktail	\$10.00 each
Cordials	\$10.00 each
Luxury Cocktail	\$14.00 each
Signature Cocktail (Batch)	\$125 per gallon

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

Draft Beer

Domestic
Import/Craft

Torpedo

7.75 gallons

N/A
\$275 each

Keg

15.5 gallons

\$425 each
\$525 each

Hourly Bar Packages

	<u>Beer & Wine</u>	<u>Premium Brands</u>	<u>Luxury Brands</u>
First Hour	\$17 per person	\$23 per person	\$30 per person
Each Additional Hour	\$7.00 per person per hour	\$10.00 per person per hour	\$15.00 per person per hour
Mocktail Bar	\$10 per person first hour \$5 per person each additional hour		

\$80 Fee per Bartender

(One Bartender will serve approximately 100 guests)

Sales Tax and 24% Service Charge Apply

Premium Liquors

Tito's Vodka
Cruzan Rum
Hornitos Tequila
Maker's Mark Bourbon Whisky
Canadian Club Canadian Whisky
Dewar's Scotch
Bombay Gin

Luxury Liquors

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

Mixers

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

Champagne ~Sparkling Wines

J Roget \$30.00 per bottle
Moscato, Cupcake, Italy \$38.00 per bottle
Il Conte D'Alba, Stella Rosa \$40.00 per bottle

White Wines

Chardonnay, Canyon Road \$30.00 per bottle
Chardonnay, J Lohr, Monterey \$38.00 per bottle
Chardonnay, Ca'Momi, Napa \$53.00 per bottle
White Zinfandel, Canyon Road \$30.00 per bottle
Sauvignon Blanc, Clifford Bay, New Zealand \$38.00 per bottle
Pinot Grigio, Alverdi, Italy \$38.00 per bottle
Riesling, Sun Garden, Germany \$45.00 per bottle

Red Wines

Merlot, Canyon Road \$30.00 per bottle
Merlot, Chateau St. Jean, Napa Valley \$35.00 per bottle
Merlot, St. Francis, Sonoma Valley \$60.00 per bottle
Cabernet Sauvignon, Canyon Road \$30.00 per bottle
Cabernet Sauvignon J Lohr, Paso Robles \$40.00 per bottle
Cabernet Sauvignon, Liberty School, Paso Robles \$48.00 per bottle
Pinot Noir, Julia James, California \$45.00 per bottle
Pinot Noir, Ramsay, North Coast \$60.00 per bottle
Malbec, Trapiche, Argentina \$34.00 per bottle

Brands are limited and subject to substitution

Sales Tax and 24% Service Charge Apply

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