



Hilton
Garden Inn[™]

Phoenix/Tempe ASU Research Park

HOME **2**
SUITES BY HILTON

BANQUET MENU





Dear Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our banquet menu. You'll find plenty of choices, complemented by our knowledgeable and attentive staff, professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact me.

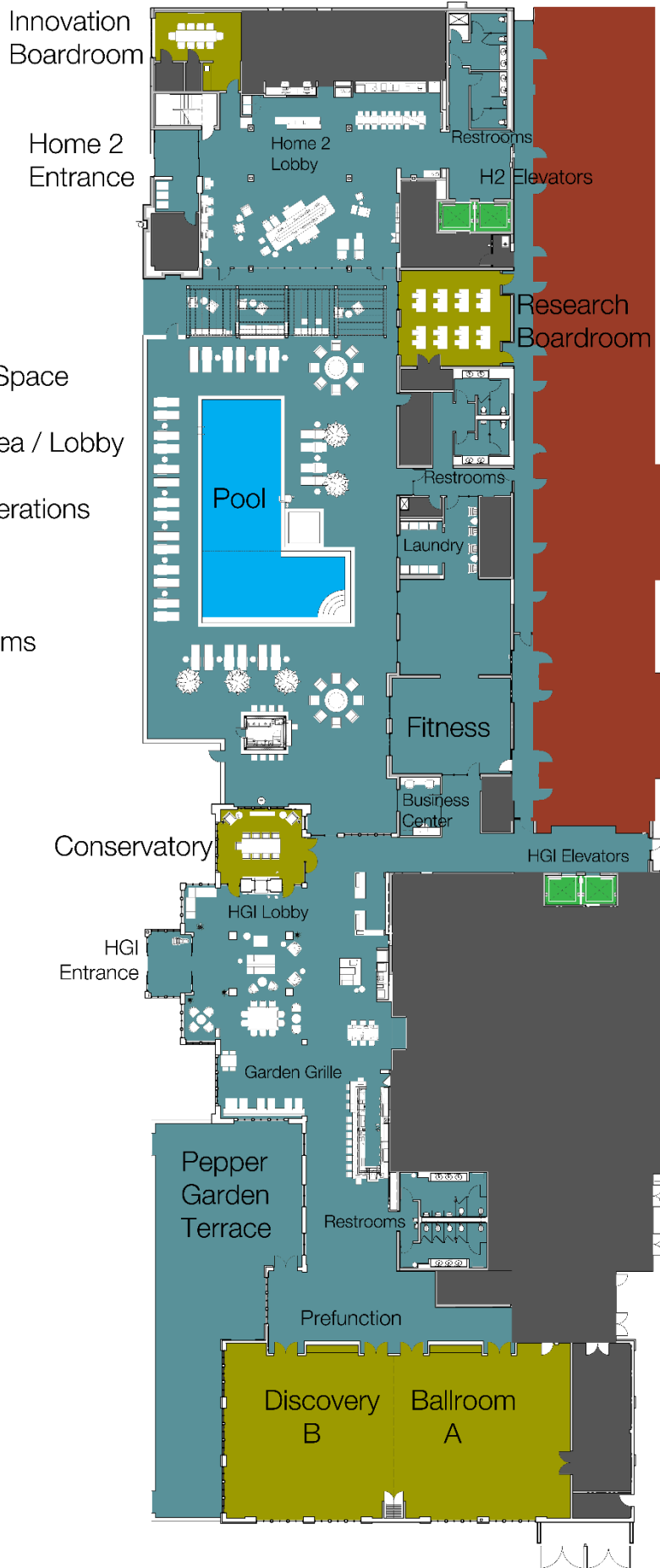
Thanks for making us a part of your plans. And welcome to Hilton Garden Inn, Phoenix/Tempe ASU Research Park!

Jim Cunningham
Food & Beverage Manager

Hilton Garden Inn & Home2 Suites by Hilton
Phoenix/Tempe ASU Research Park
7290 S. Price Road
Tempe, AZ 85283
1-480-897-5100

FLOOR *plans*

- Meeting Space
- Public Area / Lobby
- Hotel Operations
- Elevators
- Guestrooms



PLATED *breakfast*

WAKE UP | \$23 per person

House made Sticky Buns
Farm Fresh Skillet Scrambled Eggs with Chives and Aged Cheddar Cheese
Thick Sliced Hickory Smoked Bacon
Home Style Red Potatoes with Poblano Peppers and Fresh Herbs

DESERT SUNRISE BURRITO | \$25 per person

Assortment of House Baked Mexican Pastries
Breakfast Burrito with Scrambled Eggs, Chorizo, and Monterey Jack Cheese
folded in a Flour Tortilla
Pico de Gallo and Fresh Salsa Verde
Ranch Style Sweet Potatoes and Caramelized Onions

All Plated Breakfasts Include Premium Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee Service and Assorted Gourmet and Herbal Tea Selections

CONTINENTAL *breakfast*

DELUXE | \$22 per person

Sliced Seasonal Fruits and Mixed Berries
Signature Cereal Station with Dried Fruits and Nuts
Egg Sandwich on Griddled English Muffins, Bacon, Avocado, and Chili Mayonnaise
House Made Streusel Muffins and Butter Croissants
Sweet Butter, Jam, and Preserves

QUICK START | \$19 per person

Sliced Seasonal Fruits and Mixed Berries
Signature Cereals and Dried Fruits
Selection of Freshly Made Pastries
Sweet Butter, Jam, and Preserves

All Continental Breakfasts Include Selection of Chilled Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee Service and Assorted Gourmet & Herbal Tea Selections

22% service charge and 8.1% sales tax (or current prevailing rate) applies to all menu items

MORNING *enhancements*

OATMEAL BAR Steel Cut Oats with Nuts, Fruits, and Spices Topping Selections to Include: Sliced Almonds, Walnuts, Pistachios, Dried Apricots, Apples, Raisins, Maple Syrup, Brown Sugar, Honey, Cinnamon, Nutmeg, and Ginger		\$4 per person
BREAKFAST CROISSANT Flaky Croissant layered with Scrambled Eggs, Shaved Grilled Ham and Havarti Cheese		\$6 per person
SOUTHWEST BREAKFAST BURRITO Scrambled Eggs with Menonita Cheese and Chorizo Pico de Gallo, Chipotle Salsa, and Salsa Verde		\$6 per person
BREAKFAST PANINI STATION Monte Cristo: Freshly Grilled Ham and Swiss Cheese Huevos Rancheros Panini: Egg, Cheese, Avocado Charred Tomato Salsa and Southwestern Aioli		\$7.5 per person
PARFAIT Granola, Organic Greek Yogurt, Fresh Fruit, and Berries Assorted Melons, Fresh Mint, and Basil Leaves		\$10 per person
SMOOTHIE BAR Banana, Strawberry, Mango, and Blueberry Smoothies Finished with Your Choice of Berries, Mint, and Citrus Essence		\$10 per person
CAFÉ, CAFFÈ, COFFEE Caramel Macchiato Waffles topped with Caramel Sauce, Whipped Cream, and Chocolate Shavings Served with Espresso Rubbed Ham and House Made Coffee Cake		\$8 per person

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BREAKFAST *tables*

AMERICAN

| \$24 per person

Sliced Seasonal Fruits and Mixed Berries

Homemade Morning Pastries: Buttermilk Biscuits, Muffins, and Assorted Danish
Whipped Butter, Honey, and Strawberry Preserves

Scrambled Eggs with Fine Herbs

HGI Oven Roasted Potatoes

SELECT TWO: Applewood Bacon, Smoked Sausage, Cured Ham,
Chorizo Sausage or Turkey Bacon

SELECT ONE: Cinnamon French Toast or Buttermilk Pancakes
with Maple Syrup and Sweet Butter

ARIZONA MORNING

| \$27 per person

Sliced Seasonal Fruits and Mixed Berries

Homemade Morning Pastries and Breakfast Breads

Green Chili Egg Casserole

Southwestern Breakfast Potatoes

SELECT ONE

Breakfast Quesadilla: Eggs, Turkey and Caramelized Onions

Smoked Chicken Chilaquiles: Tortillas, Eggs, Salsa Verde,
Crema, and Pico de Gallo

Select TWO: Applewood Bacon, Smoked Sausage, Cured Ham,
Chorizo Sausage or Turkey Bacon

*All Breakfast Tables include Selection of Chilled Juices, Freshly Brewed Regular Coffee,
Decaffeinated Coffee Service and Assorted Gourmet & Herbal Tea Selections*

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BREAKFAST *action*

Action Stations (1) | \$150 each
All Stations Require a Uniformed Culinarian per 100 guests
and are Based on 90 Minutes of Service

OMELET STATION | \$9 per person
Chef Created Omelets with a Selection of Seasonal Vegetables,
Meats, and Cheeses

BUTTERMILK PANCAKES GRIDDLE STATION | \$6 per person
Fluffy Pancakes Cooked to Order and Created with Your Choice of
Fresh Berries, Bananas, and Chocolate Chips
Maple Syrup and Whipped Butter

CARDAMOM FRENCH TOAST GRIDDLE STATION | \$6 per person
Fragrant French Toast Cooked to Perfection and Topped with
Seasonal Berry Compote, Powdered Sugar,
Maple Syrup and Whipped Butter

A LA CARTE *options*

Add any a la carte option to your breakfast choice

FROM THE BAKERY

Assorted Danish		\$40 per dozen
Assorted Muffins		\$40 per dozen
Assorted Bagels and Cream Cheeses		\$40 per dozen
Cinnamon Rolls		\$40 per dozen
Assorted Mini Breakfast Breads		\$40 per dozen
Assorted Cookies		\$40 per dozen
Assorted Donuts		\$36 per dozen

ENHANCEMENTS

Fluffy Scrambled Eggs		\$5 per person
Handmade Breakfast Sammy		\$6 per person
Egg, Sausage or Bacon, Cheese, served on Choice of Bagel, Croissant or English muffin		
Breakfast Burrito		\$6 per person
Meat, Cheese, and Egg		
Smoked Salmon Platter		\$10 per person
Seasonal Whole Fruit		\$4 per person

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ENHANCEMENTS *cont.*

Sliced Fruit and Berry Skewers	\$6 per person
Assorted Individual Cold Cereals and Milk	\$5 per person
Assorted Individual Greek Yogurts	\$5 per person
Individual Bags of Chips	\$4 per person
Vegetable Crudit� with Garden Ranch	\$6 per person
Homemade Hummus and Pita	\$7 per person
Assorted Haagen-Dazs® Ice Cream	\$6 per person
Mixed Nuts	\$21 per pound
Cheese Board	\$9 per person
Assorted Nuts, Fruits, Crackers, and Fresh Crostini	

BEVERAGE

Fresh Brewed House Blend Coffee	\$60 per gallon
Fresh Brewed House Blend Decaf Coffee	\$60 per gallon
Fresh Brewed Press Coffee Roasters	\$72 per gallon
Locally Roasted Regular & Decaf Coffee	
Fresh Brewed Tea	\$60 per gallon
Fresh Squeezed Orange Juice	\$48 per gallon
Fresh Squeezed Lemonade	\$48 per gallon
Strawberry Lemonade	\$48 per gallon
Selection of Coca Cola® Products	\$3.5 each
Bottled Water; Still and Sparkling	\$3.5 each
Premium Bottled Still and Sparkling Waters	\$5.5 each
Voss, Fuji, Smart	
Bottled Unsweetened and Flavored Teas	\$5 each
Bottled Whole, Skim and 2% Milk	\$5 each
Monster Energy Drinks	\$5 each
Red Bull Energy Drinks	\$6 each
Bottled Assorted Fresh Pressed Juices	\$6 each
Assorted Powerade and Vitamin Waters	\$5 each
Zico Coconut Water	\$5 each
Bottled Illy Cappuccinos and Lattes	\$6 each

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MORNING *breaks*

DONUT HOLE STATION | \$16 per person

Assorted Donut Holes, Mini Cinnamon Rolls, and Churros
Chocolate and Caramel Dipping Sauces
Crème Anglaise, Whipped Cream, and Assorted Flavored Sugars

POWER HOUR | \$16 per person

Chef's Blend Trail Mix
Whole Fruit (Apples, Bananas, and Oranges)
Homemade Power Bars & Granola Bars
Fruit Smoothie Shots & Assorted Energy Drinks

APPLE ORCHARD | \$16 per person

Martinelli's® Bottled Apple Juice
Bowls of Petite Green Apples
Cinnamon-Apple Coffee Cake
Apple Turnovers and Strudel
Apple-Rosemary Iced Green Tea

HEALTHY BREAK | \$16 per person

Bagel Chips with Oven-Dried Tomato Hummus
Crisp Vegetables Served with Spinach Dip
Bountiful Array of Whole Apples, Bananas, and Grapes
Bowls of Dried Fruits and Nuts
Individual Bottled Juices & Smoothies

A minimum of ten (10) guests are required for breaks or a \$5 per person fee will be incurred

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AFTERNOON *breaks*

LOCAL TASTES | \$16 per person
Build Your Own Nacho Bar
Tortilla Chips, Chile con Queso, Jack Cheese, Refried Beans, and Jalapenos
Homemade Salsas and Fresh Guacamole
Candied Mole Spiced Pecans and Salted Pepitas
Cinnamon Crisps and Local Honey

7th INNING STRETCH | \$16 per person
Jumbo Soft Pretzels with Beer Mustard and Cheese Dip
Fresh Popped Popcorn
Individual Candy Bars and Cracker Jacks
Assorted Soft Drinks and Arnold Palmers

CHOCOLATE MADNESS | \$18 per person
Dark Chocolate Fudge Brownies, Crunchy Chocolate Petit Fours
Chocolate Covered Strawberries and Chocolate Dipped Dried Fruit
White & Dark Chocolate Covered Pretzels

FROM THE GARDEN | \$18 per person
Baby Vegetable Crudit , Marinated, and Grilled Vegetables
Glazed Baby Heirloom Beets, Roasted Baby Artichokes with Chile Aioli
Gazpacho Soup Shooters

MEDITERRANEAN | \$17 per person
House Made Roasted Garlic Hummus, Baba Ghanoush, and Tabbouleh
Assorted Olives, Feta Cheese, and Oven Dried Tomatoes
Grilled Flatbread with Herbs and EVOO

HAPPY TRAILS | \$17 per person
Create Your Own Blend of Freshly Popped Corn and Trail Mix
Raisins, Cranberries, Apricots, Mango, Freeze Dried Raspberries, Pecans,
Almonds, Pumpkin Seeds, Peanuts, White & Dark Chocolate Chips
Finished with Orange Mist and Smoked Paprika-Parmesan Cheese
Local Beef and Teriyaki Jerky
Gold Dusted and Chile Spiced Chocolate Bark
Chilled Limeade, Lemonade, and Agave Sweetened Ice Tea

COOKIES 'N' CREAM | \$17 per person
Freshly Baked Chocolate Chip, Oatmeal Raisin, Double Chocolate Chip,
White Chocolate Macadamia Nut, and Peanut Butter Cookies
Cookie Dough Ice Cream
Skim, 2%, Whole, and Chocolate Bottled Milks

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CUSTOM PLATED *lunches*

CHOOSE ONE STARTER, ENTRÉE, and DESSERT

pricing determined by entrée selection

STARTERS

Petite Mixed Greens with Cherry Tomato, Cucumbers, Julienne Carrots,
and White Balsamic Dressing

Caesar Salad with Romaine, Shaved Parmesan Cheese, House Made Croutons,
and Caesar Dressing

Caprese Salad with Red and Yellow Tomatoes, Fresh Mozzarella, Micro Basil,
Pickled Red Onions, EVOO, and Balsamic Reduction

Petite Wedge Salad with Little Gem, Blue Cheese, Crispy Bacon, Tomatoes,
and Roasted Garlic Ranch Dressing

ENTREES

Parmesan Panko Crusted Chicken Breast | \$34 per person
Rigatoni, Roasted Vegetables, Olives, Parmesan, Tomato Cream Sauce

Pan Seared Chicken Breast | \$38 per person
Cheesy Potato Galette, Grilled Asparagus, Citrus Chicken Jus

Cilantro Lime Rubbed Salmon | \$39 per person
Spicy Corn and Herb Risotto, Haricot Verts,
Grilled Pineapple Black Bean Salsa

24 Hour Braised Short Rib of Beef | \$39 per person
Mac N' Cheese Gratin, Root Vegetables, Pinot Natural Jus

Maple Brined Pork Loin | \$39 per person
Candied Shallots, Sweet Potato Puree, Baby Heirloom Carrots,
Green Chili Apple Chutney

Vegetarian Entrees Available Upon Request

DESSERTS

New York Style Cheesecake with Seasonal Berry Compote
Bowl 'O' S'mores with Chocolate Pudding, Toasted Marshmallow,
Graham Cracker Cookies

Lemon Tart with Blueberry Coulis and Candied Lemons

Tiramisu with Cocoa Dust and Chantilly Whipped Cream

Carrot Cake with Candied Orange Zest and Toasted Walnuts

Apple Cobbler Tart with Streusel Cinnamon, Spiced Apples,
and Drizzled Caramel Sauce

*All plated lunches include sweet cream butter and selection of rolls
Tablesides beverage service to include brewed iced tea, regular & decaffeinated coffee,
and assorted gourmet & herbal hot teas*

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TWO COURSE PLATED *lunches*

CHOICE OF SALAD

CHICKEN CAESAR SALAD | \$28 per person
Grilled Herb Marinated Breast of Chicken, Fresh Romaine Hearts,
Focaccia Croutons, House Made Caesar Dressing, and Shaved Parmesan

COBB SALAD | \$29 per person
House Spring Mix, Oven Roasted Turkey, Crispy Bacon, Chopped Egg,
Avocado, Tomato, Blue Cheese Crumbles, Green Onions,
and Homemade Buttermilk Dressing

CHOICE OF DESSERT

New York Style Cheesecake with Seasonal Berry Compote
Bowl 'O' S'mores with Chocolate Pudding, Toasted Marshmallow,
Graham Cracker Cookies
Lemon Tart with Blueberry Coulis and Candied Lemons
Tiramisu with Cocoa Dust and Chantilly Whipped Cream
Carrot Cake with Candied Orange Zest and Toasted Walnuts
Apple Cobbler Tart with Streusel Cinnamon, Spiced Apples,
and Drizzled Caramel Sauce

ADD SOUP TO ANY PLATED LUNCH | \$6 per person

Roasted Tomato Basil Bisque with Balsamic, Feta, Cous Cous, Chives
Roasted Poblano and Tortilla Soup with Roasted Chicken, Crisp Tortilla
Creamy Mushroom Soup with Truffle Crema, Shitake Chips, Crispy Sage
Minestrone Soup with Shaved Parmesan and Curly Scallions

*All plated lunches include sweet cream butter and selection of rolls
Tablesides beverage service to include brewed iced tea, regular & decaffeinated coffee,
and assorted gourmet & herbal hot teas*

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LUNCH *tables*

SOUP AND SALAD BAR

| \$35 per person

Choice of Two

Chicken Noodle Soup, Tomato Basil or New England Clam Chowder

Build Your Own Salad

Mixed Garden Greens, Fresh Spinach and Arugula, Romaine and Radicchio

Tomato, Carrot, Cucumber, Corn, Black Beans, Onions, Jalapeños,

Egg, Sunflower Seeds, and Croutons

Cheddar, Feta, Parmesan, and Blue Cheese

Grilled Diced Chicken, Turkey, and Ham

Ranch, Caesar, Balsamic Vinaigrette, and Raspberry Vinaigrette

Baked Potatoes and Baked Yams

Bacon, Chives, Salsa, Sour Cream, Whipped Maple Butter

Fresh Baked Assorted Rolls, Sweet Butter

Assorted Cookies

DELI DELIGHT

| \$37 per person

Organic Mixed Greens with Oregano Vinaigrette and Green Goddess Dressing

Selection of Fresh Artisan Breads to Include Wheat, Marble Rye,

Multi Grain, Pita, and Sourdough

Deli Style Sliced Black Forest Honey Ham, Roasted Turkey, Roast Beef, Salami,
and Corned Beef

Sliced Swiss, Provolone, Aged Cheddar, Pepper Jack Cheeses

Pickles, Pepperoncini, Ripe Tomato, Shaved Red Onion, Lettuce

Whole Grain Mustard, Dijon Mustard, Creamy Horseradish

Cranberry Aioli, and Mayonnaise

Assorted Kettle Chips

New York Cheesecake and Brownies

Additional \$100.00 Fee Will Apply to Groups of Less than 10 Guests

*All Lunch Tables Include Brewed Iced Tea, Regular & Decaffeinated Coffee Service
and Assorted Gourmet & Herbal Hot Tea Selections*

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MORE LUNCH *tables*

THE COOKOUT | \$36 per person

House made Coleslaw and Deviled Egg Potato Salad
Watermelon and Arugula Salad with Goat Cheese, Toasted Almonds,
and Champagne Mint Vinaigrette
Grilled Angus Beef Burgers, Turkey Burgers, and Hebrew National Jumbo Franks
Green Leaf Lettuce, Sliced Vine Ripened Tomatoes, Red Onion, Kosher Dill Pickles
American, Pepper Jack, and Cheddar Cheeses
Freshly Baked Assorted Rolls and Buns, Mustard, Mayonnaise,
Citrus BBQ Sauce, and Ketchup
Apple Pies and Peach Cobbler

LITTLE BIT OF ITALY | \$39 per person

Zuppa Alla Minestrone
Classic Caesar Salad with Romaine, Reggiano, and Herbed Croutons
Caprese Salad with Sliced Tomatoes, Buffalo Mozzarella, Red Onions, and Basil
Panzanella Salad with Croutons, Cappicola, Tomatoes, Cucumbers, Asiago Cheese
Marinated Olives and Aged Parmesan
Rigatoni Aglio e Olio with Ricotta Salata
Pan Seared Chicken Picatta with Lemon Caper Sauce
Roasted Italian Sausage and Peppers with House Made Pomodoro
Seasonal Primavera Vegetables
Four Cheese Focaccia Bread and Breadsticks
Assorted Biscotti, Cannolis, and Cheesecake Bars

Additional \$100.00 Fee Will Apply to Groups of Less than 10 Guests

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and Assorted Gourmet & Herbal Hot Tea Selections*

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EVEN MORE LUNCH *tables*

WOK 'N BOWL | \$37 per person

Pork Belly BBQ Steam Buns, Vegetable Spring Rolls, and Crab Rangoon
Chinese Mustard and Sweet Chile Sauce
Cucumber Salad with Cilantro, Pickled Ginger, Peppers, Scallions, and
Rice Wine Vinaigrette
Chef's Selection of Exotic Fruits
Build Your Own Bowl
Ramen Noodles and Steamed Jasmine Rice with Wheat Berries
Hard Boiled Organic Egg, Bamboo Shoots, Corn, Sprouts, Onion, Scallions,
Carrots, Basil, Cilantro, and House Herbs
Teriyaki Marinated Grilled Chicken Thigh and Crispy Marinated Flank Steak
Korean Hoisin Broth, Vietnamese Chicken Pho Broth
Chili Paste, Sriracha, Hoisin, and Fish Sauce
Wonton Strawberry Cheesecake, Pineapple Mango Sorbet, and Fortune Cookies

SOUTHWEST SIGNATURE | \$ 39 per person

Mole de Olla with Queso Fresco
Jicama Salad with Pineapple, Cucumber, Papaya, Orange Supremes,
and Chili Honey-Pineapple Vinaigrette
Southwest Salad with Black Beans, Roasted Corn, Charred Red Peppers,
Avocado and Roasted Tomato Vinaigrette
Corn and Green Chili Tamales, Mole Turkey Enchilada Casserole
Cervesa Marinated Beef Fajitas, Sautéed Peppers and Onions
Cilantro Rice and Boracho Beans with Pickled Jalapenos
Warm Flour and Corn Tortillas
Shredded Cheddar Cheese, Sour Cream, Guacamole, Pico de Gallo,
Roasted Tomatillo Salsa, and House Red Salsa
Churros and Dulce de Leche Tortes

Additional \$100.00 Fee Will Apply to Groups of Less than 10 Guests

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and Assorted Gourmet & Herbal Hot Tea Selections*

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COLD *hors d'oeuvres*

VEGETABLES		\$5 each
Prickly Pear Goat Cheese with Spicy Apple Chutney		
Manchego Cheese with Black Olive Tapenade on Crostini		
Red and Yellow Tomato Basil Bruschetta		
Vegetable Napoleon Parmesan Crisp		
CHICKEN		\$6 each
Tequila Lime Marinated Chicken with Pico de Gallo		
Chipotle Chicken Wonton Cone		
Asian Chicken Salad Spring Roll Cup		
Pesto Chicken with Sweet Pepper Tapenade		
BEEF AND PORK		\$6 each
Espresso Seared Beef on Garlic Crostini		
Seared Rare Beef with Horseradish Cream		
Prosciutto Wrapped Asparagus		
Antipasto Stack on Brioche		
SEAFOOD		\$6 each
Smoked Salmon Whipped Cream Cheese in Cucumber		
Spicy Shrimp with Candied Pineapple		
Pesto Crab Stuffed Cherry Tomato		
Vanilla Smoked Scallop with Habanero Glaze		

Hors d'oeuvres are Available Butler Passed or Stationary

*All Hors d'oeuvres are Priced Per Piece in Increments of Twenty Five (25)
with Minimum Order of 25 Pieces*

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HOT *hors d'oeuvres*

VEGETABLE		\$5 each
Vegetable Spring Roll		
Brie and Raspberry en Croute		
Spinach Swiss Puff		
Indian Samosa		
CHICKEN		\$6 each
Coconut Crusted Chicken Satay		
Buffalo Chicken Spring Roll		
Chicken Taquitos		
Mole Chicken Empanada		
BEEF AND PORK		\$6 each
Bacon Wrapped Short Rib		
Orange Peel Beef Satay		
Mini Cuban Sandwiches		
Mango Pork Flauta		
SEAFOOD		\$6 each
Jumbo Scallop in Jalapeno Bacon		
Maui Shrimp Spring Roll		
Lobster and Brie Quesadilla		
Dungeness Crab Cake		

Hors d'oeuvres are Available Butler Passed or Stationary

*All Hors d'oeuvres are Priced Per Piece in Increments of Twenty Five (25)
with Minimum Order of 25 Pieces*

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RECEPTION *Displays*

ICED SEAFOOD		\$18 per person
Chilled Jumbo Shrimp Jumbo Snow Crab Claws Freshly Shucked Oysters on Half Shell Brandied Cocktail Sauce, Lemons, Horseradish, and Crackers		
SUSHI BAR <i>based on 3 pieces per person</i>		\$16 per person
Assorted Maki Rolls, Sashimi, and Nigiri Served with Soy Sauce, Wasabi, Pickled Ginger, and Chopsticks		
Upgrade to Action Station with Sushi Chef		\$250 each
Available Upon Request		
CRUDITE MASON JARS		\$6 per person
Raw Garden Vegetables Including Carrot, Celery, Broccoli, Radishes, Cucumber, Cauliflower, Bell Peppers, Jicama, and Snap Peas Gorgonzola Dressing and Garden Herb Ranch		
TRADITIONAL ANTIPASTO DISPLAY		\$15 per person
Selection of Artisan Cheeses and Meats Marinated Grilled Vegetables, Artichoke Hearts, and Assorted Olives Lavosh, Grissini Breadsticks, and Artisan Crackers		
PICKLES AND PIGS		\$19 per person
Assortment of Bacons; Sugar Cured, Double Smoked, Maple, Brown Sugar, Habanero, and Pork Belly Variety of Pickled Seasonal Vegetables Including Asparagus, Cauliflower, Beets, Onions, Cucumbers, Mushrooms, Jalapenos, and Olives Bacon Wrapped Dates, Scallops, Mini Franks Served with Bacon Jam, Crostini, and Toast Points		
GOURMET CHEESE DISPLAY		\$14 per person
Selection of Imported and Domestic Cheeses Fresh Grapes, Nuts, Dried Fruits, French Bread and English Crackers		

All displays are priced per person and require a minimum of 25 people

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RECEPTION *action*

MAC N' CHEESE | \$20 per person

Cavatappi Pasta with Creamy Four Cheese Sauce
and Toasted Cheesy Breadcrumbs

SELECT TWO

Shredded Confit Chicken Thigh, Butter Poached Maine Lobster,
Pulled Braised Short Rib and Wild Mushrooms, or Schreiner's Smoked Bacon
and Oven Dried Tomatoes

MINI GRILLED CHEESES | \$16 per person

Selection of Soft and Hard Cheese, Grilled to Perfection on Local Artisan Breads
Served with Tomato Soup Shooters

MASHED POTATO MARTINI BAR | \$17 per person

Yukon Gold, Sweet, and Peruvian Purple Mash
Crispy Bacon, Chorizo, Scallions, Roasted Sweet Peppers, Caramelized Onions,
Shredded Cheddar, Gorgonzola, Signature Queso, Sour Cream, Spiced Nuts
Sundried Tomato Pesto, Basil Pesto, Balsamic Reduction
Sweet Whipped, Maple Bourbon, and Chipotle Butters

STIR FRY | \$22 per person

Stir Fried Udon Noodles with
CHOICE OF TWO
Chicken Shiitake, Lemon Grass Shrimp, or Beef and Broccoli
Customized with Egg, Chopped Tofu, Scallion, Mushroom, Bamboo Shoots,
Carrot, Red Chili Pepper, Garlic, Chopped Roasted Peanut,
Tamarind and Fish Sauce
Served in Small Take-Out Boxes with Chopsticks

STREET TACOS | \$20 per person

Carne Asada, Pork Al Pastor, and Chicken Tinga
Sautéed Peppers, Onions, Chayote Squash, Mushrooms, Pickled Onions,
Jalapenos, Shredded Cabbage, Cotija, Cilantro, Shredded Pepper Jack,
Mini Flour and Corn Tortillas
Fire Roasted Salsa, Salsa Verde and Pico De Gallo

SONORAN DESERT | \$19 per person

Indian Fry Bread and Blue Corn Sopapilla Bowls
Green Chili Chicken and Red Chili Beef
Refried Tepary Beans
Shredded Lettuce, Cotija Cheese, Salsa Fresca, Spicy Crema
Southwest Caviar and Avocado Ranch Dressing

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Stations cannot be purchased as single item as priced. Minimum four stations required without additional hors d'oeuvres. Please add \$150 per station chef fee. Based on two hours of service.

RECEPTION *carving*

PEPPER CRUSTED PRIME RIB <i>serves 25</i> Whole Grain Mustard, Horseradish, Au Jus		\$275 each
GRAINS OF PARADISE BEEF TENDERLOIN <i>serves 20</i> Creamy Horseradish Sauce, Mustard Selection, Merlot Jus		\$350 each
WHOLE TURKEY ROULADE <i>serves 25</i> Pan Gravy, Yukon Puree, Cranberry Sauce, and Assorted Rolls		\$275 each
PORCHETTA <i>serves 25</i> Green Chili Apple Chutney and Roasted Smashed Fingerlings		\$300 each
SMOKED SALMON FILLET <i>serves 20</i> Garnished with Red Onions, Capers, Lemons, and Tarragon Dill Sauce Assorted Crackers and Lavosh		\$300 each

*All carving stations are based on one-hour service time and require a minimum of 20 guests
Each carving station requires a \$150 culinary fee per attendant.*

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PLATED *dinners*

BUILD YOUR OWN PLATED DINNER
pricing determined by entrée selection

STARTERS *select one*

Spinach Salad, Jicama, Tomatoes, Cucumber Ribbons, Pickled Onion, Vinaigrette

Kale and Romaine Caesar, Shaved Aged Parmesan, Croutons, and Caesar

Israeli Cous Cous Salad, Candy Stripe Beets, Oven Dried Tomato,
Cucumber, Aged Feta, and Lemon Vinaigrette

Arizona Greens, Candied Pecans, Wilcox Apples, Chevre Crumbles,
and Roasted Shallot Vinaigrette

Grilled Eggplant Caprese, Buffalo Mozzarella, EVOO, Micro Basil,
and Barrel aged Balsamic

ENTRÉE *select one*

Garlic and Herb Crusted Sirloin | \$38 per person
Herb Smashed Fingerlings, Roasted Root Vegetables,
Horseradish Crema, Port Demi

Butter Poached Halibut | \$48 per person
Old Bay Risotto, Roasted Squash, Tomato Basil Garlic Sauce

Grilled Salmon Fillet | \$42 per person
Mother Grains with Roasted Cauliflower and Broccoli, Lemon Capers Sauce

Seared Airline Chicken Breast | \$44 per person
Potato Puree, Broccolini, Grilled Blood Orange, Citrus Chicken Jus

Fennel Dusted Roasted Chicken | \$39 per person
Angel Hair Pasta, Garlic Butter, Shaved Parmesan, Heirloom Tomatoes

Pork Trio | \$46 per person
Pork Chop, Bacon Nage, Smoked Sausage Pork Cassoulet

Filet of Beef Oscar | \$68 per person
Purple and Sweet Potato Dauphinoise, Grilled Asparagus,
Mini Crab Cake, Béarnaise, Red Wine Demi

Beef and Salmon Duo | \$64 per person
Sliced Peppered Beef Tenderloin, Cedar Baked Salmon,
Crushed Fingerling Potato, Roasted Fennel,
Roasted Heirloom Baby Carrots, Port Wine Demi

Vegetarian Options Available Upon Request

22% service charge and 8.1% sales tax (or current prevailing rate) applies to all menu items

PLATED *dinners*

DESSERT *select one*

Triple Chocolate Cake, Vanilla Bean Whip Cream, Spiced Pecans

Swine Sundae, Chocolate Banana Bread,
Bacon Ice Cream, Chocolate Covered Bacon

Caramelized Lemon Tart, Prickly Pear Coulis, Burnt Orange Zest

Brownie Cheese Cake, Cocoa Nibs, Mocha Sauce, Espresso Whipped Cream

S'more Bar, Graham Cracker Crust, Chocolate Cream,
Toasted Marshmallow Topping

Dutch Crumb Apple Tart, Streusel Crumb Topping,
Bourbon Caramel Glaze, Cinnamon Chantilly Cream

CUSTOM MENU *chef's tasting*

Ideal for smaller groups of 5-25 people

Custom menu creation by our Chef 24 hours prior to service

Please inform us beforehand of any known food allergies

4 COURSE PLATED		\$65 per person
Add Wine Pairings		+\$20 per person
5 COURSE PLATED		\$75 per person
Add Wine Pairings		+\$25 per person
6 COURSE PLATED		\$85 per person
Add Wine Pairings		+\$30 per person

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DINNER *tables*

BUON APPETITO | \$68 per person
Romaine Lettuce, Artichoke Hearts, Red Onions,
Roasted Red Peppers, and Chianti Vinaigrette
Mozzarella and Heirloom Tomato Skewers, Watercress,
EVOO, and Pesto
Vegetable Orzo Salad, Oven Dried Tomato, Zucchini, Olives, and Pecorino Cheese
Twice Baked Italian Sausage Ziti
Mushroom Tortellini Alfredo
Oven Roasted Shrimp with Broccolini, Lemon, Chile, and Garlic
Braised Chicken Cacciatore, Tomatoes, Peppers, Onions,
Woodland Mushroom, and Fresh Torn Basil
Roasted Green Beans, Toasted Almonds, and Fresh Herbs
Garlic Bread Sticks and Four Cheese Focaccia
Cannoli with Sweet Mascarpone, Toasted Pistachio's and Chocolate Chips
Espresso Dusted Tiramisu with Cocoa Nibs

Upgrade with Risotto Action Station | +\$10 per person
Requires (1) Culinary Attendant per 100 guests | +\$150 each

SONORAN DESERT | \$67 per person
Salsa Bar to Include Fire Roasted Salsa, Salsa Verde, Pico de Gallo,
Tortilla Chips, and Guacamole
Mexican Cucumber and Jicama Salad with Sangria Vinaigrette
Black Bean and Roasted Corn Salad with Charred Tomato Vinaigrette
Vegetarian Tamales en Hojas
Arroz Con Pollo, Slow Simmered Chicken, Rice, and Vegetables
Baja Spiced Fish Tacos with Cilantro Slaw and Spicy Crema
Grilled Carne Asada with Green Chiles and Cilantro
Griddled Shrimp Fajitas with Peppers and Red Onions
Sopa Rice and Black Beans with Cotija Cheese
Warm Soft Corn and Flour Tortillas
Fresh Salsa, Sour Cream, Shredded Cheese, and Roasted Tomatillo Sauce
Chocolate Nacho Bar and Churros with Caramel Sauce

Additional \$100 Fee Will Apply to Groups of Less than 10 Guests

*All Dinner Tables Include Brewed Iced Tea, Regular & Decaffeinated Coffee Service
and Assorted Gourmet & Herbal Hot Tea Selections*

22% service charge and 8.1% sales tax (or current prevailing rate) applies to all menu items

MORE DINNER *tables*

CARIBBEAN CRUISE | \$69 per person

Mixed Greens Salad with Citrus Papaya Vinaigrette
Tropical Fruit Salad with Banana, Mango, Dragon Fruit,
Jackfruit, Papaya, and Pineapple
Heart of Palm Salad, Spinach, Mango, Black Beans,
Avocado, and Ancho Chili Vinaigrette
Braised Ropa Vieja with Yellow Rice and Beans
Jerk Marinated Grilled Chicken with Guava Barbecue Sauce
and Caramelized Pineapple Relish
Seared Mahi Mahi, Coconut Fried Rice, Fried Plantains, and Rum Butter
Ginger Spiced Sweet Potatoes
Roasted Squash Medley with Turmeric Butter and Smoked Paprika
Banana Chocolate Bread Pudding, Mango Parfaits, Mini Key Lime Tartlets

CHUCK WAGON | \$73 per person

Chili Bar Including Texas Chili Con Carne, Pepper Jack, Cheddar Cheese,
Jalapenos, Scallions, Diced Onions, Sour Cream, and Crispy Tortillas
Ranchero Eight Layer Dip
Sweet and Sour Coleslaw
Cowboy Strip Steaks with Caramelized Onions and Mushrooms
Honey Citrus BBQ Pork Ribs
Chargrilled Mole Spiced Chicken Breasts
Prickly Pear and Kiltlifter Beer BBQ Sauces
Slow Cooked Green Bean Casserole
Fire Roasted Corn on the Cob
Baked Idaho and Sweet Potatoes
Sour Cream, Bacon Crumbles, Whipped Butter, and Shredded Cheddar Cheese
Jalapeno Cheddar Corn Bread Sticks

Additional \$100 Fee Will Apply to Groups of Less than 10 Guests

*All Dinner Tables Include Brewed Iced Tea, Regular & Decaffeinated Coffee Service
and Assorted Gourmet & Herbal Hot Tea Selections*

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BEVERAGE *selections*

	HOST	CASH
DELUXE SPIRITS	\$7 per drink	\$9 per drink
LOCAL SPIRITS	\$9 per drink	\$11 per drink
PREMIUM SPIRITS	\$9 per drink	\$11 per drink
DOMESTIC BEERS	\$5 per drink	\$7 per drink
CRAFT & IMPORT BEERS	\$6 per drink	\$8 per drink
HOUSE WINES	\$7 per drink	\$9 per drink
LOCAL WINES	\$9 per drink	\$11 per drink

Host bar requires a setup fee of \$100.00 for each bartender, one bartender per 100 guests

Cash bar requires a setup fee of \$100.00 for each bartender, one bartender per 75 guests
Cash bar pricing includes sales tax and service charge

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DELUXE BAR *selections*

DELUXE SPIRITS		\$7 per drink
Pinnacle Vodka	Gilbey's Gin	
Cruzan Light Rum	Sauza Gold Tequila	
Jim Beam White Label Whiskey	Grant's Reserve Scotch	
DOMESTIC BEERS		\$5 per drink
Bud Light, Budweiser, Michelob Ultra		
CRAFT & IMPORT BEERS		\$6 per drink
Four Peaks Kiltlifter, Goose Island IPA, Stella Artois, Corona Extra		
HOUSE WINES		\$7 per drink
Michelle Brut Sparkling, Trinity Oaks Chardonnay, Columbia Crest Merlot, and 14 Hands Cabernet Sauvignon		

LOCAL BAR *selections*

LOCAL SPIRITS		\$9 per drink
OHSO # Vodka <i>Phoenix</i>	Thumb Butte Western Sage Gin <i>Prescott</i>	
Gold Miner Rum <i>Kingman</i>	Three Wells Silver Agave <i>Tucson</i>	
AZ Distilling Copper City Bourbon <i>Tempe</i>		
Del Bac Mesquite Smoked Whiskey <i>Tucson</i>		
LOCAL CRAFT BEERS		\$6 per drink
Four Peaks Kiltlifter, Mother Road Tower Station IPA, Barrio Brewing Blonde, Huss Brewing Magic in the Ivy Pale Ale, Mudshark Full Moon Wheat		
LOCAL WINES		\$9 per drink
Bodega Pierce Pandora White, Dos Cabezas Pink, Four Eight Wineworks Red		

PREMIUM BAR *selections*

PREMIUM SPIRITS		\$9 per drink
Effen Vodka	Bombay Sapphire Gin	
Bacardi Superior Rum	Hornitos Reposado Tequila	
Jack Daniels Bourbon	Johnny Walker Black Scotch	
Courvoisier Cognac		
DOMESTIC BEERS		\$5 per drink
Bud Light, Budweiser, Michelob Ultra		
CRAFT & IMPORT BEERS		\$6 per drink
Four Peaks Kiltlifter, Goose Island IPA, Stella Artois, Corona Extra		
WINE SELECTION <i>please make selection from lists on following pages</i>		

22% service charge and 8.1% sales tax (or current prevailing rate) applies to all menu items

WINE *selections*

BUBBLES

Drusian Francesco Prosecco DOCG <i>Veneto, Italy</i>		\$50 per bottle
Domaine Chandon, Brut Sparkling <i>California</i>		\$54 per bottle
Vinum Cellars Sparkling Chenin Blanc <i>Clarksburg, CA</i>		\$62 per bottle
Veuve Cliquot, Yellow Label <i>Champagne, France</i>		\$118 per bottle

INTERESTING WHITES

Chateau Ste. Michelle Riesling <i>Columbia Valley, WA</i>		\$32 per bottle
Disruption Riesling <i>Columbia Valley, WA</i>		\$44 per bottle
Underwood Pinot Gris <i>Willamette Valley, OR</i>		\$34 per bottle
La Cappuccina Pinot Grigio <i>Veneto, Italy</i>		\$38 per bottle
Hedges CMS Sauvignon Blanc <i>Columbia Valley, WA</i>		\$44 per bottle
Emmolo Sauvignon Blanc <i>Napa Valley, CA</i>		\$52 per bottle
Bodegas Mustiguillo Mestizaje Blanc <i>Vino de España, Spain</i>		\$42 per bottle
Provisioner White <i>Arizona</i>		\$36 per bottle
Landmark Overlook Chardonnay <i>Sonoma, CA</i>		\$44 per bottle
Charles Smith Eve Chardonnay <i>Washington</i>		\$54 per bottle
Treana Blanc White Blend <i>Central Coast, CA</i>		\$60 per bottle

SATISFYING ROSÉS

My Essential Rosé <i>Provence, France</i>		\$36 per bottle
Dos Cabezas Pink <i>Willcox, AZ</i>		\$52 per bottle

DISTINGUISHED REDS

The Pinot Project Pinot Noir <i>California</i>		\$34 per bottle
Montinore Estate Red Cap Pinot Noir <i>Willamette Valley, OR</i>		\$55 per bottle
Bokisch Vineyards Grenache <i>Lodi, CA</i>		\$58 per bottle
Tobin James Chateau le Cacheflo <i>Paso Robles, CA</i>		\$42 per bottle
Four Eight Wineworks Red <i>Arizona</i>		\$54 per bottle
Banshee Mordecai <i>California</i>		\$54 per bottle
Telmo Rodriguez LZ Red <i>Rioja, Spain</i>		\$42 per bottle
Colosi Nero d'Avola <i>Terre Siciliane, Italy</i>		\$48 per bottle
Latta Latta GSM <i>Columbia Valley, WA</i>		\$75 per bottle
Brea Cabernet Sauvignon <i>Paso Robles, CA</i>		\$42 per bottle
Justin Cabernet Sauvignon <i>Paso Robles, CA</i>		\$62 per bottle
Austin Hope Syrah <i>Paso Robles, CA</i>		\$95 per bottle

AFTER DINNER

Sandeman's Founders Reserve Port <i>Portugal</i>		\$54 per bottle
Gonzalez Byass Nectar Pedro Ximenez <i>Jerez, Spain</i>		\$66 per bottle

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WINE *packages*

Let us relieve some pressure with wines that play well together

DISCOVERY | \$38 per bottle

Step out and find your new favorite, easy drinking & approachable

Reception	Underwood Pinot Gris Pinot Project Pinot Noir
Dinner	Landmark Overlook Chardonnay Brea Cabernet Sauvignon

SOMM SELECT | \$50 per bottle

Hand-picked selections by our wine expert, fun & tasty wines that make a statement

Reception	Disruption Riesling Tobin James Chateau le Cacheflo
Dinner	Charles Smith Eve Chardonnay Banshee Mordecai

LOCAL FLAIR | \$55 per bottle

A taste of Arizona's vineyards, a local & modern spin on rustic varietals

Reception	Provisioner White Four Eight Wineworks Red
Dinner	DA Ranch Willow White LDV Petite Sirah

WINE LOVER | \$62 per bottle

Impressive sips for the discerning palette with elevated profiles for the oenophile in all of us

Reception	Emmolo Sauvignon Blanc Justin Cabernet Sauvignon
Dinner	Treana White Austin Hope Syrah

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